

JRE

NEVER-ENDING PASSION MENU

NORTH SEA CRAB

LANGOUSTINE • KANZI • SALTY
FINGERS • ALGAE

COD

LEEK • POTATO CRACKLING • CHIVES
LOBSTER SAUCE

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

VEAL BONBON

SESAME • TUNA • LEMON
PICCALILLY

ASPARAGUS VELOUTÉ *

RAVIOLI • DUTCH SHRIMP • QUAIL
EGG

LAMB

PEAS • BUNDLE FUNGUS • POLENTA

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’

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

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 • TRUFFLE

ENTREMETS

FARMHOUSE EGG • 19



JERUSALEM ARTICHOKE • TRUFFLE • SPINACH • MACADAMIA
HOLLANDAISE • PARSLEY

LOBSTER BISQUE • 22

COQUILLE ST. JACQUES • 'WESTLANDSE' TOMATO • CHIVES

MAIN COURSES

COD • 37

ASPARAGUS • BROAD BEAN • BASIL

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 (3 PIECES)

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

STRAWBERRY • RHUBARB - 15

ALMOND • WHITE CHOCOLATE • BASIL

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**