

S E N S E S
bar

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restaurant



BITES

Lobster 'bitterbal', langoustines XO mayonnaise	15
Crispy fish burger, shiso, tartare sauce	14
Vegetarian 'bitterbal' mustard	9
Bread from 'Bakkerij Wolf' whipped tofu a la 'Café de Paris'	6
Vegetables gyoza, crispy chilli oil	9
Mixed nuts	4

A LA CARTE

Our à la carte menu includes various amuse-bouches:

Beetroot, beetroot and bergamot

Tomato, spring onion and ginger

Grey mullet tartar, daikon and tarragon 14

Leek, béarnaise and brioche. 14

Courgette flowers, shiso pesto and oysters 14

Add Imperial caviar 16

Cuttlefish, umeboshi and pickled radish 14

Monkfish, bimi, langoustine vinaigrette 21

Rhubarb, cinnamon and elderflower 12

WINE BY THE GLASS

Michel genet, Grand Cru Blancs de Blancs Spirit	17
Gales, Cuvé premiere, Rosé Brut	10
Simonsig Estate, Kaapse Vonkel Brut	10
Hochriegel, Alcohol free sparkling wine	7.50
Parlez Vous?, Sauvignon Blanc	6.50
Domaine Daniel Pollier, Macon village, Chardonnay	8.50
Famille J.M Cazes l'Ostal Rosé	8
Château des Tours, Beaujolais,	6.50
Caillou, Malbec, South West	7.50

BEERS

Draft Brand	4.50
Heineken	4.50
Swinckels 0.0	4.50

COCKTAILS & MOCKTAILS

Negroni	18
Gin Tonic	14
Aperol spritz	12
Amaretto sour	14
Whisky sour	14
Orange spritz	10
Virgin Tonic	10
Yuzu Martini	10
Amaretti Sour	10