

“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 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!



Egg



Gluten



Milk



Mustard



Nuts



Soy



Fish



Peanut



Lupin



Crustaceans



Celery

SO₂

Sulphur dioxide



Vegan



Sesame seed



Vega

ROAM