



DEAR GUEST,

Warm welcome to Oisterwijk, the pearl in the green. Here in our Rosep restaurant, you can enjoy mouth-watering à la carte dishes and culinary menus.

Our menu is mainly oriented towards French cuisine but has unmistakable Southern European and even Eastern influences.

Do you have personal preferences, dietary requirements, or an allergy? Please let our restaurant staff know; we can provide you with information about allergens and are happy to accommodate your wishes.

We hope you thoroughly enjoy your visit to Landgoed de Rosep.

*ROSEP SIGNATURE MENU*

Duo of beef carpaccio and vitello tonnato

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Homemade asparagus soup with ham

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Grilled lamb chop with stir-fried asparagus and honey thyme

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Asparagus à la brabançonne

Or

Asparagus with grilled salmon

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Cheese served from the Rosep cheese trolley

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Passion fruit & mango tart with mango sorbet

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★★★★  
LANDGOED

Rosep Signature Menu 3 courses

(duo – asparagus – dessert)

**€ 49.50**

Rosep Signature Menu 4 courses

(duo – asparagus soup – asparagus – dessert)

**€ 62.50**

Rosep Signature Menu 5 courses

(duo – asparagus soup – asparagus – cheese – dessert)

**€ 75.00**

Rosep Signature Menu 6 courses

(duo – asparagus soup – lamb chob – asparagus – cheese –  
dessert)

**€ 89,00**

The Rosep Signature Menu is a fixed menu.  
Changes to the menu will incur an additional charge.

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

Enjoy a fitting wine arrangement, curated by our sommelier  
**Noor.**

3 course € 25.00

4 course € 32.50

5 course € 40.00

6 course € 45.00

  
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## STARTERS

Beef tenderloin carpaccio with truffle mayonnaise, capers, arugula, and a Parmesan crisp € 19.95

Trio of tuna consisting of tuna tartare, grilled tuna & tuna tataki with wakame salad € 24.50

Vitello tonnato with grilled tuna and asparagus € 22.50

Zucchini lasagna, white asparagus, filo pastry tart, with green asparagus and a poached quail egg \*\* € 19.95

## SOUP

Homemade shellfish bisque with a shrimp croquette € 14.50

Lamb broth served with ravioli of forest mushrooms € 12.75

Asparagus soup with boiled ham and asparagus\*\* € 13.50

## ENTREES

Grilled scallop on a bed of leek with a Noilly Prat sauce € 15.75

Grilled lamb chop with stir-fried asparagus and honey thyme sauce € 15.50

*\*\* Also available vegetarian*

  
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## MAIN COURSES

Roasted tournedos with a red port sauce <i>+ Foie gras €9.50</i>	€ 38.50
Lamb rack with stir-fried vegetables and honey thyme sauce	€ 33.50
Grilled salmon with asparagus and Hollandaise sauce	€ 29.50
Asparagus à la brabançonne (the classic way)	€ 27.50
Crispy pan-fried guinea fowl supreme, seasonal vegetables and truffle sauce	€ 26.75
Vegetarian "Wellington" with forest mushrooms and a Hollandaise sauce **	€ 23.00

*\*\* Vegetarian*

## ROSEP CLASSICS

Grilled half lobster with a Roseval potato salad, crème fraîche	€ 32.50
Whole baked turbot with fries and a salad (subject to availability)	€ 39.50
Whole baked sole with fries and a salad (subject to availability)	€ 55.00
Whole lobster with Hollandaise sauce	€ 57,50