

JRE Menu

JEUNES RESTAURATEURS

Starter	Sea Bass <i>Sea Urchin Yuzu Sea Vegetables</i>
1st Entremet	Greenlandic Halibut <i>Celeriac Caviar Beurre blanc</i>
2nd Entremet	Pheasant fillet <i>Candied leg Red cabbage Poultry gravy</i>
Main course	Barbecue Ribeye <i>Sweetbread Cauliflower Beef vinaigrette</i> <i>(Or change the ribeye to Wagyu A5 sirloin steak for a supplement of €30,-)</i>
Pre-dessert	“Bokkenpoot” <i>Vanilla Kuusj ham Caviar</i>
Dessert	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.

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

Red perch

Fennel & Kumquat

Iberico

Dove *

Flat iron & Tulip bulb

Crispy fowl & Apricot

Elderflower & Goat yoghurt

** At this location in our menu we serve the crow based on availability. Ask our employees about this.*

5 Courses	€ 72,00
6 Courses	€ 84,00
7 Courses	€ 96,00
8 Courses (extra course cheese)	€ 108,00

Matching wines per glass	€ 8,75
Matching wines per half glass	€ 5,00
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.