

# MENU

Experience a special and unique lunch. Choose from a 2-, 3-, 4-, or 5-course chef's menu.

The chef draws inspiration from the five senses, carefully selecting the finest organic and sustainable ingredients. You will be amazed by all the new textures and flavors.

## MENU

2- course	€ 49,00
Exciting! A well-balanced choice.	
3 - course *	€ 59,00
Get introduced to all parts of the kitchen.	
4 - course **	€ 69,00
Embark on your own journey of discovery and indulge your senses.	
5 - course ***	€ 79,00
Get to know chef's creations and be WOWED.	

## WINE PAIRING

For a perfect accompaniment to your lunch or dinner

3 - course	€ 27,00
4 - course	€ 36,00
5 - course	€ 45,00
6 - course	€ 54,00
Non alcoholic	€ 24,00

## MENU 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. Each course is paired with a matching glass of wine, unlimited water service and the dinner ends with coffee/tea, friandise and an exclusive digestif.

3 - course *	€ 125,00
4 - course **	€ 140,00
5 - course ***	€ 160,00
6 - course	€ 180,00

# 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