

*A memorable evening
starts now..*

TAKE A SEAT, RELAX AND ENJOY!

Don't know what to choose? Let the chef guide you,
so that you can pay attention to each other!

3-COURSE SURPRISE MENU

Including bread to start with

42.5 p.p.

Our kitchen team carefully chooses dishes from the menu for you



Tip: ask for our chat-card game: opening
questions as a basis for a nice conversation



Do you have an allergy? Let us know



Vegetarian



Vegan



Gluten free



Lactose free



Nut free



DE ROSKAM
DORPSHERBERG
• ANNO 1855 •

DINER: 17.00 - 20.30

APPETIZERS

Bread with garlic butter and oil 6.5

Beef carpaccio 🍴 12.5

with old cheese, roasted broad beans, truffle mayonnaise and mixed salad

🍷 Pinot Grigio (Italy) glass 4.8 | 🍷 Finca Os Cobatos Godello Monterrei (Spain) bottle 36

Slow-cooked pork belly 🍴 🍴 13.5

with smoked barbecue mayonnaise, mango and sweet and sour onion

🍷 Costa Negroamaro (Italy) glass 4.4 | 🍷 Acinatico Ripasso della Valpolicella Veneto (Italy) bottle 47

Gravad lax 🍴 🍴 14

with cucumber salad and horseradish cream

🍷 Le Jade Chardonnay (France) glass 6.2 | 🍷 Meursault Bourgogne (France) bottle 97

Tuna tataki 🍴 14

with crispy nori, ginger mayonnaise and wakame

🍷 Selnia Sauvignon Blanc (Chili) glass 5.2 | 🍷 Raimbault Sancerre Loire (France) bottle 48

Beetroot tartare with quinoa 🌱 11.5

with cashew nut cream and vegetable chips

🍷 Pinot Grigio (Italy) glass 4.8 | 🍷 Weingut Winter Riesling (Germany) bottle 32

Spinach-ricotta ravioli 🍴 11

with lemon-sage butter

🍷 Le Jade Chardonnay (France) glass 6.2 | 🍷 Meursault Bourgogne (France) bottle 97

Share plate of starters 12.5 p.p.

Tasting of different appetizers, from 2 persons

SOUPS

All our soups are served with bread and homemade herb butter.

Roasted tomatoes and bell pepper soup 🍴 🍴 7.5

with basil cream

Red lentil soup 🌱 🍴 7.5

with harissa cream

Soup of the moment 7.5



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SALADS

Served with bread and garlic butter

Falafel 🌱 17.5

with grilled vegetables, tahini dressing and pomegranate seeds

🍷 *La Jade Chardonnay (France) glass 6.2* | 🍷 *Finca Os Cobatos Godello (Spain) bottle 36*

Carpaccio 🌱 18

with aged cheese, roasted broad beans and truffle mayonnaise

🍷 *Pinot Grigio (Italy) glass 4.8* | 🍷 *Finca Os Cobatos Godello (Spain) bottle 34*

Warm chicken 🌱 17.5

with sweet and sour cucumber, green apple, sesame and dill mayonnaise

🍷 *Costa Negroamaro (Italy) glass 4.4* | 🍷 *Weingut von der Mark Spätburgunder (Germany) bottle 35*

Smoked fish: salmon, trout & mackerel 🌱 19.5

with capers, boiled egg, red onion, sweet-and-sour cucumber and chive mayonnaise

🍷 *Selma Sauvignon Blanc (Chili) glass 5.2* | 🍷 *Huber Obere Steigen Grüner Veltliner (Austria) bottle 38*



FOR KIDS

Fish with vegetables and fries 10.5

Steak with vegetables and fries 10.5

Croquette or frikandel
(minced-meat hot dog) with fries 8



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MAIN COURSES

By default, all dishes are served with vegetable garnish, fries and salad

Veal oester 🍷 🍴 26.5

with mushroom cream sauce

🍷 *Costa Negroamaro (Italy) glass 4.4* | 🍷 *Weingut von der Mark Spätburgunder (Germany) bottle 35*

Sea bass 🍷 24.5

with mushroom risotto and saffron sauce

🍷 *Le Jade Chardonnay (France) glass 6.2* | 🍷 *Meursault Bourgogne (France) bottle 97*

Cod 🍷 🍴 26

with harissa crust and Mediterranean tomato sauce

🍷 *Le Jade Chardonnay (France) glass 6.2* | 🍷 *Meursault Bourgogne (France) bottle 97*

Tournedos 🍷 🍴 🍷 35

with green pepper-garlic gravy

🍷 *Walvisch Grenache-Syrah-Mourvèdre (South Africa) glass 6.2* | 🍷 *Château Gaillard St. Emilion Grand Cru Classé (France) bottle 56*

Marinated chicken thigh 24

with satay sauce, spring onion, prawn crackers, fried onion and atjar

🍷 *Merlot-Cabernet Sauvignon (Spain) glass 5.2* | 🍷 *Gran Dominio Rioja Reserva (Spain) bottle 32*

Gegrilde eggplant 🌱 🍷 18.5

with noodles and miso

🍷 *Walvisch Grenache-Syrah-Mourvèdre (South Africa) glass 6.2* | 🍷 *Acinatico Ripasso della Valpolicella (Italy) bottle 47*

Pasta Gorgonzola 🍷 19

with spinach, cherry tomatoes and walnuts

🍷 *Costa Negroamaro (Italy) glass 4.4* | 🍷 *Domaine Huguenot Marsannay Bourgogne (France) bottle 78*

Vegetarian burger 🌱 🍷 21.5

on a bun with sweet and sour cucumber, tomato, fried onion and mushrooms, cheese and sriracha mayonnaise

🍷 *Costa Negroamaro (Italy) glass 4.4* | 🍷 *Gran Dominio Rioja Reserva (Spain) bottle 32*



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DESSERTS

White chocolate tiramisu  9.5
with amaretto gel and raspberry sorbet ice cream
 *Muscat de Beaumes de Venise (France) glass 6.3*

Monchou cake 8.5
with Amarenen cherries and pistachio ice cream
 *Muscat de Beaumes de Venise (France) glass 6.3*

Marinated pineapple   8
with a coconut cookie and lime sorbet ice cream
 *Muscat de Beaumes de Venise (France) glass 6.3*

Chocolate brownie  9
with dark chocolate mousse and banana ganache
 *Eminencia Pedro Ximenez PX (Spain) glass 6*

Coffee deluxe 8.5
traditional delicacies served with coffee, tea, espresso or cappuccino

Cheeseplatter 12.5
four types of cheese served with nut bread
 *Eminencia Pedro Ximenez PX (Spain) glass 6*



Prepared with lots of love



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