S E N S E S BY Lars Bertelsen

Lars Bertelsen specializes in creating unconventional tasting menus, highlighting the culinary artistry of the chef and his team. It allows them to tell a story and share combinations you may not try any other day using the freshest seasonal and where possible, sustainable ingredients.

Executive Chef Lars Bertelsen, Kitchen Chef Jan Wijnbergen, Restaurant manager Nina and their teams look forward to providing you with a tantalizing and delightful culinary experience.

DINER ALL-IN

Ultimate Senses Experience (Signature JRE-menu) € 180

This is the ultimate experience, including 7 courses, matching wines, glass of champagne, unlimited water service, coffee/tea, friandises and an exclusive digestive. Along with this, you will also be served a generous selection of amuses!

DINNER

7 - course € 81

Get a full range of chef's repertoire to enjoy the ultimate culinary sensation.

6 - course € 72

Embark on your own voyage of discovery.

5 - course € 63

Get to know chef's creations and be WOWED.

4 - course € 54

Exciting! A well-balanced choice.

WINE PAIRING

For a perfect accompaniment to your dinner

7 - course € 63

6 - course € 54

5 - course € 45

4 - course € 36



BENSES BY Lars Bertelsen

Experience a special and unique lunch. Choose from the 2-, 3-, 4-, or 5-course tasting menu. Naturally, we also provide 'quick 40-minute lunches' for those who are limited in their time. The chef is inspired by the five senses and his selection of the best organic and sustainable ingredients. You will be amazed by all the new textures and flavours.

LUNCH

5 - course € 63

Get to know chef's creations and be WOWED.

4 - course € 54

Exciting! A well-balanced choice.

3 - course € 45

Get introduced to all parts of the kitchen.

2 - course € 35

This multicourse feast is a wonderful introduction to get to know chef's creations!

WINE PAIRING

For a perfect accompaniment to your lunch

5 - course € 45

4 - course € 36

3 - course € 27

2 - course € 18

