

# 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,-
FOCACCIA   chimichurri (V).....	45,-
CROQUETTE   Iberian ham, mushrooms, pepper mayo and parmesan (3 pcs.).....	75,-
TOSTADAS   spicy hummus, sour cream, lime and fresh cilantro (V) .....	65,-
FRIED TEMPURA SHRIMPS   gochujang mayo and black garlic (3 pcs.) .....	85,-
TACO BABACOA   pulled beef, guacamole, tomatillo salsa, pickled red onion and fresh cilantro (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,-
TUNA TARTARE   spicy miso, avocado, ponzu, wasabi and fried rice paper .....	105,-
CHICHARRONES   roasted pork breast, spicy sauce and fresh cilantro .....	95,-
BEEF CUVETTE   port wine glaze, mussel sauce and grilled onion (ribeye option +150,-) .....	175,-
MOQUECA   fish and shellfish in creamy sauce with coconut milk, rice, cilantro and spring onion.....	245,-
CHICKEN   spicy gochujang sauce .....	155,-
POTATO PAVÉ   aioli and anchovy.....	65,-
BEETROOT   salt baked beetroot, beetroot chips, beetroot purée and browned butter sauce (V) .....	75,-
BRUSSELS SPROUTS   miso butter, creamy Jerusalem artichoke, salted and roasted hazelnuts (V).....	65,-
BACON & CHEESE BURGER   beef patty, cheddar, bacon, pickles, salad and burger mayo.....	155,-
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 395,-

### 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

BEEF CUVETTE | port wine glaze, mussel sauce and grilled onion (+80,-)

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 250,-

### 1. SERVING

FOCACCIA | chimichurri (V)

TACO BABACOA | pulled beef, guacamole, tomatillo salsa, pickled red onion and fresh cilantro

CROQUETTE | Iberian ham, mushrooms, pepper mayo and parmesan

TOSTADAS | spicy hummus, sour cream, lime and fresh cilantro (V)

### 2. SERVING

CHICKEN | spicy gochujang sauce

POTATO PAVÉ | aioli and anchovy

BEETROOT | salt baked beetroot, beetroot chips, beetroot purée and browned butter sauce (V)

BRUSSELS SPROUTS | miso butter, creamy Jerusalem artichoke, salted and roasted hazelnuts (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