

LUNCH

SANDWICHES

CHICKEN KATSU 🍗🍷🍷🍷🍷🍷🍷	14.50
Organic brioche sweet and sour cucumber red onion spring onion	
SMOKED SALMON 🍷🍷🍷🍷🍷🍷🍷	16.50
Capers pickle red onion wasabi mayonnaise vene cress	
CARPACCIO 🍷🍷🍷🍷🍷🍷🍷	17.50
Rotterdamsche old cheese pine nuts truffle mayonnaise capers rocket cress	
EGGS BENEDICT 🍷🍷🍷🍷🍷🍷🍷	18.50
Poached eggs from De Groene Hen green asparagus smoked salmon Hollandaise sauce	
PULLED CHICKEN 🍷🍷🍷🍷🍷🍷🍷	16.50
Roasted sweet pepper sesame spring onion wasabi mayonnaise	
MASHED AVOCADO 🍷🍷🍷🍷🍷🍷🍷	15.50
Poached egg from De Groene Hen cherry tomato tahoon cress	
FRIED EGGS 🍷🍷🍷🍷🍷🍷🍷	10.50
Three De Groene Hen eggs	
Ham	+ 1.50
Cheese 🍷	+ 1.50
Bacon	+ 2.50
Smoked salmon 🍷	+ 7.50
Gluten-free bread	+2.50
The bread served with our lunch dishes may contain traces of nuts and seeds.	

SOUP

SEASONAL GREENS SOUP 🍷🍷🍷🍷🍷🍷🍷	10.50
Toast	
BOUILLABAISSSE 🍷🍷🍷🍷🍷🍷🍷	14.75
Salmon white fish shrimp rouille shrimp toast	

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

FROM THE JOSPER GRILL

FLAT IRON STEAK 🍷🍷🍷🍷🍷🍷🍷	26.50
Fries salad mayonnaise 180 gramme	
ENTRECOTE 🍷🍷🍷🍷🍷🍷🍷	42.50
Fries salad mayonnaise 300 gramme	
Choise of sauces: bearnaise sauce chimichurri pepper sauce soy & black garlic sauce	3.00
HAMBURGER 🍷🍷🍷🍷🍷🍷🍷	23.50
Brioche tomato pickle bacon little gem cheddar fries chipotle mayonnaise	
GRILLED TUNA FILLET 🍷🍷🍷	26.50
Spaghetti aglio e olio Grana Padano rocket	

SALADS

CAESAR SALAD 🍷🍷🍷🍷🍷🍷🍷	14.50
Little gem bacon croutons Poached egg from De Groene Hen Rotterdamsche old cheese anchovy	
Label Rouge chicken	+ 4.50
Shrimps 🍷	+ 6.50
Smoked salmon 🍷	+ 7.50
WATERMELON 🍷🍷🍷🍷	16.50
Little gem feta sun dried tomato chorizo walnut	

SPECIALS

HALIBUT FILLET 🍷🍷🍷	28.50
Potato mousseline bimi baby tomato chorizo olives lemon caper sauce	
CRISPY SUSHI 🍷🍷🍷🍷🍷🍷🍷	14.50
Wakame salad sriracha mayonnaise	
SHORT RIBS 🍷🍷🍷🍷🍷🍷🍷	16.50
Hoisin orange bao bun sesame spring onion red peper lime	
STEAK TARTARE 🍷🍷🍷🍷🍷🍷🍷	16.50
Shallot capers pickle chives zorri cress Worcestershire sauce tabasco	
DRY AGED TUNA TATAKI 🍷🍷🍷🍷	16.75
Tomato salsa lime wasabi mayonnaise vene cress	
REDEFINE MEAT BURGER 🍷🍷🍷🍷🍷🍷🍷	24.50
Brioche cheddar tomato pickle little gem fries chipotle mayonnaise	

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.

But don't worry, we never overdo it. The entrecote steak needs only a pinch of smoked sea salt. It is at it's absolute best 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 Strøj 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!

— 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.

ALLERGEN

								
Egg	Gluten	Milk	Mustard	Nuts	Soy	Almond	Macadamia	Pistachio
								
Fish	Peanut	Lupin	Crustaceans	Celery	Cashew	Paranut	Walnut	
								
Sulphur dioxide	Vegan	Sesame seed	Vegetarian	Hazelnut	Pecan			

ROAM