

LUNCH

SANDWICHES

CHICKEN KATSU 🍷 ^{SO2}	14.50
Brioche sweet sour cucumber red onion spring onion	
CLUB SANDWICH 🌿 🍷 🍷 🍷	14.50
Egg salad bacon little gem Label Rouge chicken tomato cucumber	
SMOKED SALMON 🍷 🍷 🍷 🍷 🍷 🍷	16.50
Capers pickle red onion wasabi mayonnaise	
CARPACCIO 🍷 🌿 🍷 🍷 🍷 🍷	16.50
Organic sandwich Rotterdamsche old cheese pine nuts truffle mayonnaise capers rocket cress	
FALAFEL 🍷 🍷 🍷 🍷 🍷	13.50
Chickpeas salad feta yoghurt dressing affilla cress	
EGGS BENEDICT 🍷 🌿 🍷 🍷 🍷	18.50
Poached eggs from De Groene Hen green asparagus smoked salmon Hollandaise sauce	
FRIED EGG 🍷 🌿 🍷 🍷 🍷	10.50
Three De Groene Hen eggs	
Ham & cheese 🍷	+ 1.50
Bacon	+ 2.50
Smoked salmon 🍷	+ 7.50

SOUP

BISQUE 🌿 🍷 🍷 🍷	14.75
North Sea shellfish shrimp toast	
SEASONAL GREENS SOUP 🍷 🌿 🍷 🍷 🍷 🍷 🍷 🍷	9.50
Toast	

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* 🌿 🍷 🍷 🍷	19.50
Organic sandwich bok choy roasted pepper truffle mayonnaise	
HAMBURGER 🍷 🌿 🍷 🍷 🍷 🍷	23.50
Brioche tomato pickle bacon cheddar fries chipotle mayonnaise	
TUNA 🍷 🌿 🍷 🍷 🍷 🍷 🍷 🍷	26.50
Noodles bok choy enoki sesame truffle-teriyaki sauce	
CAULIFLOWER STEAK 🍷 🍷	21.50
Vadouvan carrot cream antiboise	

SALADS

CAESAR SALAD 🍷 🌿 🍷 🍷 🍷 🍷	14.50
Little gem poached eggs from De Groene Hen anchovies bacon Rotterdamsche old cheese croutons	
Label Rouge chicken	+ 4.50
Shrimps 🍷	+ 6.50
Smoked salmon 🍷	+ 7.50
GRILLED VEGETABLES SALAD 🌿 🍷 🍷 🍷 🍷 🍷	15.50
Little gem Rotterdamsche old cheese walnuts	
BURRATA 🌿 🍷 🍷 🍷 🍷 🍷 🍷	15.50
Pepper beetroot sun-dried tomato pear balsamic dressing	

STARTERS

CRISPY TUNA 🍷 🌿 🍷 🍷 🍷 🍷 🍷	15.50
Tempura wakame wasabi mayonnaise sakura cress	
FRIED SUSHI 🍷 🌿 🍷 🍷 🍷 🍷 🍷 🍷	14.50
Sriracha mayonnaise	
STEAK TARTARE 🌿 🍷 🍷 🍷 🍷 ^{SO2}	16.50
Crostini pickle caper shallot chives Worcestershire sauce tabasco zorri cress	
TATAKI DRY AGED SALMON 🌿 🍷 🍷 🍷 🍷	17.50
Wakame wasabi mayonnaise	
SHORT RIBS 🍷 🌿 🍷 🍷 🍷 🍷 🍷	14.50
Hoisin orange bao bun	

“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		
 SO ₂	 Vegan	 Sesame seed	 Vega		

ROAM