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# CHEF'S MENU

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

**3 COURSES 39.5**

OR

**4 COURSES 49.5**

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## JRE

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NEVER-ENDING PASSION MENU

**SCALLOPS**

HAZELNUT • YUZU • VADOUVAN • DASHI

**CAULIFLOWER-CURRY**

DUCKLIVER • FILO • PARMIGIANO REGGIANO

**PORK BELLY**

OCTOPUS • FENNEL • AMSTERDAM ONION • PEPPER

**VEAL SIRLOIN**

YOGHURT • POTATO • KOHLRABI • PORTOBELLO • PICKLE GRAVY

**CHEESE**

CHEESE OUR OWN WAY

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

**ORANGE**

UNDERBERG • SPICES • WHITE CHOCOLATE

**3 COURSES 45**

**4 COURSES 55**

**5 COURSES 65**

**6 COURSES 79**

**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.**



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## COLD STARTERS

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### STEAK TARTARE - 20

-21°C EGG YOLK • PICCALILLY • BLACK GARLIC

### NORTH SEA CRAB - 24

KOHLRABI • LOTUS ROOT • BUCKTHORN • PONZU

### FOIE GRAS TERRINE - 22.5

CRANBERRY • PISTACHE • GRANNY SMITH

### GREEN PEAS - 21

BRIE DE MEAUX • BROAD BEANS • GREEN ASPARAGUS •  
SOURDOUGH

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## ENTREMETS

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### LANGOUSTINE - 25

PRAWN CRACKER • POULET NOIR • MANGO • TOM KHA

### SWEETBREAD - 24

CORN • POLENTA • SAVORA MUSTARD • ERYNGII

### BISQUE – 17.5

DUTCH SHRIMPS • SPRING ONIONS • ROUILLE

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## MAIN COURSES

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### TEXELS LAMB FILLET - 34

BROAD BEANS • PEAS • CEVENNE ONION • LAMB GRAVY

### WOLFFISH - 32

VONGOLE • ALLSPICE • SPINACHE • YOGHURT • LA RATTE

### ANJOU PIGEON - 39.5

PATA NEGRA • DUCK LIVER • POINTED CABBAGE • ALMOND

### OPEN RAVIOLI - 23

KOHLRABI • PULLED JACKFRUIT • SPINACHE • PISTACHE

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## “ SAVARIN – STYLE ”

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<b>PERLE IMPERIAL CAVIAR 50 GR.</b>	<b>75</b>
<b>BLINIS • BOILED EGG • CRÈME FRAÎCHE</b>	
<b>LOBSTER; HALF OR WHOLE</b>	<b>35 / 55</b>
<i>CLASSIC OR GRATINATED</i>	
<b>DRY-AGED RIB EYE (MIN 2 PERS.)</b>	<b>70</b>
<b>PONT NEUF • PETITS LÉGUMES • BÉARNAISE SAUCE</b>	

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## VEGAN

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<b>GREEN PEAS - 19</b>	
<b>BROAD BEANS • GREEN ASPARAGUS • SOURDOUGH</b>	
<b>CAULIFLOWER—CURRY SOUP - 10</b>	
<b>COUSCOUS • CRUNCHY FILO PASTRY</b>	
<b>OPEN RAVIOLI - 23</b>	
<b>KOHLRABI • PULLED JACKFRUIT • SPINACHE • PISTACHE</b>	
<b>TROPICAL EXPLOSION - 15</b>	
<b>PINEAPPLE • MANGO • LYCHEE • COCONUT • WILD RICE</b>	

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## DESSERTS

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<b>SAVARIN'S CHEESE EXPERIENCE - 17,50</b>	
<b>”UN DESSERT SANS FROMAGE, EST UNE BELLE À QUI IL MANQUE UN ŒIL.”</b>	
<b>RED VELVET - 15</b>	
<b>AMARENE CHERRIES • ACETO BALSAMICO • CHEESECAKE</b>	
<b>SAVARIN'S “TOBLERONE” - 15</b>	
<b>CARAMEL CHOCOLATE • PUFFED RICE • HAZELNUT PRALINÉ</b>	
<b>JOHN'S ICE CREAM SECRET - 15</b>	
<b>“TWO FLAVOURS, ONE SECRET”</b>	