

JRE MENU RURA

1 HIRMASA KINGFISH

Wasabi | Sudachi | green tomato

2 CHEF SPECIAL ♡

Rendang | cocos | mango

3 SCALLOPS

Soufflé | Ume caviar | cauliflower
Imperial Heritage Oscietra Royal caviar 10gr. - 28,50

4 MONKFISH

Bresaola | seroendeng | Katsuobushi

5 RABBIT

sweet and sour shallot | green cabbage

Or

Japanese Kagoshima Wagyu A4 **instead** of main course **+45,50**
"The best meat in the world"

6 CHEESES

Refined by cheese master van Tricht - Antwerpen

7 RASPBERRY

white chocolate | Yuzu | pistachio

SPECIALS TO ADD

Japanese Kagoshima Wagyu A4 as **extra** dish € 65,50

Foie | unagi | umeboshi | Brioche bread € 29,50

SIGNATURE DISH

Pork belly from Limburg monastery pig | langoustine | Garam masala €34

4 COURSES 1 | 3 | 5 | 7 - 79,00

5 COURSES 1 | 3 | 4 | 5 | 7 - 89,00

6 COURSES 1 | 2 | 3 | 4 | 5 | 7 - 99,00

7 COURSES *full experience* - 109,00

JRE MENU GREEN

1 FETA

Cucumber | pita | watermelon

2 CHEF SPECIAL ♡

Gado Gado | fried onion | peanut

3 RAVIOLI

Ricotta | spinach

4 LEEK

Seaweed | Beurre blanc | rice

5 FREGOLA

Tomato | capers leaf | Denocciolate olive

6 CHEESES

Refined by cheese master van Tricht - Antwerpen

7 RASPBERRY

white chocolate | Yuzu | pistachio

***Cheese instead of dessert € 10**

***Dish change € 5,50**

*We work with 2 fixed menus. How many courses can our kitchen brigade make for you?

*Given that our kitchen wants to offer every guest the same service, we cannot consider allergies, dietary requirements or other details that have not been communicated before.

4 COURSES 1 | 3 | 5 | 7 - **79,00**

5 COURSES 1 | 3 | 4 | 5 | 7 - **89,00**

6 COURSES 1 | 2 | 3 | 4 | 5 | 7 - **99,00**

7 COURSES *full experience* - **109,00**