

Inspiration Menu

Starter	Pout <i>Licorice Anise hyssop Cucumber</i>
Entremet	Megrim <i>Salsify Shiitake Caviar</i>
Entremet *	Duck breast <i>Polenta Cherries Sandalwood</i>
Main course	Double purpose Tenderloin <i>Eel Jerusalem artichoke Candied potato</i>
Pre-dessert **	Scrambled eggs <i>Vanilla Truffle Black pudding</i>
Cheese ***	Selection of 4 cheeses <i>Banana bread Compote Syrup</i>
Dessert	Miso <i>Tahini Blood orange Sponge cake</i>

4 courses	€ 85,00
5 courses *	€ 100,00
6 courses **	€ 115,00
7 courses ***	€ 130,00

Wine by the glass	€ 11,75	High-end	€ 17,50
Wine by the half glass	€ 6,50		€ 10,00
Non-alcoholic cocktail by the glass	€ 8,00		

Or check out the fantastic wine list wines by the glass and more 300 wines from €50 per bottle.

If you prefer a menu without dessert or with cheese instead of dessert, we will charge an additional charge of €8.00.
If you prefer not to eat fish or meat in this menu, we will fall back on our vegetarian dishes.

Herman's favourites

Starter	Scallop <i>Roasted mustard Icelandic moss</i>
Entremet	Sturgeon <i>Banana Yellow curry Poultry</i>
Pre-dessert	Octopus <i>Caramel Raspberry Caponata</i>

This dish is to be added to it menu of your choice for €15 per dish.

Replace the main course with Redefine meat

Through New-Meat we are transforming the way we eat meat for a better future. This tenderloin is 100% plant-based and developed by a team of meat lovers for the mouths of meat lovers. Beef that you are used to, but much more sustainable.

JRE
JEUNES RESTAURATEURS

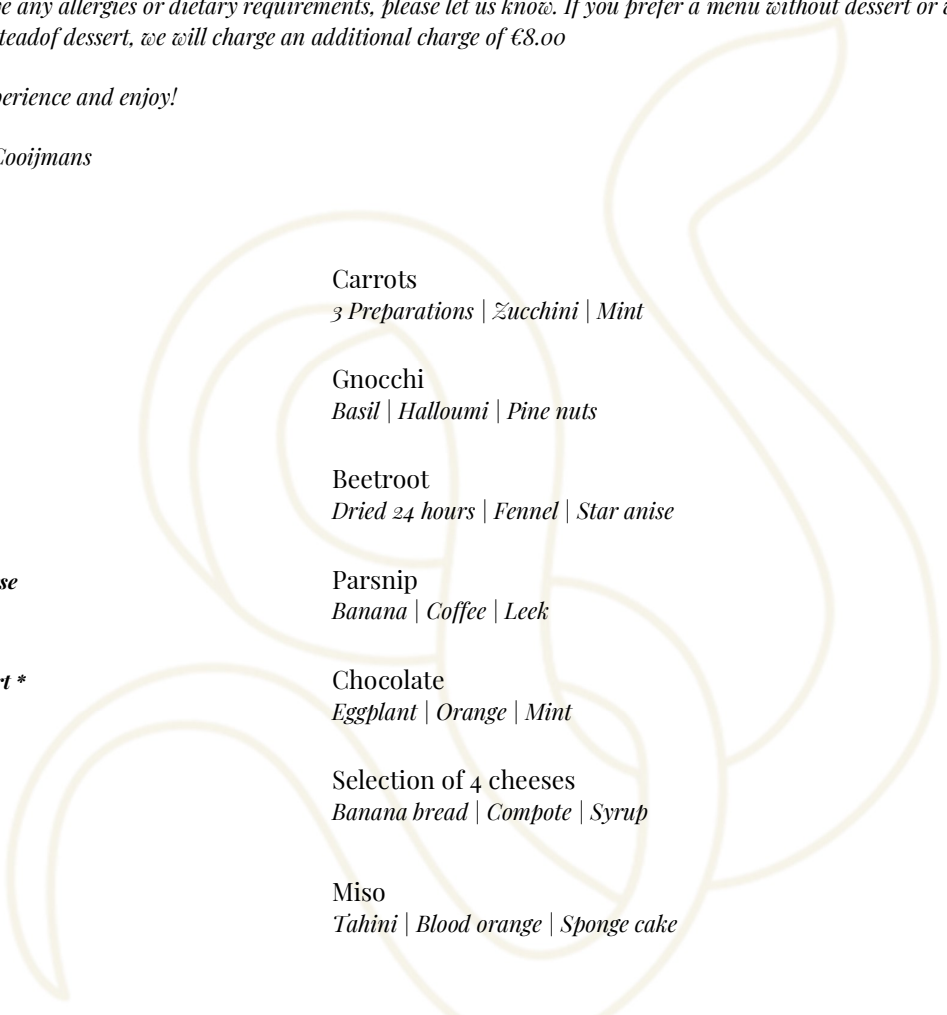
Vegetarian Menu

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 inspirational menu. The inspiration menu reflects our philosophy on nutrition. By often choosing dishes in which fish or meat are not central 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 serve this menu vegetarian, with more limited use of dairy.

If you have any allergies or dietary requirements, please let us know. If you prefer a menu without dessert or with cheese instead of dessert, we will charge an additional charge of €8.00

Taste, experience and enjoy!

Herman Cooijmans



Starter	Carrots 3 Preparations Zucchini Mint
Entremet	Gnocchi Basil Halloumi Pine nuts
Entremet	Beetroot Dried 24 hours Fennel Star anise
Main course	Parsnip Banana Coffee Leek
Pre-dessert *	Chocolate Eggplant Orange Mint
Cheese **	Selection of 4 cheeses Banana bread Compote Syrup
Dessert	Miso Tahini Blood orange Sponge cake

5 courses	€ 80,00
6 courses *	€ 93,00
7 courses **	€ 106,00

Or view the wine list with fantastic wines by the glass and more than 300 wines from €50 per bottle.

Wine by the glass	€11,75
Wine by the half glass	€ 6,50
Non-alcoholic cocktail by the glass	€ 8,00