
CHEF'S MENU

ENJOY THE GASTRONOMIC COOKING OF OUR KITCHEN LED BY OUR CHEFS ROBERT & JOHN IN THEIR WEEKLY CHANGING AND SEASONAL MENU.

3 COURSES 42.5 OR 4 COURSES 52.5

JRE

NEVER-ENDING PASSION MENU

DUTCH YELLOWTAIL

CEVICHE • GRAPEFRUIT • RADISH •
PUFFED RICE • PASSIONFRUIT

CEPS

CANNELLINI BEANS • TRUFFLE •
LEAK

VEAL CHEEK

ENDIVE TARTE TATIN • PARMIGIANO
REGGIANO • PATA NEGRA

DRY-AGED RIB EYE

ARTICHOKE • ROASTED GARLIC •
POMMES ANNA • SALSIFY

CHEESE

CHEESE OUR OWN WAY

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

TANGERINE

SPICED BISCUIT • SOLEIL VERT

3 COURSES 49.5

4 COURSES 56.5

5 COURSES 68.5

6 COURSES 77.5

**MATCHING WINES CHOSEN BY OUR SOMMELIER AT 8.5 PER
GLASS**

**THIS MENU IS ALSO AVAILABLE WITH A GLASS OF CHAMPAGNE,
TABLE WATER & COFFEE/TEA SERVICE WITH HOMEMADE
SWEETS**

AT A SUPPLEMENT OF 20 PER PERSON.



COLD STARTERS

BLUE FIN TUNA - 25

RED MEAT • AVOCADO • DASHI • SHALLOT

SMOKED RIB EYE - 23.5

CELERIAC • GINGER • BEETROOT • GINGERBREAD

FOIE GRAS TERRINE - 24.5

CRANBERRY • PISTACHE • BRIOCHE

COUSCOUS - 22



BUNDLE FUNGUS • THAI YOGHURT • GLASS NOODLES •
CUCUMBER

PERLE IMPERIAL CAVIAR 50 GR. - 85

BLINIS • CHIVES • CRÈME FRAÎCHE

ENTREMETS

HAND-DIVED SCALLOPS - 30

KING BOLETUS • CAULIFLOWER • HAZELNUT • BEURRE
NOISETTE

BISQUE - 24

RAVIOLI • SPRING ONION OIL • SAFFRON

SWEETBREAD - 23

PUMPKIN • “ALKMAARS” GROAT • SAGE • CHESTNUT

MAIN COURSES

WILD DUCK - 29.5

PARSNIP • QUINCE • POMMES ANNA • FIVE SPICES

BRILL - 45

ARTICHOKE • PANCETTA • PATTISON • BRUSSELS SPROUT

SUPPL. WINTER TRUFFLE – 15

ANJOU PIGEON - 42.5

FOIE GRAS • PATTISON • ARTICHOKE • MADEIRA

GRAIN FED BEEF TENDERLOIN - 35

SALSIFY • PUMPKIN • POMMES FONDANT • MADEIRA

SUPPL. WINTER TRUFFLE – 15

OPEN RAVIOLI - 23



KOHLRABI • PULLED JACKFRUIT • PISTACHE

“ SAVARIN – STYLE ”

PERLE IMPERIAL CAVIAR 50 GR. 85
BLINIS • CHIVES • CRÈME FRAÎCHE

LOBSTER; HALF OR WHOLE 37.5 / 62.5
SALSIFY • PATTISON • POMMES ANNA • BISQUE

SADDLE OF VENISON 55
CAULIFLOWER • POMMES ANNA • PUMPKIN •
GRAVY OF VENISON



VEGAN

COUSCOUS - 22
BUNDLE FUNGUS • THAI YOGHURT •
GLASS NOODLES • CUCUMBER

CEPS SOUP - 14
CANNELLINI BEANS • TRUFFLE • LEAK

OPEN RAVIOLI - 23
KOHLRABI • PULLED JACKFRUIT • PISTACHE

BANANA - 15
PEANUTS • COFFEE • DARK CHOCOLATE

DESSERTS

SAVARIN'S CHEESE EXPERIENCE - 17,50
"UN DESSERT SANS FROMAGE, EST UNE
BELLE À QUI IL MANQUE UN ŒIL."

STICKY TOFFEE - 15
DATE • CARAMEL • VANILLA

SAVARIN'S "TOBLERONE" - 15
CARAMEL CHOCOLATE • PUFFED RICE • HAZELNUT PRALINÉ

JOHN'S ICE CREAM SECRET - 15
"TWO FLAVOURS, ONE SECRET"