

S E N S E S

restaurant

Chef Renaud Goigoux, Joao Marques and team are curating the best of seasonal and sustainable products of the North-sea and Dutch soil, with a focus on vegetables and seafood inspired by Japanese cuisine and French flair.

This translate into an a la carte and a chefs menu.
The menu can be ordered 100% plant based.

Our team has picked a selection of different wines for our drink pairing,
including classic, natural and biodynamic wines.

Welcome to Senses.



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MENU

Experience a truly special and unique dining journey. Choose from a 2- or up to 7-course Chef's Menu. The chef draws inspiration from the five senses, using only the finest organic and sustainable ingredients. Be amazed by the surprising textures and flavors in every dish.

CHEF'S MENU

2 - course *only during lunch	49
3 - course	59
4 - course	69
5 - course	79
6 - course	89
7 - course	99

WINE PAIRING

For a perfect accompaniment to your lunch or dinner		Alcohol free
2- course	18	14
3 - course	27	21
4 - course	36	28
5 - course	45	35
6 - course	54	42
7 - course	63	49

MENU ALL-IN

This is the Ultimate Senses experience (Signature JRE menu);
We start with a selection of appetizers accompanied by a glass of champagne as an aperitif. Each course is paired with a matching glass of wine, unlimited water service and the dinner ends with coffee/tea, friandise and an exclusive digestif.

4 - course	140
5 - course	160
6 - course	180
7 - course	199

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Amuses

Tofu, tempura and smoked trout eggs
Allium dashi, star anis and ginger
North Sea tartelette

Plant based

Tofu, tempura and smoked vegan caviar
Allium dashi, star anis and ginger
Zucchini tartelette

À LA CARTE

Signature Zeeuwse Oyster Creuse	4
Bread from 'Bakkerij Wolf' whipped tofu a la 'Café de Paris'	6
Radishes	15
Horseradish, white ponzu and dry aged caviar	
Sea bass carpaccio	22
Coconut and calamansi	
Confit leek	14
Dutch razor clams, béarnaise and brioche	
Tempura	15
Maitake, toshizu and pickled onions	
Tomato	15
Umeboshi, tonburi, citrus	
Legumes	15
Smoked tofu, shiso and mint	
Roasted Jerusalem artichok	19
Pickled kombu and hazelnut miso emulsion	
Grey mullet from the Waddenzee	27
Sea vegetables, fennel and Américaine sauce	
Panfried Plaice	39
Yuzu and oyster beurre blanc, oscietra caviar	
Melon	11
Umeshu vanilla and citrus	
Selection of friandises with coffee or tea	8,5

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SPARKLING

N.V - Gales, cuvée premiere, Rosé Brut 11,00
Luxembourg, Pinot noir

N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit 19,00
France, Champagne, Chardonnay

Gran Barón, sparkling 0.0% 8,00
Spain, Catalunya, Macabeo

WHITE

2022 Parlez Vous? 6,50
France, Sauvignon Blanc

2022 Macôn-Villages Les préludes 9,00
France, Bourgogne, Chardonnay

2024 Nicola Bergaglio, Gavi di Gavi 'Minaia' 8,50
Italy, Piedmont, Cortese

2022 Domaine de la Piffaudière 9,00
France, Touraine, Sauvignon blanc

2023 Domaine Sébastien Brunet 'Vouvray' 9,00
France, Loire, Chenin Blanc

2023 Jérémie Huchet, Retour de Pêche 8,00
France, Bourgogne, Melon de Bourgogne

2024 Gustave Lorentz Réserve 9,50
France, Alsace, Pinot Blanc

ROSÉ

2023 Famille J.M Cazes L'Ostal Rosé 8,00
France, Syrah, Grenache

RED

2022 Chateau des tours, Brouilly 7,50
France, Beaujolais, Gamay

2023 'Cuvee Red Classic' 2023 PMC 8,00
Austria Burgenland, Zweigelt, St Laurent, Merlot

2022 De Moya, Justina 7,50
Spain, Valencia, Bobal, Cabernet, Syrah

Please ask the team about the extensive wine list.

