

S E N S E S

restaurant

Welcome to Senses

At Senses, refinement and experience are at the heart of every dish. Guided by Chef Renaud Goigoux, Joao Marques, and their passionate team, our cuisine celebrates the finest seasonal and sustainable products from the North Sea and Dutch soil, complemented by meat and cheese carefully selected from the Amsterdam region. Inspired by the delicate balance of Japanese cuisine and the elegance of French flair, each creation is crafted to delight and surprise.

Our menu invites you to embark on a culinary journey that can also be enjoyed 100% plant-based. To elevate your experience, our sommeliers have curated a selection of classic, natural, and biodynamic wines, carefully paired to complement each dish.

Let your senses be stimulated, embrace the unexpected, and allow us to guide you on a journey of discovery.

Do you have dietary requirements or allergies? Please notify our team.



CHEF'S MENU

- 2 - course €49*
- 3 - course €60*
- 4 - course €75
- 5 - course €85
- 6 - course €95

VEGETARIAN

- 2 - course €49*
- 3 - course €60*
- 4 - course €65
- 5 - course €75
- 6 - course €85

Wine pairing per glass €9 Soft pairing per glass €7

Our All-in menu includes apéritif, chef's menu, wine pairing, water, coffee or tea with friandises and digestif.

ALL-IN

- 3 - course €125*
- 4 - course €145
- 5 - course €165
- 6 - course €185

VEGETARIAN ALL-IN

- 3 - course €125*
- 4 - course €135
- 5 - course €155
- 6 - course €175

**Please note, this menu is only available during lunch.*

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À LA CARTE

STARTERS

Raw kingfish, coconut and tom yum bisque	22
BBQ kohlrabi, white ponzu and lovage (V)	15

IN BETWEEN

Leeks, razor clams and béarnaise (V)	18
Green peas, cuttlefish and smoked miso (V)	18
Tempura mushroom, oysters and tosazu (V)	18

MAINS

Entrecôte (400gr) Béarnaise and tarragon	49
Red snapper, carrot and américaine sauce	27
Cabbage and beurre blanc (V)	22

DESSERT

Selection of cheese from Kaasfort Amsterdam	14
Poached pears, hazelnut and chocolate	12
Friandises with coffee or tea	9

(V) Vegetarian or vegan possible.

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SPARKLING

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

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

Gran Barón, sparkling 0.0% 8
Spain, Catalunya, Maca beo

WHITE

2022 Parlez Vous? 6,50
France, Sauvignon Blanc

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

2023 Cuvée 'George' 11,50
Hungary, György-Hegy, Riesling

2023 Geierslay 9
Germany, Moselle, Gewürztraminer

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

ROSÉ

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

RED

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

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