

MENU

Saisonnier

Cod	peas · trout roe · sepia
Grilled plaice *	Zeeuwse mussel · saffron · fennel
Duck breast	polenta · beetroot · string bean · sesame orange-timut
Financier	almond · basil · lemon

3-course menu Saisonnier	55
4-course menu Saisonnier *	70
Cheese as an extra course · 17.5.- Cheese instead of dessert · 10.-	

MENU

chefs

Veal bonbon	tuna · sesame · lemon · piccalilly
Coquille St. Jacques *	"Westlandse" tomato · sourdough · bisque
Irish beef tenderloin	pommes Anna · cabbage · westmoreland
Savarin-turban	orange · Grand-Marnier · yoghurt

3-course Chef's menu	60
4-course Chef's menu *	75
Cheese as an extra course · 17.5.- Cheese instead of dessert · 10.-	

JRE MENU

*never-ending
passion*

Lobster	speck · watermelon · basil
Grilled sole	beurre noisette · hazelnut · parsley summer truffle
Beetroot *	choggia · oyster mushroom · "fritot- oude Reypenaer" · shallot-aceto
Venison saddle	parsley · almond · chanterelle celeriac · cherry
Champagne mousse	lemoncurd · raspberry · peach

4-course JRE never-ending passion menu	80
5-course JRE never-ending passion menu *	90
Cheese as an extra course · 17.5.- Cheese instead of dessert · 10.-	

JRE
JEUNES RESTAURATEURS

ALACARTE

starters & entremets

Cod	peas · trout roe · sepia	23
Veal bonbon	tuna · sesame · lemon · piccalilly	23
Lobster	speck · watermelon · basil	28
Coquille St. Jacques	"Westlandse" tomato · sourdough · bisque	27
Grilled sole	beurre noisette · hazelnut · parsley summer truffle	27.5
Grilled plaice	Zeeuwse mussel · saffron · fennel	25.5
Watermelon	avocado · basil · citrus · melon	22.5
Fennel	saffron · halophytes	24

main courses

Duck breast	polenta · beetroot · string bean · sesame orange-timut	32
Beetroot	choggia · oyster mushroom · "fritot- oude Reypenaer" · shallot-aceto	22
Irish beef tenderloin	pommes Anna · cabbage · westmoreland	39
Grilled sole	beurre noisette · hazelnut · parsley summer truffle	41
Venison saddle	parsley · almond · chanterelle celeriac · cherry	45
Ravioli	cantharel · sesame · beurre noisette hazelnut	24.5

desserts

Financier	almond · basil · lemon	15
Savarin-turban	orange · Grand-Marnier · yoghurt	17
Champagne mousse	lemon curd · raspberry · peach	16
"Het Kaasatelier"	selection of cheeses from 'Het Kaasatelier' "Un dessert sans fromage, est une belle à qui il manque un œil."	22

SPECIALS

Luxury

Irish Mór Oyster per piece	lemon · red wine vinegar · shallot vinaigrette	6
Perle Imperial Caviar	House of Caviar · blini's · crème fraîche	100
Whole lobster	fries · green salad · saffron mayonnaise mustard mayonnaise · cocktail sauce	59
Dry-Aged Irish Entrecôte 400gr.	fries · green salad · red wine gravy per 2 persons	75

menus

Our menus are served by full table only, so that you and your party can enjoy a harmonious culinary experience together. We thank you for your understanding.

dietary wishes

Please let us know in advance of any dietary requirements or allergies, so that our staff can take them into account with the utmost care and dedication. Thank you for your trust.

irish beef club

PROUD AMBASSADEUR OF CHEF'S IRISH BEEF CLUB

In Ireland, there is no shortage of that one special ingredient that makes for great beef: grass. An Irish beef walks on average 220 days a year, 24 hours a day outside in vast pastures, eating... grass! The outdoor life and grass diet makes for extraordinary beef, deliciously tender with an intense meaty taste.

- Richard de Vries