

# THE ROAST ROOM

## ROTISSERIE 3 COURSE MENU

STARTER

### ASIAN STYLE BEEF TARTARE

soy sauce - wasabi - cucumber jelly - radish

*or*

### SALAD

smoked duck - beetroot - truffle mayonnaise

MAIN

### FLANK STEAK

spicy coleslaw - bimi - green salad - fries with Parmesan cheese & tarragon  
béarnaise sauce - chimichurri

DESSERT

### CHEF'S DESSERT

*or*

### COFFEE WITH SWEETS

3 courses €50

The choice between the first courses is available for groups up to 15 guests, with more guests we need the choices in advance.

All menu's can be expanded or tailored according to your wishes. Please ask us for the possibilities.  
THE ROAST ROOM works with fresh products, changes in the menu are subject to change.

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## ROTISSERIE EXPERIENCE MENU

### STARTER

#### CHARCUTERIE

Pata Negra - chorizo - lomo - cecina - tomato - aioli

### SECOND COURSE

#### SALAD

smoked duck - beetroot - truffle mayonnaise

### MAIN COURSE

#### BUTCHER'S CHOICE

includes 3 sides - sauces

### DESSERT

#### CHEF'S DESSERT

or

#### DUTCH CHEESES

nut bread - compote

## DINER - DINNER

3 gangen menu - *3-course menu* .....€70

4 gangen menu - *4-course menu* .....€80

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## **CÔTE DE BOEUF PARTY!**

STARTER

### **HALF LOBSTER**

duck liver - lime mayonnaise - salad

MAIN

### **CÔTE DE BOEUF**

Various types of côte de boeufs from different countries served with ROAST signature sides and sauces. We serve 300 grams of côte de boeuf per person.

DESSERT

### **CHEESE**

various Dutch cheeses - nut bread - compote

or

### **CHEF'S DESSERT**

3 courses €80

## **VISAANDESCHELDE MEETS ROAST**

Please notify us at least 48 hours in advance if you prefer fish

STARTER

### **SALMON**

smoked with seasonal garnish

MAIN

### **CATCH OF THE DAY**

mashed potato - seasonal vegetables - beurre noisette