

## ROSEP SIGNATURE MENU

Homemade game pate with foie gras, cranberry compote and a grilled brioche bun

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Roast quail fillet with confit quail leg and truffle sauce

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Homemade seafood bisque with a prawn croquette

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Roasted venison fillet with a stew of venison and a redcurrant sauce

Or

Fried skate fillet with lobster sauce

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Selection of cheeses from the Rosep cheese wagon

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Dark chocolate bomb an interior of orange served with orange ice cream

Rosep Signature Menu 3 courses **€ 49.50**  
(pate – venison or skate fillet – dessert)

Rosep Signature Menu 4 courses **€ 62.50**  
(pate – bisque – venison or skate fillet – dessert)

Rosep Signature Menu 5 courses **€ 75.00**  
(tuna trio – bisque – venison or skate fillet – cheese – dessert)

Rosep Signature Menu 6 courses **€ 89.00**  
(tuna trio – bisque – quail fillet – venison or skate fillet – 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.

## STARTERS

Tuna trio consisting of tuna tartare, grilled tuna and tuna tataki with wakame salad **€ 24.95**

Smoked duck breast fillet with rilette of duck and a crispy fried duck leg  
+ *Goose liver* **€9.50** **€ 22.95**

Homemade game pate with foie gras, cranberry compote and a grilled brioche bun **€ 24.95**

Salad of roasted quinoa with smoked watermelon and caramelised goat cheese \* **€ 19.95**

## SOUP

Lightly truffle soup with crème fraîche \* **€ 12.50**

Homemade seafood bisque with a prawn croquette **€ 15.50**

## APPETIZERS

Roast quail fillet with confit quail leg and truffle sauce **€ 15.95**

Baked duck liver with apple and Calvados sauce **€ 17.95**

\* *Vegetarian*

## WINE PAIRING

Be surprised by the ultimate wine and food combination. Expand your dinner with our wine pairing, exclusively put together by our sommelier.

3 courses **€ 25.00**

4 courses **€ 32.50**

5 courses **€ 40.00**

6 courses **€ 45.00**

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

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

## MAIN COURSES

Roast tournedos with a red Port sauce + *Duck liver* **€ 10.50** **€ 38.50**

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

Pheasant breast roasted on the carcass and sauerkraut with moutardede meaux sauce **€ 28.95**

Fried skate fillet with lobster sauce **€ 34.95**

Mushroom risotto with grilled halloumi cheese \* **€ 23.95**

\* *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*

## DESSERTS

Dark chocolate bomb with an interior of orange and orange ice cream **€ 16.50**

Biscuit of hazelnut with a hazelnut mousse and sponge served with caramel ice cream **€ 16.50**

Selection of cheeses from the Rosep cheese trolley **€ 16.50**

Panna cotta with a forest fruit compote and almond ice cream **€ 14.50**

Classic Rosep Dame Blanche vanilla ice cream, whipped cream and chocolate sauce **€ 14.50**