

---

# JRE

---

## NEVER-ENDING PASSION MENU

<b>CORVINA</b>	CITRUS • YUZU • RADISH • OLIVE
<b>BISQUE</b>	CRAYFISH • ROUILLE • SPRING ONION
<b>RED-LEGGED PARTRIDGE</b>	CELERIAC • GREEN CABBAGE • MUSHROOMSAUCE
<b>FLAT IRON STEAK</b>	PREPERATIONS OF ONION • CANDIED POTATO • ROSEMARY GRAVY
<b>CHEESE</b>	CHEESE OUR OWN WAY  ”UN DESSERT SANS FROMAGE, EST UNE BELLE À QUI IL MANQUE UN ŒIL.”
<b>BANANA</b>	PEANUT • CARAMEL • MILK CHOCOLATE

**3 COURSES 39**

**4 COURSES 52**

**5 COURSES 65**

**6 COURSES 78**

**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.**

**SAVARIN'S CLASSIC CHATEAUBRIAND (MIN. 2 PERS) 70**

**375 GR. SIMMENTALER BEEF TENDERLOIN, WITH POMMES  
PONT NEUF, BÉARNAISE SAUCE AND FRESH VEGETABLES**



---

## COLD STARTERS

---

### STEAK TARTARE - 19

-21°C EGG YOLK • MUSHROOM • BLACK GARLIC •  
TRUFFELPOTATO

### CURED & DRIED VEAL ENTRECÔTE - 19

OYSTER CRÈME • SEA LETTUCE • SALSIFY

### LANGOUSTINE - 22

CELERY • PUMPKIN • VADOUVAN

### BUCKWHEAT TORTILLA - 17

AVOCADO • TOMATOSALSA • CORIANDER

---

## HOT STARTERS

---

### SOFT SHELL CRAB - 21

SWEET PEPPER • CHORIZO • ALLSPICE

### CRISPY SWEETBREAD - 24

CROQUETTE OF SWEETBREAD • PISTACHIO • CELERIAC •  
SALSIFY • GINGER

### BISQUE - 16

GAMBA • BREAD CRISP • ROUILLE

---

## MAIN COURSES

---

### BEEF TENDERLOIN - 29

BEURRE NOISETTE • FORGOTTEN VEGETABLES •  
SMOKED MARROW

SUPPLEMENT: BLACK TRUFFEL OR FOIE GRAS 12.5

### GRILLED BRILL - 30

LARDO DIE COLONNATA • FENNEL • ARTICHOKE

### JACKET POTATO - 19

62°C HEN'S EGG • WINTER PURSLANE • CÈPES

SUPPLEMENT: BLACK TRUFFEL 12.5

## “FAMILY FAVOURITES”

<b>PERLE IMPERIAL CAVIAR 50 GR.</b>	<b>75</b>
DECONSTRUCTION OF POMMES TSARINE • POTATO • MOUSSELINE • CHIVES • BLINIS • CRÈME FRAÎCHE	
<b>LOBSTER “SAVARIN-STYLE”</b>	<b>50</b>
BULGUR • ARTICHOKE • BELL PEPPERS	
<b>CHATEAU BRIAND (MIN 2. PERSONEN)</b>	<b>70</b>
PONT NEUF • FRESH VEGETABLES • BÉARNAISE SAUCE	
<b>FOIE GRAS</b>	<b>25</b>
BRIOCHE • PRALINÉ • APPLE • CALVADOS	
CAN BE ORDERED AS AN EXTRA ON YOUR DISH (WITHOUT GARNISHES)	<b>12.5</b>

## DESSERTS

**SAVARIN’S CHEESE EXPERIENCE - 17**  
CHEESE OUR OWN WAY

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

**YOGHURT - 15**  
CUCUMBER • ORANGE • PINK PEPPER

**PAPAYA - 15**  
COCONUT • MANGO • LIME

**SAVARIN’S “TOBLERONE” - 15**  
Caramel chocolate • Puffed rice • hazelnut praliné

**SPECIAL COFFEES INCLUDING HOMEMADE SWEETS 10**  
CHOICE OF: FRENCH • DUTCH • ITALIAN • IRISH

### DIGESTIFS

WE HAVE GEMS FROM ALL OVER THE WORLD. ASK OUR  
STAFF FOR OUR SPECIAL MENU.