

## ROSEP SIGNATURE MENU

Tuna trio consisting of tuna tartare, grilled tuna and tuna tataki with wakame salad

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Homemade seafood bisque with a prawn croquette

\*\*\*

Grilled scallops on a bed of leeks with a sauce of Noilly Prat

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Fried dorado fillet with a white wine sauce

Or

Duo of roast veal loin and soft-boiled veal sucade with a red Port sauce

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Selection of cheeses from Smaeck from Oisterwijk

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Raspberry bomb with raspberry sorbet ice cream

Rosep Signature Menu 3 courses **€ 49.50**

(tuna trio – dorado or duo – dessert)

Rosep Signature Menu 4 courses **€ 62.50**

(tuna trio – bisque – dorado or duo – dessert)

Rosep Signature Menu 5 courses **€ 75.00**

(tuna trio – bisque – dorado or duo – cheese – dessert)

Rosep Signature Menu 6 courses **€ 89.00**

(tuna trio – bisque – scallops – dorado or duo – cheese – dessert)

The Rosep Signature Menu is a set menu. Changes to the menu carry an additional cost.

After 20:00, we serve a maximum of the 5-course menu

Enjoy a suitable wine pairing:

3 courses **€ 25.00**

4 courses **€ 32.50**

5 courses **€ 40.00**

6 courses **€ 45.00**

## STARTERS

Tuna trio consisting of tuna tartare, grilled tuna and tuna tataki with wakame salad

**€ 24.95**

Steak tartare of beef tenderloin with capers, shallot, chives, cornichon and a grilled brioche

**€ 24.95**

+ *Goose liver* **€9.50**

Carpaccio of beef loin with truffle mayonnaise, capers, rocket and a Parmesan crisp

**€ 19.95**

Tartlet of couscous salad with aubergine, puffed cherry tomato, Feta cheese and a fresh mint vinaigrette \*

**€ 19.95**

## SOUP

Vegetarian tomato broth

**€ 12.50**

Homemade seafood bisque with a prawn croquette

**€ 15.50**

## APPETIZERS

Grilled scallops on a bed of leeks with a sauce of Noilly Prat

**€ 15.75**

Truffle ravioli with crispy fried sweetbread and a truffle sauce

**€ 14.25**

*Please ask us for the vegetarian options*

## ROSEP LOBSTER MENU

Half lobster with a salad of Roseval potato and  
crème fraîche

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Homemade seafood bisque with a prawn  
croquette

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Grilled half lobster with watermelon and lobster  
sauce, served with vegetables  
and potato garnish

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Raspberry bomb with raspberry sorbet ice cream

3 courses **€ 59.00**

4 courses **€ 69.00**

## MAIN COURSES

Roast tournedos with a red port sauce  
+ *Duck liver* **€ 9.50** **€ 38.50**

Duo of roast veal loin and soft-boiled  
veal sucade with a red ports sauce **€ 33.50**

Fried dorado fillet with a white wine sauce **€ 29.50**

Crispy Fried Guinea fowl Suprême  
with truffle sauce **€ 27.75**

Vegetarian 'Wellington' with  
forest mushrooms and a Hollandaise sauce \* **€ 23.00**

\* *Vegetarian*

*Our main courses are served with vegetables of the season.  
French fries and a mixed salad can be ordered in addition  
for € 5.75 each*

## ROSEP CLASSICS

Grilled half lobster with a salad of  
Roseval potato and crème fraîche **€ 32.50**

Whole fried turbotine  
served with fries and salad  
(if available) **€ 39.50**

Whole fries sole  
served with fries and salad  
(if available) **€ 55.00**

Whole lobster with Hollandaise sauce  
served with fries and salad **€ 59.00**

## DESSERTS

Raspberry bomb with  
raspberry sorbet ice cream **€ 15.50**

Bavarois of mango and pineapple with  
mango sorbet ice cream **€ 15.50**

Selection of cheeses from Smaeck Oisterwijk **€ 15.75**

Classic Rosep Dame Blanche **€ 13.75**

Tiramisu with mocha ice cream **€ 14.50**