
JRE

NEVER-ENDING PASSION MENU

NORDSEA CRAB	AVOCADO • CHAMOMILE • COCONUT
ANGLER *	WATERCRESS • DUTCH SHRIMPS GARLIC
CAULIFLOWER ***	PERNOD • MAITAIKE • BELPER KNOLLE
WOOL PIG	MANCHEGO • MUSSELS • PAPRIKA COURGETTE
CHEESE **	CHEESE OUR OWN WAY ”UN DESSERT SANS FROMAGE, EST UNE BELLE À QUI IL MANQUE UN ŒIL.”
SEA BUCKTHORN	GOATYOGHURT • DILL • CARROT HORSERADISH

RATHER SOUFFLÉ INSTEAD OF DESSERT – 7.5

OUR JRE-MENU IS SERVED INCLUDING
AMUSE BOUCHE, COFFEE OR TEA WITH SWEET DELICACIES.

3 COURSES	65	
4 COURSES	75	*
5 COURSES	85	**
6 COURSES	95	***

PAIRING WINES CHOSEN BY OUR SOMMELIER AT 9.5 PER GLASS

**PAIRING NON-ALCHOLIC ALTERNATIVES CHOSEN BY OUR
SOMMELIER AT 8.5 PER GLASS**

STARTERS

TRIO OF WESTLAND TOMATO - 24 

JALAPEÑO • MANGO • MOZZARELLA • FEUILLETEE


SEABASS - 26

CHAWANMUSSI • RETTICH • WASABI • CHAMPONZU

VEAL & CRAYFISH - 27.5

LAVAS • CORAL CURRY • GALANGA ROOT

ENTREMETS

TORTELLINI - 25 

PUMPKIN • THYME • SAFFRON • ALLEMANSVRIEND

SWEETBREAD - 35

MAITAIKE • PINE APPLE • TOGARASHI • BELPER KNOLLE

MAINCOURSES

MONKFISH - 40

BROCCOLI • VONGOLE • LARDO NOSTRANO • WATERCRESS

POLDER HEN - 36

NAVETTE • FOIE • MORILLES • SAUCE ROYALE

AUBERGINE - 32.5 

LIME LEAF • ENOKI • BUCKWHEAT • BIMBI

 = VEGETARIAN DISHES

“ SAVARIN – STYLE ”

PERLE IMPERIAL CAVIAR 50 GR. - 120

BLINI'S • CRÈME FRAÎCHE

POCHED OYSTERS - 37.5

CHAMPAGNE • PARMIGIANO REGGIANO • BEURRE BLANC

FOIE TERRINE - 35

RHUBARB • FENNEL • TCHULLI PEPER • SEA ALGAE

SHORTRIB & 1/2 LOBSTER - 75

SMOKED DASHI BUTTER • PUMPKIN • CARROT

DESSERTS

SAVARIN'S CHEESE EXPERIENCE - 20

CHEESE OUR OWN WAY

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

LAMBADA STRAWBERRY - 17.5

RHUBARB • CHARTREUSE • CHEESECAKE • YUZU

HAAGSE HONEY - 17.5

GRAPEFRUIT • TOFU • MINT • TAHITI VANILLA

SOUFFLÉ - 19 *20 MIN. PREPARATION TIME*

TROPICAL FRUIT • CACOA • FIVE SPICES • TAHITI VANILLA

SAVARIN 'TOBLERONE' - 17.5

CARAMEL CHOCOLATE • PUFFED RICE • HAZELNUT PRALINÉ