LUNCH

Sandmiches ———		FROM THE JOSPER GRIL	<u>[</u> _
CHICKEN KATSU	14.50	BAVETTE*	26.50
CARPACCIO	17.50	ENTRECOTE*	42.50 2.50
MASHED AVOCADO	15.50	chimichurri pepper sauce soy & black garlic sauce	
SMOKED SALMON	16.50	HAMBURGER	23.50
EGGS BENEDICT	18.50	SWORDFISH	26.50
Hollandaise sauce PULLED PORK	14.50	CAESAR SALAD ** * * * * * * * * * * * * * * * * *	14.50
FRIED EGG • \$ \$ 1 • \$ \$ \$ \$ \$ Three De Groene Hen eggs Ham	10.50 + 1.50	Little gem bacon croutons Poached eggs from De Groene Hen Rotterdamsche old cheese anchovy Label Rouge chicken	+ 4.50
Cheese Bacon Smoked salmon	+ 1.50 + 2.50 + 7.50	Shrimps ♣ Smoked salmon ▶	+ 6.50 + 7.50
SOUP —		BURRATA	16.50
SEASONAL GREENS SOUP ♦ ♣ ♣ ♣ ♣ ♦ Notes	9.50	GRILLED TUNA	15.50
BISQUE	14.75	Specials —	
SID68 ————————————————————————————————————		SHORT RIBS • \$ 0 • • \$ 8 Hoisin orange bao bun sesame spring onion red pepper	14.50
GREEN ASPARAGUS ASIAN BROCCOLI WITH HONEY MISO & GRILLED LITTLE GEM SALAD	6.50 6.50 6.50	STEAK TARTARE	16.50
SKIN ON FRIES SKIN ON FRIES WITH PARMESAN & TRUFFLE MAYONNAISE	5.50 7.50	BEEF TATAKI ● * • • 8 % 8 Spring onion sesame avocado red pepper garlic soy glaze	15.50
		DRY AGED SALMON SASHIMI	15.50



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.

MILH A IMISI

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!



