

Menu

SURPRISE MENU

MENU 3 COURSES **55**

MENU 4 COURSES **65**

This menu can not be ordered on Friday- and Saturday evening

ANNIVERSARY MENU

MENU 6 COURSES **80**

MENU 10 COURSES **100**

WILD SEASON MENU

MENU 5 COURSES **80**

Marbré 'pigeon & foie gras' | cranberry | quince | parsnip

Coquille en croûte | cauliflower | truffle | hazelnut

Rouleau 'Pheasant & Zeeland bacon' | oxheart cabbage | shiitake | pumpkin

Saddle of hare | sprout | stewed pear | potato

Doyenne du comice | almond | pistachio | marzipan

JRE PRESTIGE MENU

MENU 4 COURSES **130**

MENU 6 COURSES **170**

Coquille | potato | Perle Imperial caviar | almond

Baked langoustine | ravioli | truffle | mushroom

Ris de Veau | lentils | chicory | Parmesan | Pata Negra

Wagyu A5 sirlion steak 'Kagoshima' | eggplant | yuzu | shallot

Foie gras | Calvados | sugar loaf | Granny Smith

Passion fruit souffle | chocolate | fig | marshmallow

WINE PARING BY THE GLASS

GRAND CRU GLASS **25**

GLASS **9.5**

HALF GLASS **5.5**

A la carte

STARTERS

CEVICHE SEA BASS FENNEL AVOCADO GRAPEFRUIT	22
COQUILLE POTATO IMPERIAL CAVIAR ALMOND	35
STEAK TARTAAR QUAIL EGG TRUFFLE MAYONNAISE	24
FOIE GRAS & RIS DE VEAU PATÉ CURIS SALAD PRALINÉ	26
FOIE GRAS BAKED CALVADOS SUGAR LOAF	22
BAKED LANGOUSTINE TRUFFLE RAVIOLI MUSHROOM	30
PHEASANT & ZEELAND BACON CABBAGE SHIITAKE PUMPKIN CHESTNUT	27

MAIN COURSES

PIKE-PERCH CHANTERELLES EVELEEN'S EEL CELERIAC	39
TURBOT FILLET BEEF STEW FOIE GRAS SAUERKRAUT	45
ROE 'VENISON' CARROT SILVER ONION POMMES ANNA	42
RIS DE VEAU 'SWEETBREAD' LENTILS CHICORY PATA NEGRA PARMESAN MADEIRA	36
HARE'S BACK SPOUT STEWED PEAR POTATO RED CABBAGE	40
BEEF TENDERLOIN WAGYU A5 'KAGOSHIMA' EGGPLANT YUZU SHALLOT	40 90

DESSERT

CHEESE FROM THE 'PROEFHUYS' 5 DIFFERENT CHEESES BREAD COMPOTE	17
PEAR 'DOYENNE DU COMICE' ALMOND MARZIPAN PISTACHIO	13
PASSION FRUIT SOUFFLE CHOCOLATE FIG MARSHMALLOW	15
GRAND DESSERT SOUFFLE ALMOND CHOCOLATE PEAR	17