



JRE MENU RANTRÉE

Saibling

green asparagus – pink pepper – sesame curry vinaigrette

“Opperdoezer” potato

egg yolk – black garlic – parsley – espuma of potato

Tub Gurnard filet

tomato – olive – watercress – mussel – sauce naturel

Lobster (*)

bok soy – shiitake – bacon – bouillon of lobster

Entrecote of Veal

onion – bimi – ravioli of ox-tail – Madeira sauce

Selection of 5 refined cheeses (**)

Fromager Bourgondisch lifestyle

Cherry

tarragon – red port – white chocolate

LUNCH

3 courses (Saibling – Entrecote - Cherry)	€ 67,00
4 courses (Saibling – Tub Gurnard – Entrecote - Cherry)	€ 98,00

LUNCH | DINER

5 courses (without */**)	€ 115,00
6 courses (without **)	€ 129,00
7 courses	€ 148,00
Assortment of cheeses instead of sweet Supplement	€ 17,50

PAIRING DRINKS

Wine-pairing	€ 11,00 per glass
Half glass wine-pairing	€ 6,00 per glass
Non-Alcohol alternative pairing	€ 7,00 per glass

Changes in the menu may result in an additional charge.
If you have a diet or allergy wish, please, let us know.