

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. With a focus on vegetables and seafood, our creations are inspired by the delicate balance of Japanese cuisine and the elegance of French flair.

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.

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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.

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

CHEF'S MENU

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

WINE PAIRING

The perfect accompaniment to your lunch or dinner

Non-Alcoholic Pairing

7 - course	63	49
6 - course	54	42
5 - course	45	35
4 - course	36	28
3 - course	27	21
2 - course	18	14

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



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SPARKLING

N.V - Gales, cuvée premiere, Rosé Brut Luxembourg, Pinot noir	11,00
N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit France, Champagne, Chardonnay	19,00
Gran Barón, sparkling 0.0% Spain, Catalunya, Maca beo	8,00

WHITE

2022 Parlez Vous? France, Sauvignon Blanc	6,50
2022 Macôn-Villages Les préludes France, Bourgogne, Chardonnay	9,00
2024 Nicola Bergaglio, Gavi di Gavi "Minaia" Italy, Piedmont, Cortese	8,50
2022 Domaine de la Piffaudiere France, Touraine, Sauvignon blanc	9,00
2022 Radford Dale, Vinum South Africa, Stellenbosch, Chenin blanc	9,00
2024 Gustave Lorentz Réserve France, Alsace, Pinot Blanc	9,50

ROSÉ

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

2022 Chateau des tours, Brouilly France, Beaujolais, Gamay	7,50
2023 'Cuvee Red Classic' 2023 PMC Austria Burgenland, Zweigelt, St Laurant, Merlot	8,00
2022 De Moya, Justina Spain, Valencia, Bobal, Cabernet, Syrah	7,50

Please ask the team about the extensive wine list.

