# DINNER

# Menu de chef

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

## TO START

PANDAN BREAD ⊚ \$ \$ † 8 • 7.25 BY REMMERSWAAL Aioli | olive tapenade | tahoon cress butter SEASONAL GREENS SOUP **\$** \$ **6 6 8 8 8 8** 9.50 Toast **BISQUE ●\$\$16644 8** 14.75 North Sea shellfish | shrimp toast 16.50 Rotterdamsche old cheese | pine nuts | capers | truffle mayonnaise | rocket cress STEAK TARTARE ● **\*** • **†** & 8 **\*** 16.50 Shallot | capers | pickle | Worcestershire sauce |

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SHORT RIBS ● \$ ₫ • ↑ & 8

Hoisin | orange | sesame | spring onion | red pepper

Burrata | cherry tomato | pico de gallo

SEABASS CEVICHE 8 -

GRILLED AVOCADO 🗂 🔊

GREEN ASPARAGUS 

6.50
ASIAN BROCCOLI WITH HONEY MISO 8 6.50
GRILLED LITTLE GEM SALAD 6.50
SKIN ON FRIES 5.50
SKIN ON FRIES WITH PARMESAN 7.50

& TRUFFLE MAYONNAISE 6 5 6

# FROM THE JOSPER GRILL-

26.50 180 gramme ENTRECOTE\* ● ♥ 🐧 🛊 审 🕈 🗞 🖇 42.50 300 gramme TOMAHAWK\* **(a) (b) (b) (c) (c)** 85.00 1000 gramme 2.50 Choice of sauces: bearnaise sauce | chimichurri | pepper sauce | soy & black garlic sauce \*All dishes are served with salad and fries. HAMBURGER **③ \$ ₫ å ♦ & &** 23.50 Brioche | bacon | cheddar | little gem | tomato | pickle | fries | chipotle mayonnaise 28.50 Parsnip cream | green asparagus | shiitake | roseval potato | vadouvan sauce CURRY 💿 😻 ै 💆 26.50 Chicken thigh | yaki meshi | naan bread

## **FISH**

16.50

16.50

GRILLED SWORDFISH FILLET 5 26.50
Kalamata olives | lemon | cherry tomato |
capers | sweet potato cream | bimi

### **VEGETARIAN**

## DESSERTS

# \*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.

## -CUSMUDALITAN CIIISINE-

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 Josper 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



