

# MENU

The chef specializes in creating unconventional menus, highlighting the culinary skills of the chef and his team. It allows them to tell a story and share combinations that you would not easily try on any other occasion. These surprising dishes are prepared with fresh seasonal and, where possible, sustainable ingredients.

## DINER

4 - course *	€ 69,00
Get introduced to all parts of the kitchen.	
5 - course **	€ 79,00
Embark on your own journey of discovery and indulge your senses.	
6 - course ***	€ 89,00
Get to know chef's creations and be WOWED.	

## WINE PAIRING

For a perfect accompaniment to your dinner

4 - course *	€ 36,00
5 - course **	€ 45,00
6 - course ***	€ 54,00

## DINER 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.

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'

## Courgette Flowers\*

Shiso pesto en oyster

\* Add Imperial caviar 16

## Cuttlefish \*\*\*

Umeboshi and pickled radish

## Monkfish

Bimi and langoustine vinaigrette

## Roasted white chocolate

Calamansi and yuzu

## Rhubarb

Cinnamon and elderflower