

# S E N S E S

*restaurant*

Chef Renaud Goigoux, Joao Marques and team are curating the best of seasonal and sustainable products of the North-sea and Dutch soil, with a focus on vegetables and sea food inspired by Japanese cuisine and French flair.

This translate into an a la carte and a chefs menu.  
The menu can be ordered 100% plant based.

Our team has picked a selection of different wines for our drink pairing,  
including classic, natural and biodynamic wines.

Welcome to Senses.



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## MENU

Experience a truly special and unique dining journey. Choose from a 2- or up to 7-course Chef's Menu. The chef draws inspiration from the five senses, using only the finest organic and sustainable ingredients. Be amazed by the surprising textures and flavors in every dish.

## CHEF'S MENU

|                               |    |
|-------------------------------|----|
| 2 - course *only during lunch | 49 |
| 3 - course                    | 59 |
| 4 - course                    | 69 |
| 5 - course                    | 79 |
| 6 - course                    | 89 |
| 7 - course                    | 99 |

## WINE PAIRING

| For a perfect accompaniment to your lunch or dinner |    | Alcohol free |
|-----------------------------------------------------|----|--------------|
| 2- course                                           | 18 | 14           |
| 3 - course                                          | 27 | 21           |
| 4 - course                                          | 36 | 28           |
| 5 - course                                          | 45 | 35           |
| 6 - course                                          | 54 | 42           |
| 7 - course                                          | 63 | 49           |

## MENU ALL-IN

This is the Ultimate Senses experience (Signature JRE menu);  
We start with a selection of appetizers accompanied by a glass of champagne as an aperitif. Each course is paired with a matching glass of wine, unlimited water service and the dinner ends with coffee/tea, friandise and an exclusive digestif.

|            |     |
|------------|-----|
| 4 - course | 140 |
| 5 - course | 160 |
| 6 - course | 180 |
| 7 - course | 199 |

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### SPARKLING

**N.V - Gales, cuvée premiere, Rosé Brut** 11,00  
Luxembourg, Pinot noir

**N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit** 19,00  
France, Champagne, Chardonnay

**Gran Barón, sparkling 0.0%** 8,00  
Spain, Catalunya, Maca beo

### WHITE

**2022 Parlez Vous?** 6,50  
France, Sauvignon Blanc

**2022 Macôn-Villages Les préludes** 9,00  
France, Bourgogne, Chardonnay

**2024 Nicola Bergaglio, Gavi di Gavi 'Minaia'** 8,50  
Italy, Piedmont, Cortese

**2022 Domaine de la Piffaudiere** 9,00  
France, Touraine, Sauvignon blanc

**2023 Domaine Sébastien Brunet 'Vouvray'** 9,00  
France, Loire, Chenin Blanc

**2023 Jérémie Huchet, Retour de Pêche** 8,00  
France, Bourgogne, Melon de Bourgogne

**2024 Gustave Lorentz Réserve** 9,50  
France, Alsace, Pinot Blanc

### ROSÉ

**2023 Famille J.M Cazes L'Ostal Rosé** 8,00  
France, Syrah, Grenache

### RED

**2022 Chateau des tours, Brouilly** 7,50  
France, Beaujolais, Gamay

**2023 'Cuvee Red Classic' 2023 PMC** 8,00  
Austria Burgenland, Zweigelt, St Laurant, Merlot

**2022 De Moya, Justina** 7,50  
Spain, Valencia, Bobal, Cabernet, Syrah

Please ask the team about the extensive wine list.

