

JRE

NEVER-ENDING PASSION MENU

CORVINA

CITRUS • YUZU • RADISH • OLIVE

BISQUE

CRAYFISH • ROUILLE • SPRING ONION

POULET NOIR

CRISPY CHICKEN SKIN • PATTISON •
WATERCRESS • ALMONDCRUNCH •
1001 NIGHT SPICES

FLAT IRON STEAK

PREPERATIONS OF ONION • CANDIED
POTATO • ROSEMARY GRAVY

CHEESE

CHEESE OUR OWN WAY

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

BANANA

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

IBERICO - 20

RED CABBAGE • GRANNY SMITH APPLE • 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”

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

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 PEPER

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.