

MENU DU CHEF

THREE COURSE MENU | Special selection
from our chef Wesley Leder
42.50

TO START

PANDAN BREAD 🍷🍷🍷🍷🍷🍷🍷🍷 BY REMMERSWAAL Aioli olive tapenade tahoon cress butter Gluten-free bread	7.50 +2.50
SEASONAL GREENS SOUP 🍷🍷🍷🍷🍷🍷 Toast	10.50
BOUILLABAISSE 🍷🍷🍷🍷🍷 Salmon white fish shrimp rouille shrimp toast	14.75
CRISPY SUSHI 🍷🍷🍷🍷🍷🍷🍷 Wakame salad wasabi mayonnaise teriyaki sauce	14.50
AUBERGINE STEAK 🍷🍷🍷🍷🍷 Honey miso feta hazelnut spring onion sesame	15.50
CRISPY BURRATA 🍷🍷 Panko tomato mango gel tarragon oil	15.50
DRY AGED TUNA TATAKI 🍷🍷🍷🍷 Tomato salsa lime wasabi mayonnaise vene cress	16.75
SHORT RIBS 🍷🍷🍷🍷🍷 Hoisin orange sesame spring onion red pepper lime	16.50
CARPACCIO 🍷🍷🍷🍷 Rotterdamsche old cheese pine nuts capers truffle mayonnaise rocket cress	16.50
STEAK TARTARE 🍷🍷🍷🍷🍷 Shallot capers pickle Worcestershire sauce tabasco chives zorri cress	16.50

SIDES

GREEN ASPARAGUS 🍷🍷	6.50
ASIAN BROCCOLI WITH HONEY MISO 🍷🍷	6.50
GRILLED LITTLE GEM SALAD 🍷	6.50
SKIN ON FRIES 🍷	5.50
SKIN ON FRIES WITH PARMESAN & TRUFFLE MAYONNAISE 🍷🍷🍷	7.50

DINNER

FROM THE JOSPER GRILL —

FLAT IRON STEAK* 🍷🍷🍷🍷🍷🍷🍷 180 gramme	26.50
ENTRECOTE* 🍷🍷🍷🍷🍷🍷 300 gramme	42.50
DRY AGED TOMAHAWK* 🍷🍷🍷🍷🍷🍷🍷 1000 gramme	87.50
Choice of sauces: bearnaise sauce chimichurri pepper sauce soy & black garlic sauce	3.00
*All dishes are served with salad and fries.	
HAMBURGER 🍷🍷🍷🍷🍷🍷 Brioche bacon cheddar little gem tomato pickle fries chipotle mayonnaise	23.50
CHICKEN CURRY 🍷🍷🍷 Spring onion red pepper naan bread yaki meshi	26.50

FISH

HALIBUT FILLET 🍷🍷 Potato mousseline bimi baby tomato chorizo olives lemon caper sauce	28.50
GRILLED TUNA FILLET 🍷🍷 Spaghetti aglio e olio Grana Padano rocket	26.50

VEGETARIAN

REDEFINE MEAT BURGER 🍷🍷🍷🍷🍷🍷🍷 Brioche cheddar tomato pickle little gem fries chipotle mayonnaise	24.50
RAVIOLI 🍷🍷🍷🍷🍷 Ricotta spinach tomato-pesto sauce Grana Padano rocket	23.50

DESSERTS

LAVA CAKE 🍷🍷🍷 Chocolate cake vanilla ice cream	10.50
CHEESECAKE 🍷 Passion fruit mango sorbet	12.50
ROMANOV 🍷 Strawberry Rutte Kings Orange liqueur strawberry sorbet	15.50
PANNA COTTA 🍷 Goat cheese tomato-beetroot sorbet	14.50

Roam

“RICH FLAVOURS, HEARTFELT FOCUS & DELIBERATE CHOICES. THAT IS OUR DEFINITION OF QUALITY” — CHEF WESLEY LEDER

Welcome to ROAM.

Are you seated comfortably?

Excellent! At ROAM we like to take good care of you and the world around you. Meaning we make time for you and above all, cook really good food for you. But not only that: you can be confident that we make deliberate choices. In the kitchen and on your plate.

— COSMOPOLITAN CUISINE —

ROAM's culinary conscience is in the hands of Chef Wesley Leder. And believe us, this man knows what he's doing. The formula: cosmopolitan classics, but always with a twist. The surprise is in the often-audacious innovative preparation methods and flavour combinations.

— WITH A TWIST —

Our dry aged fish, for example (self-prepared), falls into the “must have tasted” category. And with fresh ingredients from the herb wall, we make every dish, dip and cocktail a feast for the eyes and the tastebuds.

But don't worry, we never overdo it. The entrecote steak needs only a pinch of smoked sea salt. It is the most delicious of dishes, straight from the Jospier grill.

— DELIBERATE CHOICES —

Preferably products from our own country, often local and with consideration for animals and the environment: this is what we base our choice of ingredients upon. And so, our meat comes from Limousin and Blond d'Aquitaine cattle, reared in our own country and in harmony with nature. The Tomahawk is sourced from the Ströj breed, reared in areas of space and tranquillity whilst experiencing the best animal husbandry from farmers in the Belgian Ardennes. We extend our concept of deliberate sustainable choices as far as possible. From seasonal vegetables and PlanetProof Groene Hen eggs to our palm oil free peanut butter. So, whatever you're in the mood for, there are only good choices here. Bon Appetit!

ALLERGEN

								
Egg	Gluten	Milk	Mustard	Nuts	Soy	Almond	Macadamianut	Pistache
								
Fish	Peanut	Lupin	Crustaceans	Celery	Cashew	Paranut	Walnut	
								
Sulphur dioxide	Vegan	Sesame seed	Vega	Hazelnut	Pecannut			

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