

JRE Menu

These dishes can also be ordered separately.

<i>Starter</i>	Black cod <i>Bottarga Blue meat radish Ponzu</i>
<i>1st Entremet</i>	Stingray & Strawberry <i>Cucumber Mushroom Rhubarb beurre blanc</i>
<i>2nd Entremet</i>	Scallop & Oxtail <i>Green asparagus Potato Morel</i>
<i>Main course</i>	Tenderloin <i>Foie gras Beetroot Black berry</i>
<i>Pre-dessert</i>	Monkfish <i>Buckwheat Hop Hawthorn-ice cream</i>
<i>Dessert</i>	Tangerine <i>Wasabi Radish Coconut</i>
	<i>If you prefer an extra entrée, pre-dessert or cheese instead of a dessert, we charge an additional cost of €6.00</i>

Replace the tenderloin with Redefine meat

Through New-Meat we are transforming the way we eat meat for a better future. We offer you great meat without having to compromise. This flank steak is 100% plant-based and developed by a team of meat lovers for the mouths of meat lovers, you deserve the same great beef you've come to expect and love, but much more sustainable. For years, Redefine meat has studied the complex structure of meat to understand what drives each sensory process and to ensure that we can provide the same experience as eating animal meat. Let's change the world.

4 Courses	€ 72,50	4 Courses all-in	€ 147,50
5 Courses	€ 90,00	5 Courses all-in	€ 175,00
6 Courses	€ 107,50	6 Courses all-in	€ 207,50
		Signature wine per glass	€ 15,00
		Signature wine per 1/2 glass	€ 8,00

Inspiration Menu

In this menu I like to be inspired by the season and the local & regional availability, but also by unknown influences from further away.

*I was inspired by **Crayfish**, a wonderfully beautiful taste and structure, and also a problem in nature because they are occurring in our rivers in too large numbers, thus disrupting the ecosystem. One of the entrées came from my walks in the food forest. Here the **Sorrel** shoots out of the ground on all sides. I combined this beautiful product with one of my favorite combinations from this season, watermelon with pimientos de padron.*

*We also get inspiration from the products from our own soil. **Catnip** is popular in our kitchen because of its floral character.*

***Fermentation** is a process that we like to use. We use fermentation to enhance flavors and so we can limit our salt content.*

*I would like to surprise you with a very tasty dish based on **Veal**. I think this is a great part, and that's why I'd like to let you taste it. If you've had this, you'll definitely want more, although I expect many will never have eaten it. Because I find that so incredibly unfortunate, I serve it in my menu. Not only is it one of the tastiest steaks I've ever eaten, it's also more sustainable!*

*The pre-dessert is really THE course to choose for me. Here I can always go wild, and combine **Mackerel** with dessert components in a special but very tasty way. We close the menu with my daring desserts, today inspired by sweet **Carrot & Kefir**.*

Taste, experience and enjoy!

Herman Cooijmans

5 Courses	€ 67,00
6 Courses	€ 78,00
7 Courses	€ 91,00

Matching wines per glass	€ 8,00
Matching wines per half glass	€ 4,50
Matching beer	€ 8,00
Virgin cocktails	€ 7,00

Our Chefs menu is also available without meat, without fish or completely vegetarian.

If you have any allergies or dietary requirements, please let us know.

If you prefer an extra side dish or cheese instead of a dessert, we charge a surcharge of €6.00.

Selection of cheeses

Ask for our extensive cheese menu