

HOT DRINKS

Tea	3.50
Fresh mint tea	4.45
Fresh ginger tes	4.45
Coffee	3.75
Espresso	3.50
Double espresso	4.45
Caffe au lait	3.95
Latte Macchiato	4.25
Hot chocolate	4.25
<i>** add whipped cream</i>	1.00

SOFT DRINKS

Per bottle

Still or sparkling water	3.50
Pepsi Cola, Pepsi Max Zero, Sisi, 7up	3.50
Royal Club Cassis, Bitter Lemon	3.75
Rivella	3.75
Lipton Ice Tea, Lipton Green	3.75
Fever Tree Grapefruit Soda, Raspberry & Rhubarb	4.00
Fever Tree Indian, Elderflower & Mediterranean Tonic	4.00
Fever Tree Ginger Ale, Ginger Beer	4.00
Crodino	4.75

JUICE

Fresh orange juice	4.95
Royal Club tomato juice / apple juice	3.75

BEERS

Heineken pilsener 0.25 (tap)	3.95
Heineken pilsener 0.5	7.50
Birra Moretti 0.25 (tap)	4.25
Birra Moretti 0.5 (tap)	8.00
Seasonal tap <u>from</u>	5.25
La Trappe Blonde	5.75
La Trappe Double	5.75
La Trappe Tripel	6.25
La Trappe Quadrupel	6.75
La Trappe Isid'or	6.75
Salitos Original Mexican	5.75
Duvel	6.50
Amstel Radler lemon 2.0%	4.25
Amstel Malt Radler lemon	4.25
Heineken 0.0%	4.25
La Trappe Epos 0.0%	5.75
La Trappe Nilis 0.0%	5.75

APERITIFS

Sherry dry/medium/tio Pepe <u>from</u>	4.75
Port white/red <u>from</u>	5.00
Port Late Bottled Vintage	6.00
Martini white/rosso	5.00

SPIRITS

Cognacs V.S.	7.50
Cognacs V.S.O.P.	7.75
Cognac X.O.	19.50
Armagnac V.S.O.P.	7.25
Campari	4.75
Ricard, Pernod	5.25

RUM

Bacardi Rum	5.50
Havana Club Dark Rum	5.75
Flying dutch rum R3/R5	7.25

VODKA

Smirnoff	5.50
Three Sixty	7.50
Grey Goose	8.95
Ciroc	8.95

TEQUILA

Olmecca	5.50
Padré	7.50
Patron	9.25
Condigo	9.25

VARIOUS LIQUEURS

Amareto/Grand Manier/Cointreau	6.25
Tia Maria/Kahlua/Baileys	6.25
Frangelico/Drambui/Dom-Benedictine	6.25
Licor 43/Sambucca/Ouzo	6.25
Passoa/Safari/Pisang/Peach-tree	6.25
Grappa <u>from</u>	8.00

WHISKEYS

Johnny Walker Red	5.50
Johnny Walker Black/White/Green/Blue <u>from</u>	6.50
Jameson Irish	5.50
Shanky's Whip	5.50
Bullit Bourbon	5.75
Singleton Speycascade	6.95
Caisteal Chamuis	5.95
Caisteal Chamuis. 12Y	6.25
Torabhaig SKYE	8.25
Cardhu 12Y	7.45
Aberlou 12Y	7.45
Lucky Bastard (Eindhoven, NL)	8.45
Millstone 100 RYE	12.95
Millstone PX	10.95
Glenkinchie 12Y single malt Edinburgh	10.95
Lagavullin 16Y single malt Islay	16.95
Oban 14Y single malt Highland	14.95
Cragganmore single malt Speyside	13.95
Talisker 10Y single malt Skye	13.95
Dalwhinnie 15Y single malt	14.95

COCKTAILS

Mojito	Bacardi Lime & Mint	10.95
Pornstar Martini	Vodka Passion fruit	10.95
Margarita	Tequila Lime	9.95
Espresso Martini	Shanky's Whip Vodka Espresso	13.95
Las Dunas Mule	Ginger Beer Lime juice	14.95
Vodka Mule	Ginger Beer Lime juice	9.95
Negroni	Copperhead Gin Campari Sweet Vermouth	10.95
Paloma	Pink Grapefruit Tequila Lime	11.95
Pink Aperitivo	Raspberry & Rhubarb Prosecco Orange juice	9.95
Aperol Spritz	Prosecco Soda Water	10.95
Limoncello Spritz	Prosecco Soda Water	10.95

