

# RØMER

## A LA CARTE

SHAREABLE DISHES. WE RECOMMEND 3-4 PER PERSON.

PÃO DE QUEIJO   Brazilian cheese bun, pepper mayo, Iberian ham and parmesan (4 pcs.)	115,-
PIMIENTOS PÁDRON   spicy gochujang mayo, roasted sesame and lime (V)	55,-
NACHOS CHIPS   guacamole and chili con queso (V)	95,-
CROUSTADE   beef tartare, chili and cress (4 pcs.)	75,-
SPICY CUCUMBER   pickled cucumber with soya, chili and garlic (V)	55,-
FOCACCIA   toasted focaccia bread and aioli (V)	45,-
GAZPACHO   shrimps, mango and fennel	95,-
WHITE ASPARAGUS   sauce gribiche and herbs (V)	95,-
FRIED TEMPURA SHRIMPS   gochujang mayo and black garlic (3 pcs.)	85,-
TACO CHORIZO   fried chorizo, refried beans and fried corn salsa (2 pcs.)	95,-
FISH TACO   crispy fish with grilled salsa and pickled cabbage (2 pcs.)	95,-
AVOCADO   Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)	85,-
BEEF SLIDER   slow roasted beef, pepper mayo and spicy sauce	85,-
CEVICHE   coalfish, plum, green asparagus, spring onion	95,-
TUNA TARTARE   spicy miso, avocado, ponzu, wasabi and fried rice paper	105,-
CHICHARRONES   roasted pork breast, spicy sauce and fresh cilantro	95,-
FRIED BOEUF ONGLET   chimichurri and apple purée	175,-
CRISPY POLENTA   corn stock and Mexican oregano (V)	65,-
MOQUECA   fish and shellfish in creamy sauce with coconut milk, rice, cilantro and spring onion	245,-
BACON & CHEESE BURGER   beef patty, cheddar, bacon, pickles, salad and burger mayo	160,-
FRIES   aioli (V)	45,-

## DESSERTS

“ARME RIDDER”   rabanata with cinnamon, salted caramel and vanilla ice cream	95,-
CHEESECAKE   orange, cointreau and vanilla ice cream	95,-
SWEETS FOR THE COFFEE   pistachio financiers	40,-

CAVIAR | 495,-  
Baerii caviar, salted waffle, onion, creme fraiche  
NV CHAMPAGNE, PAUL LEBRUN, BDB, “L’irremplaceble”  
glass 150,- | bottle 750,-

# RØMER

## RØMER SIGNATURE MENU

PER PERSON 445,-

### SNACKS

FRIED TEMPURA SHRIMPS | gochujang mayo and black garlic

PÃO DE QUEIJO | Brazilian cheese bun, pepper mayo, Iberian ham and parmesan

### APPETIZER

AVOCADO | Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

TUNA TARTARE | spicy miso, avocado, ponzu, wasabi and fried rice paper

### SMALL DISHES

BEEF SLIDER | slow roasted beef, pepper mayo and spicy sauce

CHICHARRONES | roasted pork breast, spicy sauce and fresh cilantro

### MAIN - choose between

FRIED BOEUF ONGLET | chimichurri and apple purée (+50,-)

or

MOQUECA | fish and shellfish in creamy sauce with coconut milk, rice, cilantro and spring onion

### DESSERT

“ARME RIDDER” | rabanata with cinnamon, salted caramel and vanilla ice cream

## FIESTA MENU

PER PERSON 275,-

### 1. SERVING

FOCACCIA | toasted focaccia bread and aioli (V)

GAZPACHO | shrimps, mango and fennel

WHITE ASPARAGUS | sauce gribiche and herbs (V)

CEVICHE | coalfish, plum, green asparagus, spring onion

### 2. SERVING

FRIED BOEUF ONGLET | chimichurri and apple purée

TACO CHORIZO | fried chorizo, refried beans and fried corn salsa

CRISPY POLENTA | corn stock and Mexican oregano (V)

SPICY CUCUMBER | pickled cucumber with soya, chili and garlic (V)

THE MENUS MUST BE SELECTED BY MIN. 2 PEOPLE AND IS SERVED AS SHARING DISHES.

GOOD WINE 2 GLASSES 195,- | 4 GLASSES 375,- incl. still/sparkling Waseen water  
+ 75,- per person - choose between Cocktail of the month or Cheesecake