

S E N S E S
bar

S E N S E S
restaurant

JRE
JEUNES RESTAURATEURS



BITES

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| Lobster 'bitterbal', langoustines XO mayonnaise | 15 |
| Crispy fish burger, shiso, tartare sauce | 14 |
| Vegetarian 'bitterbal' mustard | 9 |
| Bread from 'Bakkerij Wolf' whipped tofu a la 'Café de Paris' | 6 |
| Vegetables gyoza, crispy chilli oil | 9 |
| Mixed nuts | 4 |

A LA CARTE

Our à la carte menu includes various amuse-bouches:

Beetroot, structures of beetroot and bergamot

Tomato, spring onion and ginger

Grey mullet tartar, daikon and tarragon 14

Leek, béarnaise and brioche. 14

Tempura maiitake, oyster leaf and tosazu 14

Add Imperial caviar 16

Cuttlefish, umeboshi and pickled radish 14

Monkfish, bimi, langoustine vinaigrette 21

Coffee, hazelnut, apple and ginger 12

WINE BY THE GLASS

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| Michel genet, Grand Cru Blancs de Blancs Spirit | 17 |
| Gales, Cuvé premiere, Rosé Brut | 10 |
| Simonsig Estate, Kaapse Vonkel Brut | 10 |
| Hochriegel, Alcohol free sparkling wine | 7.50 |
| Parlez Vous?, Sauvignon Blanc | 6.50 |
| Domaine Daniel Pollier, Macon village, Chardonnay | 8.50 |
| Famille J.M Cazes l'Ostal Rosé | 8 |
| Château des Tours, Beaujolais, | 6.50 |
| Caillou, Malbec, South West | 7.50 |

BEERS

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| Draft Brand | 4.50 |
| Heineken | 4.50 |
| Swinckels 0.0 | 4.50 |

COCKTAILS & MOCKTAILS

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| Negroni | 18 |
| Gin Tonic | 14 |
| Aperol spritz | 12 |
| Amaretto sour | 14 |
| Whisky sour | 14 |
| Orange spritz | 10 |
| Virgin Tonic | 10 |
| Yuzu Martini | 10 |
| Amaretti Sour | 10 |