

DINNER

MENU DU CHEF

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

TO START

PANDAN BREAD 🍷🌿🍷🍷🍷 7.25 BY REMMERSWAAL Aioli olive tapenade tahoon cress butter
BISQUE 🌿🍷🍷 14.75 North Sea shellfish shrimp toast
SEASONAL GREENS SOUP 🍷🌿🍷🍷🍷🍷🍷🍷 9.50 Toast
SHORT RIBS 🌿🍷🍷🍷 15.50 Hoisin orange sesame spring onion
PORK BELLY 🌿🍷🍷🍷 14.50 Pea cream kimchi
FRIED COQUILLES 🍷 16.50 Roasted aubergine cream livar ham herbal oil shiso green cress
CARPACCIO 🍷🌿🍷🍷🍷🍷🍷 16.50 Rotterdamsche old cheese pine nuts capers truffle mayonnaise rocket cress
STEAK TARTARE 🌿🍷🍷🍷🍷 ^{SO2} 16.50 Crostitini pickle chives capers shallot Worcestershire sauce tabasco zorri cress
CRISPY SHRIMPS 🍷🌿🍷🍷🍷🍷 15.50 Chipotle mayonnaise lime
TATAKI DRY AGED SALMON 🌿🍷🍷🍷🍷 17.50 Wakame wasabi mayonnaise
PEARL COUSCOUS 🌿🍷🍷 14.50 Pumpkin feta
CELERIAC 🍷🍷 16.50 Black quinoa crispy tapioca tahoon cress

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 🍷🍷🍷🍷 6.50

FROM THE JOSPER GRILL —

BAVETTE* 🌿🍷🍷 26.50 180 gramme
PICANHA* 🌿🍷🍷 34.50 225 gramme
ENTRECOTE* 🌿🍷🍷 42.50 300 gramme
DRY AGED TOMAHAWK* 🍷🌿🍷🍷🍷🍷🍷🍷 85.00 1000 gramme To share
Choice of sauces: bearnaise sauce chimichurri pepper sauce soy & black garlic sauce *All dishes are served with salad and fries.
HAMBURGER 🍷🌿🍷🍷🍷🍷 23.50 Brioche tomato pickle bacon cheddar fries chipotle mayonnaise
DUCK BREAST 🍷🌿🍷🍷🍷🍷 26.50 Yellow beetroot parsnip grated potato red port sauce

FISH

TUNA 🍷🌿🍷🍷🍷🍷🍷 26.50 Noodles paksoi enoki sesame truffle teriyaki sauce
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VEGETARIAN

RAVIOLI 🍷🌿🍷🍷🍷🍷🍷🍷 21.50 Spinach ricotta tomato salsa rocket Grana Padano
REDEFINE MEAT BURGER 🌿🍷🍷🍷🍷🍷🍷 24.50 Brioche tomato pickle cheddar fries chipotle mayonnaise

CAULIFLOWER STEAK 🍷🍷 21.50 Vadouvan carrot cream antiboise
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DESSERTS

PANNA COTTA 🍷🌿🍷🍷🍷🍷 ^{SO2} 12.50 Pistachio ice cream extra virgin olive oil Maldon salt
CHOCOLADE MOELLEUX 🌿🍷 9.50 Chocolate cake vanilla ice cream
LIMONCELLO CHEESECAKE 🍷🌿🍷🍷 12.50 Red fruit
BAO BUN 🍷🌿🍷🍷🍷🍷 11.50 Yoghurt ice cream caramel sauce
CHEESE PLATTER 🍷🌿🍷🍷🍷🍷 ^{SO2} 15.50 Kletzen bread apple syrup

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.

— 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



Crustaceans



Celery



Sulphur dioxide



Vegan



Sesame seed



Vega

ROAM