

JRE Menu

JEUNES RESTAURATEURS

<i>Starter</i>	Hamachi <i>Galia melon Pearly union Dill</i>
<i>1st Entremet</i>	Stingray <i>Raspberry Mushroom & Rose Rubarb</i>
<i>2nd Entremet</i>	Monkfish <i>Morels Savora mustard Eel asparagus beurre blanc</i>
<i>Main course</i>	Wagyu Bavette <i>Parsnip Artichoke Green pepper saus</i>
<i>Pre-dessert</i>	Crêpe <i>Sweetbread Apple syrup Orange blossom</i>
<i>Dessert</i>	Caramel & Dragonfruit <i>Ginger Lychee Kaffir lime</i>

4 Courses	€ 82,00
5 Courses	€ 97,00
6 Courses	€ 112,00
7 Courses (cheese extra)	€ 129,00
JRE wines per glass	€ 15,00
JRE wines per half glass	€ 8,00
Virgin Cocktails	€ 7,50

Or view the wine list with favorites of team EDEN and over 250 wines starting at €50,- a bottle.

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 tenderloin 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.

Inspiration Menu

*In this menu I like to be inspired by the season and local & regional availability, but also by unknown influences from further afield. I let my creative brain go wild, in short, an **experimental menu**. The inspiration menu reflects our philosophy on nutrition. By often choosing dishes that do not always focus on fish or meat as the main component. We also like to choose regional products when possible and use fantastic products that might otherwise be thrown away. With innovation and courage you can really make these products speak. Based on this vision, we choose to also serve this menu vegetarian, with more limited use of dairy. During the year we serve crew in our menu based on availability. Ask one of our employees about this.*

If you have any allergies or dietary requirements, please let us know. If you prefer an extra entree, pre-dessert or cheese instead of a dessert, we charge an additional charge of €6.00.

Taste, experience and enjoy!

Herman Coijmans

<i>5 Courses</i>	€ 75,00
<i>6 Courses</i>	€ 88,00
<i>7 Courses</i>	€ 101,00

<i>Matching wines per glass</i>	€ 8,75
<i>Matching wines per half glass</i>	€ 5,00
<i>Virgin cocktails</i>	€ 7,50

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Selection of Cheeses

Ask for our extensive cheese menu.

Inspiratie menu

Heart of palm & Razor clam

Zucchini & Tomato

Crab & Coconut

Haddock & Sweetbread

Lam & Papaya

Octopus & Raspberry

Dulse sauvage & Violet

Vegetarian menu

Heart of palm & Lavas

Fennel & Fermented kumquat

Candied celeriac & Date

Seitan & Parsley Root

Asparagus & Pea

Aubergine & Chocolate

Dulse sauvage & Violet