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# JRE

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## 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

### TOMPOUCE

PEAR • CRÈME SUISSE  
SALTED CARAMEL • ALMOND

4 COURES 75

5 COURES 85 \*

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## CHEF'S MENU

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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 \*

*EXPAND YOUR MENU WITH CHEESE? – 15,-*

### 'HET KAASATELIER'

SELECTION OF CHEESES FROM  
'HET KAASATELIER'

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

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## STARTERS

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**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

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## ENTREMETS

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**FARMHOUSE EGG - 19**



JERUSALEM ARTICHOKE • TRUFFLE • SPINACH • MACADAMIA  
HOLLANDAISE • PARSLEY

**LOBSTER BISQUE - 22**

COQUILLE ST. JACQUES • 'WESTLANDSE' TOMATO • CHIVES

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## MAIN COURSES

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**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*



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## “ SAVARIN – STYLE ”

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**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'**

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## DESSERTS

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**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**