

MENU

Experience a special and unique lunch. Choose from the 3-, 4-, or 5-course tasting menu. The chef is inspired by the five senses and his selection of the best organic and sustainable ingredients. You will be amazed by all the new textures and flavours. The Senses team looks forward to providing you with a tantalizing and eye-catching experience.

LUNCH

3 - course		€ 59,00
Exciting! A well-balanced choice.		
4 - course	*	€ 69,00
Get to know chef's creations and be WOWED.		
5 - course	**	€ 79,00
Embark on your own journey of discovery and indulge your senses.		

WIJNARRANGEMENT

For a perfect accompaniment to your lunch		
	*	€ 27,00
3 - course	**	€ 36,00
4 - course		€ 45,00
5 - course		€ 24,00
Non Alcoholic		

LUNCH ALL-IN

This is the Ultimate Senses experience (Signature JRE menu);
We start with a selection of appetizers accompanied by a glass of champagne as an aperitif. There is then a matching glass of wine for each course, unlimited water service and the dinner ends with coffee/tea, friandise and an exclusive digestif.

	**	€ 120,00
3 - gangen		€ 140,00
4 - gangen		€ 160,00
5 - gangen		

MENU

Table bites

Carrot jerky, lovage, wasabi and furikaké

Amuses

Nashi pear, Dutch wasabi

Beetroot, beetroot and bergamot

Tofu, tempura and smoked trout eggs

Tomato, spring onion and ginger

Grey mullet tartar

daikon and tarragon

Leek **

béarnaise and brioche

Bread from 'Bakkerij Wolf'

whipped tofu a la 'Café de Paris'

Tempura Maiiteke*

Oyster leaf and Tosazu

* Add Imperial caviar 16

Cuttlefish ***

Umeboshi and pickled radish

Monkfish

Bimi and langoustine vinaigrette

Rhubarb

Cinnamon and elderflower

Apple and ginger

Hazelnuts and coffee