

DINNER

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	7.50
SEASONAL GREENS SOUP 🌿🍷🍷🍷🍷🍷🍷 Toast	9.50
BISQUE 🍷🌿🍷🍷🍷🍷🍷 North Sea shellfish shrimp toast	14.75
VEGAN RENDANG 🌿🍷🍷🍷 Bao buns sweet and sour vegetables sesame spring onion red pepper	16.00
BURRATA 🌿🍷🍷🍷 Tomato ice cream balsamic basil tuille vene cress	16.50
CRISPY SHRIMPS 🍷🌿🍷🍷🍷 Tempura chipotle mayonnaise lime	16.00
DRY AGED TUNA SASHIMI 🍷🌿🍷🍷🍷🍷🍷 Wakame salad wasabi mayonnaise teriyaki sauce sesame spring onion	16.50
SALMON CEVICHE 🍷 Passion fruit sorbet mango red pepper daikon cress	16.50
SHORT RIBS 🍷🌿🍷🍷🍷🍷🍷 Hoisin orange sesame spring onion red pepper	15.75
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

FROM THE JOSPER GRILL —

BAVETTE* 🍷🌿🍷🍷🍷🍷🍷 180 gramme	26.50
RIBEYE* 🍷🌿🍷🍷🍷🍷🍷 300 gramme	42.50
TOMAHAWK* 🍷🌿🍷🍷🍷🍷🍷 1000 gramme	85.00
Choice of sauces: bearnaise sauce chimichurri pepper sauce soy & black garlic sauce <small>*All dishes are served with salad and fries.</small>	2.50
HAMBURGER 🍷🌿🍷🍷🍷🍷🍷 Brioche bacon cheddar little gem tomato pickle fries chipotle mayonnaise	23.50
CRISPY SPICY CHICKEN 🌿🍷🍷 Gochujang sauce spring onion sesame red pepper yaki meshi	26.50

FISH

FJORD COD FILLET 🍷🍷 Potato mousseline vegetables truffle beurre blanc	26.50
GRILLED TUNA FILLET 🍷🍷 Tagliatelle nero aglio e olio Grana Padano rocket	26.50

VEGETARIAN

REDEFINE MEAT BURGER 🍷🌿🍷🍷🍷🍷🍷 Brioche cheddar tomato pickle little gem fries chipotle mayonnaise	24.50
RAVIOLI 🍷🌿🍷🍷🍷🍷🍷 Artichoke Pecorino sweet pepper sauce Grana Padano rocket	23.50

DESSERTS

LAVA CAKE 🍷🌿🍷🍷 Chocolate cake vanilla ice cream caramel	10.50
CHEESECAKE 🌿🍷🍷 Forest fruit yoghurt ice cream	12.50
MASCARPONE BAR 🍷🌿🍷 Rhubarb-sour cream ice cream prosecco sabayon	13.50
PANNA COTTA 🌿🍷🍷 Mandarin blood orange sorbet sea buckthorn spongecake	12.50

ROOM

“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 bavette 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 INFORMATION

 Egg	 Gluten	 Milk	 Mustard	 Nuts	 Soy
 Fish	 Peanut	 Lupin	 Crustaceans	 Celery	
 SO ₂	 Vegan	 Sesame seed	 Vega		

ROAM