
TO START

At the beginning of the evening we serve you two snacks, our sourdough bread with sorrel cream and whipped brown butter as well as an amuse-bouche.

STARTER & INTERMEZZO

CHICORY & BUFFALO MOZZARELLA

roasted shallot vinaigrette, green apple | 19,00

KINGFISH

ponzu, turnip, raspberry | 40,00

>> add 15g Golden Queen Imperial caviar +35,00

ZUCCHINI ^v

ponzu, turnip, raspberry | 32,00

ONION BROTH ^v

mushrooms, tomato, lemongrass oil | 34,00

REGIONAL ASPARAGUS

chicken oyster, verjus beurre blanc, jalapeno | 38,00

PRAWN TEMPURA

Yuzu, Wild Herb Salad | 30,00

Please inform us of any allergies or intolerances.

JRE
JUNES RESTAURANTS

MAIN COURSES

VEAL – LOIN & SWEETBREAD

pea, thai curry, wild garlic oil | 54,00

PEA DUMPLING ^v

thai curry, wild garlic oil | 40,00

HALIBUT

spinach sauce, Old Groendal | 50,00

PIKE-PERCH FILLET

lemongrass, green asparagus, risotto | 52,00

WIENER SCHNITZEL

potato cucumber salad, capers | 42,00

PORTION OF BADEN ASPARAGUS ^v

sauce hollandaise, new potatoes, chives | 42,00

optional additions:

one wiener schnitzel +12,50

Lamb loin +12.50

Pike-Perch fillet +16.50

FAVOURITE MOMENTS

6 COURSE MENU

Let us guide you through the evening with a selection of our favourite dishes.

— VEGAN —