

JRE Menu

JEUNES RESTAURATEURS

<i>Starter</i>	Sea Bass <i>Sea Urchin Yuzu Sea Vegetables</i>
<i>1st Entremet</i>	Lobster <i>Watermelon Fermented Josta berry Cassis leaf</i>
<i>2nd Entremet</i>	Stingray & Strawberry <i>Rhubarb Mushroom Chamomile</i>
<i>Main course</i>	Beef <i>Truffle Asparagus Mushroom</i>
<i>Pre-dessert</i>	“Bokkenpoot” <i>Vanilla Kuusj ham Caviar</i>
<i>Dessert</i>	Wholefruit chocolate <i>Cacao fruit Lemon Lemon thyme</i>

If you prefer an extra entremet, pre-dessert or cheese instead of a dessert, we charge an additional cost of €6,-

Replace the beef 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.

<i>4 Courses</i>	€ 77,00	<i>all-in</i>	€ 149,50
<i>5 Courses</i>	€ 93,50	<i>all-in</i>	€ 181,00
<i>6 Courses</i>	€ 110,00	<i>all-in</i>	€ 212,50
<i>7 Courses (Extra Cheese course)</i>	€ 127,50	<i>all-in</i>	€ 245,00

(Including wine, water and Coffee with sweets)

<i>Signature wine per glass</i>	€ 15,00
<i>Signature wine per 1/2 glass</i>	€ 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 afield. I let my creative brain go wild, in short an **experimental** menu.

We have developed considerably in recent years. For example, we have regularly expressed our passion for producing our own products. This, of course, out of love for the profession. But the world is also changing, we believe that we should all take better care of our planet. This philosophy can also be found in this menu. So you will encounter dishes here that do not always focus on meat or fish. This does not mean that we will only serve vegetarian dishes, but we will ensure a nice balance in the menu. Fantastic products are also used that might otherwise be thrown away. With innovation and guts you can let these products speak.

Taste, experience and enjoy!

Herman Cooijmans



Squid & Jellyfish

Pike perch

Fennel & Kumquat

Lamb

Surf Wellington

Crispy fowl & Apricot

Elderflower & Goat yoghurt

5 Courses

€ 69,00

Matching wines per glass

€ 8,50

6 Courses

€ 81,00

Matching wines per half glass

€ 5,00

7 Courses

€ 93,00

Matching beer

€ 8,50

Virgin cocktails

€ 7,50

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.