

THE ROAST ROOM

ROTISSERIE 3 COURSE MENU

STARTER

SALMON

Thai basil - sesame - ginger

or

SMOKED RIB-EYE

asparagus - quail egg - horseradish - cress salad

MAIN

FLANK STEAK

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

DESSERT

CHEF'S DESSERT

3 courses €50

PREFER FISH? VISAANDESCHELDE MEETS ROAST

Please let us know 48 hours in advance if you choose this option

MAIN COURSE

MARKET FRESH FISH

paired with a seasonal side dish

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.

THE ROAST ROOM

ROTISSERIE EXPERIENCE MENU

SHARED STARTER

SALMON

Thai basil - sesame - ginger
&

STEAK TARTARE

brioche - cress salad - truffle-mayonnaise
&

HOUSEMADE VEAL CROQUETTE

SECOND COURSE

SMOKED RIB-EYE

asparagus - quail egg - horseradish - cress salad

MAIN COURSE

BUTCHER'S CHOICE

includes 3 sides - sauces

DESSERT

CHEF'S DESSERT

or

DUTCH CHEESES

nut bread - compote

3-course menu.....€70

4-course menu.....€80



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CÔTE DE BOEUF PARTY!

STARTER

HALF LOBSTER

duck liver - lime-mayonnaise - salad

MAIN

CÔTE DE BOEUF

Selection of best 'dry aged' côtes de boeuf from different countries prepared in our broiler oven. We start with 300 grams of beef per person. Served with various ROAST 'signature' side dishes and sauces.

DESSERT

CHEF'S DESSERT

or

DUTCH CHEESES

nut bread - compote

3 courses €80



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