
JRE

NEVER-ENDING PASSION MENU

NORTH SEA CRAB	LANGOUSTINE • KANZI • SALTY FINGERS • ALGAE
SKREI	LEEK • POTATO CRACKLING • CHIVES SAUCE AU 'HOMARD'
FARMHOUSE EGG *	PALETA IBERICO • HOLLANDAISE JERUSALEM ARTICHOKE MACADAMIA
IRISH BEEF TENDERLOIN	ONION • BUNDLE FUNGUS • GREEN CABBAGE • TUBER VEGETABLES MADEIRA
TOMPOUCE	PEAR • CRÈME SUISSE SALTED CARAMEL • ALMOND
4 COURES	75
5 COURES	85 *

CHEF'S MENU

UNDER THE DIRECTION OF RICHARD DE VRIES

BROOK TROUT	SMOKED SOY • CUCUMBER PICCALILLY
LOBSTER BISQUE *	COQUILLE ST. JACQUES • WESTLAND TOMATO
GUINEA FOWL	PEAS • KING BOLETUS • MOREL
STRAWBERRY-RHUBARB	ALMOND • WHITE CHOCOLATE BASIL
3 COURES	50
4 COURES	65 *

EXPAND YOUR MENU WITH CHEESE? – 15,-

'HET KAASATELIER'	SELECTION OF CHEESES FROM 'HET KAASATELIER' <i>"UN DESSERT SANS FROMAGE, EST UNE BELLE À QUI IL MANQUE UN ŒIL."</i>
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STARTERS

BELUGA LENTILS - 20



STRAINED YOGHURT • ZA'ATAR • CARROT • ALMOND

NORTH SEA CRAB - 29.5

KANZI • SALTY FINGERS • LANGOUSTINE • ALGAE

SMOKED IRISH BEEF NECK - 26

PLUM • HAZELNUT • PARSNIP • BRIOCHE

WINTER TRUFFLE

ENTREMETS

FARMHOUSE EGG - 19



JERUSALEM ARTICHOKE • TRUFFLE • SPINACH • MACADAMIA
HOLLANDAISE • PARSLEY

LOBSTER BISQUE - 22

COQUILLE ST. JACQUES • 'WESTLANDSE' TOMATO • CHIVES

MAIN COURSES

SKREI - 37

SAUERKRAUT • EEL • APPLE SYRUP • MUSTARD • CHIVES
POTATO CRACKLING

IRISH BEEF TENDERLOIN - 45

TUBER VEGETABLES • ONION • GREEN CABBAGE • BUNDLE
FUNGUS • MADEIRA

BASIL GNOCCHI - 32



REYPENAER FRITOT • RED BEETROOT • DRY-AGED YELLOW
BEETROOT • SHALLOT-ACETO BALSAMIC

 VEGETARIAN DISHES

PROUD AMBASSADOR OF THE CHEF'S IRISH BEEF CLUB

*IN IRELAND, THERE IS NO SHORTAGE OF THAT ONE SPECIAL
INGREDIENT THAT MAKES FOR GREAT BEEF: GRASS. AN IRISH CATTLE
WALKS ON AVERAGE 220 DAYS A YEAR, 24 HOURS A DAY OUTSIDE IN
STRETCHED MEADOWS, EATING... GRASS! THE OUTDOOR LIFE AND
GRASS DIET MAKES FOR EXTRAORDINARY BEEF, DELICIOUSLY TENDER
WITH AN INTENSE MEATY TASTE.*

- RICHARD DE VRIES



“ SAVARIN – STYLE ”

PERLE IMPERIAL CAVIAR 50 GR. - 120

BLINI'S • CRÈME FRAÎCHE

IRISH MÓR - 22.5

SPINACH • PARMIGIANO REGGIANO • HOLLANDAISE

WHOLE LOBSTER - 65

LEEK • PETITS LÉGUMES • SAUCE AU 'HOMARD'

DESSERTS

SELECTION OF CHEESES FROM 'HET KAASATELIER' - 22

**"UN DESSERT SANS FROMAGE, EST UNE
BELLE À QUI IL MANQUE UN ŒIL."**

VALRHONA MOELLEUX - 14

VALRHONA 70% CHOCOLATE

SAVARIN TURBAN - 15

GRAND-MARNIER • ORANGE • MANGO • KALAMANSI

TOMPOUCE - 14

PEAR • CRÈME SUISSE • ALMOND • SALTED CARAMEL

**BY OUR SOMMELIER ELINE VAN ZUIDEN
SELECTED MATCHING WINES AT 9.5 PER GLASS OR MATCHING
NON-ALCOHOLIC ALTERNATIVES AT 8.5 PER GLASS**