

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 vegetarian or plant based.

Our front of team as gathered different wines from across Europe for our drinks pairing, including some classic, natural and biodynamic wines.

Welcome to Senses.

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WINES BY THE GLASS

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

2022 Mon P'tit Pithon 9
France, Languedoc, 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 about the extensive wine list.

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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	
Green asparagus	15
BBQ green peas, Amsterdamse Bos ramsons and croutons	
White asparagus	17
Onion, smoked tonburi and morel	
Roasted Jerusalem artichok	19
Pickled kombu and hazelnut miso emulsion	
Monkfish	23
Sea vegetables, fennel and Américaine sauce	
Rhubarb	11
Cinnamon, elderflower and yuzu	
Selection of friandises with coffee or tea	8,5

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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