

## JRE Menu

*These dishes can also be ordered separately.*

<b>Starter</b>	Black cod <i>Bottarga   Blue meat radish   Ponzu</i>
<b>1<sup>st</sup> Entremet</b>	Sturgeon & Shoft shel crab <i>Vennel   Fermented rutabaga   Tom yam</i>
<b>2<sup>nd</sup> Entremet</b>	Scallop & Oxtail <i>Green asparagus   Potato   Morel</i>
<b>Main course</b>	Venison <i>Parsleyroot   Sprout   Smoked vanilla</i>
<b>Pre-dessert</b>	“Bokkenpoot” <i>Vanilla   Kuusj ham   Caviar</i>
<b>Dessert</b>	Green herbs semifreddo <i>Lime   Buttermilk   Vanilla</i>

*If you prefer an extra entrée, pre-dessert or cheese instead of a dessert, we charge an additional cost of €6.00*

### Replace the Venison 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 all-in	€ 147,50
5 Courses	€ 90,00	5 all-in	€ 175,00
6 Courses	€ 107,50	6 all-in	€ 207,50
7 Courses (Extra Cheese)	€ 125,00	7 all-in	€ 242,00
		<i>(Including wine, water and Coffee with sweets)</i>	
		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.*

*We are happy to work with Saanenhof in Heeze, a fantastic goat farm that works completely biodynamically! In the dish we show how beautiful a dual purpose **Goat** can be.*

*After my first encounter with the garden of "de Bonte pauw", I immediately fell in love with the unknown lettuce variety **Celtuce**. I got this product in the afternoon and within a few hours this dish was born. A plate for autumn flavors finished with beautiful Anna Dutch Caviar. own soil.*

*Gravad lax is a preparation traditionally applied to salmon as a preservation method. We have applied this classic technique to **Scallop** to serve a fresh and innovative dish.*

***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 the course where you will find my signature. This time with **Black pudding**. For my sentiment, this product was the first with which I developed this cooking style. This because of its spicy character that reminds me of "speculaas". We close the menu with one of my daring desserts, inspired by **Banana & Parsnip**.*

*Taste, experience and enjoy!*

*Herman Cooijmans*

5 Courses	€ 65,00
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*