

THE ROAST ROOM

ROTISSERIE EXPERIENCE MENU

STARTER

SALMON

Prawn - asparagus - olive - lime mayonnaise

and/or

VEAL

Tartare - bite croquette - piccalilly - quail egg - tarragon mayonnaise

SECOND COURSE

SPRING CHICKEN

Roasted vegetables - morel mushroom sauce

MAIN COURSE

DRY-AGED SIMMENTALER RIB-EYE

Spicy coleslaw - broccolini - green salad - fries with Parmesan cheese & tarragon béarnaise - Chimichurri

DESSERT

DUTCH CHEESES

Nut bread - apple syrup

or

CHEF'S DESSERT

3 - courses € 50,- per person (starter - main course - dessert)

4 - courses € 60,- per person (starter - second course - main course - dessert)

5 - courses € 70,- per person (starter - second course - main course - cheese - dessert)

PREFER FISH? VISAANDESCHELDE MEETS ROAST

Please let us know 2 days in advance if you choose this option

MAIN COURSE

MARKET FRESH FISH

Paired with a seasonal side dish

All menus 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

BUTCHER'S CHOICE

STARTER 'TO SHARE'

SALMON

Prawn - asparagus - olive - lime mayonnaise

&

VEAL

Tartare - bite croquette - piccalilly - quail egg - tarragon mayonnaise

&

RIB-EYE

Salad - brioche - spinach - shallot - truffle mayonnaise

MAIN COURSE

BUTCHER'S CHOICE

Spicy coleslaw - broccolini - green salad - fries with Parmesan cheese & tarragon béarnaise - Chimichurri

DESSERT

DUTCH CHEESES

Nut bread - apple syrup

or

CHEF'S DESSERT

3 - courses € 70,- per person



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CÔTE DE BOEUF PARTY!

STARTER

LOBSTER

Salad - half lobster - duck liver - lime mayonnaise

MAIN COURSE

CÔTE DE BOEUF

Spicy coleslaw - broccolini - green salad - fries with Parmesan cheese & tarragon béarnaise - chimichurri

DESSERT

DUTCH CHEESES

Nut bread - apple syrup

or

CHEF'S DESSERT

3 - courses € 80,- per person

For groups up to 15 guests, we would like to receive
the menu preference 5 days in advance.

All menus can be expanded or tailored according to your wishes.

Please ask us for the possibilities.

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the menu are subject to change.