

S E N S E S

restaurant

Welcome to Senses

At Senses, refinement and experience are at the heart of every dish. Guided by Chef Renaud Goigoux, Joao Marques, and their passionate team, our cuisine celebrates the finest seasonal and sustainable products from the North Sea and Dutch soil, complemented by meat and cheese carefully selected from the Amsterdam region. Inspired by the delicate balance of Japanese cuisine and the elegance of French flair, each creation is crafted to delight and surprise.

Our menu invites you to embark on a culinary journey that can also be enjoyed 100% plant-based. To elevate your experience, our sommeliers have curated a selection of classic, natural, and biodynamic wines, carefully paired to complement each dish.

Let your senses be stimulated, embrace the unexpected, and allow us to guide you on a journey of discovery.

CHEF'S MENU

- 4 - course €75
- 5 - course €85
- 6 - course €95

VEGETARIAN

- 4 - course €65
- 5 - course €75
- 6 - course €85

Wine pairing per glass €9

Soft pairing per glass €7

Our All-in menu includes apéritif, chef's menu, wine pairing, water, coffee or tea with friandises and digestif.

ALL-IN

- 4 - course €145
- 5 - course €165
- 6 - course €185

VEGETARIAN ALL-IN

- 4 - course €135
- 5 - course €155
- 6 - course €175

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À LA CARTE

STARTERS

Raw kingfish, coconut and tom yum bisque	22
BBQ kohlrabi, white ponzu and lovage (V)	15

IN BETWEEN

Leeks, razor clams and béarnaise (V)	18
Green peas, cuttlefish and smoked miso (V)	18
Tempura mushroom, oysters and tosazu (V)	18

MAINS

Entrecôte (400gr) Béarnaise and tarragon	49
Red snapper, carrot and américaine sauce	27
Cabbage and beurre blanc (V)	22

DESSERT

Selection of cheese from Kaasfort Amsterdam	14
Poached pears, hazelnut and chocolate	12
Friandises with coffee or tea	9

(V) Vegetarian or vegan possible. Please inform us of any allergies.

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SPARKLING

N.V - Gales, cuvée premiere, Rosé Brut Luxembourg, Pinot noir	11,00
N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit France, Champagne, Chardonnay	19,00
Gran Barón, sparkling 0.0% Spain, Catalunya, Maca beo	8,00

WHITE

2022 Parlez Vous? France, Sauvignon Blanc	6,50
2022 Macôn-Villages Les préludes France, Bourgogne, Chardonnay	9,00
2023 Cuvée 'George' Hungary, György-Hegy, Riesling	11,50
2023 Geierslay Germany, Moselle, Gewürztraminer	9,00
2024 Gustave Lorentz Réserve France, Alsace, Pinot Blanc	9,,50

ROSÉ

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

2022 Chateau des tours, Brouilly France, Beaujolais, Gamay	7,50
2022 De Moya, Justina Spain, Valencia, Bobal, Cabernet, Syrah	7,50