
JRE

NEVER-ENDING PASSION MENU

NORTH SEA CRAB

LANGOUSTINE • KANZI • SALTY
FINGERS • ALGAE

SKREI

LEEK • POTATO CRACKLING • CHIVES
SAUCE AU 'HOMARD'

FARMHOUSE EGG **

PALETA IBERICO • HOLLANDAISE
JERUSALEM ARTICHOKE
MACADAMIA

SUPPLEMENT BLACK TRUFFLE – 15,-

IRISH BEEF TENDERLOIN

ONION • BUNDLE FUNGUS • GREEN
CABBAGE • TUBER VEGETABLES
MADEIRA

CHEESE *

SELECTION OF CHEESES FROM
'HET KAASATELIER'
*"UN DESSERT SANS FROMAGE, EST
UNE BELLE À QUI IL MANQUE UN ŒIL."*

TOMPOUCE

PEAR • CRÈME SUISSE
SALTED CARAMEL • ALMOND

4 COURES	75	
5 COURES	85	*
6 COURES	100	**

CHEF'S MENU

UNDER THE DIRECTION OF RICHARD DE VRIES

MARINATED SALMON

LEMON • DILL • OLD GENEVER

SKREI *

SAUERKRAUT • EEL • APPLE SYRUP
CHIVES • MUSTARD

VEAL SHANK

CELERIAC • CELERY • MADEIRA
FOREST MUSHROOMS

SUPPLEMENT BLACK TRUFFLE – 15,-

SAVARIN TURBAND

GRAND-MARNIER • ORANGE
MANGO • KALAMANSI

3 COURES	50	
4 COURES	65	*

STARTERS

BELUGA LENTILS - 20



STRAINED YOGHURT • ZA'ATAR • CARROT • ALMOND

NORTH SEA CRAB - 29.5

KANZI • SALTY FINGERS • LANGOUSTINE • ALGAE

SMOKED IRISH BEEF NECK - 26

PLUM • HAZELNUT • PARSNIP • BRIOCHE

WINTER TRUFFLE

ENTREMETS

FARMHOUSE EGG - 19



JERUSALEM ARTICHOKE • TRUFFLE • SPINACH • MACADAMIA
HOLLANDAISE • PARSLEY

LOBSTER BISQUE - 22

COQUILLE ST. JACQUES • 'WESTLANDSE' TOMATO • CHIVES

MAIN COURSES

SKREI - 37

SAUERKRAUT • EEL • APPLE SYRUP • MUSTARD • CHIVES
POTATO CRACKLING

IRISH BEEF TENDERLOIN - 45

TUBER VEGETABLES • ONION • GREEN CABBAGE • BUNDLE
FUNGUS • MADEIRA

BASIL GNOCCHI - 32



REYPENAER FRITOT • RED BEETROOT • DRY-AGED YELLOW
BEETROOT • SHALLOT-ACETO BALSAMIC

 **VEGETARIAN DISHES**

PROUD AMBASSADOR OF THE CHEF'S IRISH BEEF CLUB

*IN IRELAND, THERE IS NO SHORTAGE OF THAT ONE SPECIAL
INGREDIENT THAT MAKES FOR GREAT BEEF: GRASS. AN IRISH CATTLE
WALKS ON AVERAGE 220 DAYS A YEAR, 24 HOURS A DAY OUTSIDE IN
STRETCHED MEADOWS, EATING... GRASS! THE OUTDOOR LIFE AND
GRASS DIET MAKES FOR EXTRAORDINARY BEEF, DELICIOUSLY TENDER
WITH AN INTENSE MEATY TASTE.*

- RICHARD DE VRIES



“ SAVARIN – STYLE ”

PERLE IMPERIAL CAVIAR 50 GR. - 120
BLINI'S • CRÈME FRAÎCHE

IRISH MÓR - 22.5
SPINACH • PARMIGIANO REGGIANO • HOLLANDAISE

WHOLE LOBSTER - 65
LEEK • PETITS LÉGUMES • SAUCE AU 'HOMARD'

DESSERTS

SELECTION OF CHEESES FROM 'HET KAASATELIER' - 22
"UN DESSERT SANS FROMAGE, EST UNE
BELLE À QUI IL MANQUE UN ŒIL."

VALRHONA MOELLEUX - 14
VALRHONA 70% CHOCOLATE

SAVARIN TURBAND - 15
GRAND-MARNIER • ORANGE • MANGO • KALAMANSI

TOMPOUCE - 14
PEAR • CRÈME SUISSE • ALMOND • SALTED CARAMEL

BY OUR SOMMELIER ELINE VAN ZUIDEN
SELECTED MATCHING WINES AT 9.5 PER GLASS OR MATCHING
NON-ALCOHOLIC ALTERNATIVES AT 8.5 PER GLASS