

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