S E N S E S
restaurant

CHEF'S MENU / ALL IN

6 courses 89 / 180
5 courses 79 / 160
4 courses 69 / 140

Tofu, tempura and smoked trout eggs
Allium dashi, star anis and ginger
North Sea tartelette

À LA CARTE

Signature Zeeuwse Oyster Creuse	4
Bread from 'Bakkerij Wolf' whipped tofu a la 'Café de Paris'	6
Radishes	15
Horseradish, white ponzu and dry aged caviar	
Confit leek	14
Dutch razor clams, béarnaise and brioche	
Tempura	15
Maitake, tosazu and pickled onions	
Sando	11
Cripsy eggplant, shredded cabbage, 'kewpie'	
Celeriac	18
Katsuobushi, beurre noisette and black truffle	
Roasted Jerusalem artichok	19
Pickled kombu and hazelnut miso emulsion	
BBQ Monkfish	23
Tail and cheeks, beetroot and beurre rouge	
Granny Smith and ginger	11
Coffee-hazelnut crumble and miso	
Pumpkin	11
Seed ice cream, pumpkin cracker and mirin caramel	
Selection of friandises with coffee or tea	8,5
Stroopwafel with miso	3
Madeleines	6

In case you have dietary requirements or allergies, please notify our team.

JRE
JEUNES RESTAURATEURS

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MENU

Experience a special and unique lunch experience. Choose from a 4-, 5-, or 6-course chef's menu.
The chef draws inspiration from the five senses, carefully selecting the finest organic and sustainable ingredients. You will be amazed by all the new textures and flavors.

CHEF'S MENU

4 - course	69
Get introduced to all parts of the kitchen.	
5 - course	79
Embark on your own journey of discovery and indulge your senses.	
6 - course	89
Get to know chef's creations and be WOWED.	

WINE PAIRING

For a perfect accompaniment to your lunch or dinner

4 - course	36
5 - course	45
6 - course	54
Non alcoholic	24

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

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WINES BY THE GLASS

WINE PAIRING

6 courses 54
5 courses 45
4 courses 36
Non alcoholic 42

SPARKLING

N.V - Gales, cuvée premiere, Rosé Brut 10
Luxembourg, Pinot noir

N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit 17
France, Champagne, Chardonnay

WHITE

2022 Parlez Vous? 6,5
France, Sauvignon Blanc

2021 Domaine Daniel Pollier 8,5
France, Macon Villages, Chardonnay

2022 Nicola Bergaglio, Gavi di Gavi ''Minaia'' 8,5
Italy, Piedmont, Cortese

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

2023 Belondrade 'Quinta Apolonia' 9
Spain, Castilla y Leon, Verdejo

2024 Gustave Lorentz Réserve 9,5
France, Alsace, Pinot Blanc

2023 Les Dames Blanches du Sud 10,5
France, Rhône, Viognier, Grenache Blanc

ROSÉ

2023 - Famille J.M Cazes L'Ostal Rosé 8
France, Languedoc, Syrah, Grenache

RED

2022 Mon P'tit Pithon 9
France, Langguedoc, Grenache, Syrah

2021 Judith Beck, ''INK'' 9
Austria, Burgenland, Zweigelt, St Laurent

2022 Cantina di Scansano, ''Scantianum'' 9
Italy, Toscana, Sangiovese

Please ask the team for the extended wine list.

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