GIN & TONIC

Gordon's	Fever-tree Indian Tonic Lemon	10.95
Gordon's Pink	Fever-tree Raspberry & Rhubarb Red Fruit	10.95
Renais	Fever-tree Mediterranean Orange	14.95
Hendrick's	Fever-tree Elderflower Cucumber	14.95
Gin Mare	Fever-tree Mediterranean Lime	15.95
Copperhead	Fever-tree Mediterranean Orange	15.95

MOCKTAILS

Mojito	Mojito Mixer Lime & Mint	9.95
Passion Fruit Martini	Passion Fruit Martini Mixer Passion fruit	9.95
Margarita	Margarita Mixer Passion fruit	9.95
Virgin Paloma	Pink Grapefruit Copperhead N/A Lime	9.95
Gordons (0.0%)	Indian Tonic Gordons 0.0% Lemon	9.95
Copperhead (0.0%)	Elderflower Tonic Copperhead N/A Orange	12.95

WINE

WHITE WINES

Per glass

Mas Raball, Paralada Spain	6.00
Calmel & Joseph Villa Blache, Chardonnay France	8.00
Calmel & Joseph Villa Blanche, Viognier France	8.00
Marques de Riscal, Sauvignon Blanc Spain	8.00
Domäne Wachau, Durstern Güner Veltenier Austria	8.00
Val Dolle Rose, Vermentino Italy	8.00
Pasqua Black Label, Pinot Grigio Italy	8.00

ROSE WINES

Per glass

Domaine Brial DOM ICI rosé Côtes Catalanes, France	6.00
Chic rosé Provence, France	6.00
AIX rosé Provence, France	9.00

RED WINES

Per glass

Mas Raball, Tempranillo Spain	6.00
Luisa, Cabernet Franc Italiy	9.00
Escudo Rojo Reserve Chile	9.00
Mapu, Reserva Cabernet Sauvignon Chile	8.00
Ravasqueira, Ecantado blend Portugal	7.00
Vina Luis Felipe Edwards, Cinso Chile	7.00

SPARKLING WINES

Per glass

Prosecco "Briosso" Treviso Italy	8.00
Signature cava Spain	8.00
Louis Roederer Champagne France	15.00

LUNCH DISHES

(served between 12:00 - 17:00)

Two croquettes on bread with white or brown bread	12.75
Sandwich 'Filet American' filet american, onion and pickle	13.95
Rosep Club sandwich with chicken breast, fried bacon, ham, egg and rémoulade sauce	14.00
Sandwich 'gezond' (vegetarian upon request) with ham, cheese, tomato, cucumber and egg	10.75
Sandwich with salmon with house smoked salmon and lime	13.00
Sandwich carpaccio with beef carpaccio, Parmesan cheese and truffle mayonnaise	13.25
12-uurtje with a fried egg, a beef croquette and tomato soup	17.50
Croque Monsieur grilled sandwich with ham & cheese <i>+ fried egg</i>	12.50 + 2.50

BORREL & BITES

Portion of 'Bitterballen' (8)	10.50
Crispy chicken with sambal mayonnaise (6)	9.75
Home made prawn croquettes (6)	14.75
Yakitori (4)	12.50
'Borreplateau' Rosep	22.50
Cheese spring rolls with sambal mayonnaise (10)	9.75
Olives	5.25
Warm bread served with aioli	6.50

PASTRIES

Apple pie with vanilla sauce and whipped cream	5.75
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STARTERS

(served between 12:00 - 20:30)

Caesar salad 18.75

salad with grilled chicken breast, egg, Parmesan cheese, olives and a Caesar dressing

Carpaccio 19.95

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

Prawn salad 18.75

fresh salad with prawns (6) with a tomato-basil sauce

SOUP

Home made bisque of crustaceans 15.50

served with a prawn croquette

Pomodori soup 8.50

served with a pain-qnip brioche

Asparagus soup (vegetarian upon request) 12.95

served with ham and crème fraîche

MAIN COURSES

(served between 12:00 - 20:30)

Home made Rosep Hamburger	24.50
beef burger with egg, tomato, cucumber, onion and cheese, served with mild Sriracha mayonnaise and fries	
Home made chicken satay	27.50
served with fries, atjar and fried onions	
Asparagus Brabançonne	29.75
made with a local touch and served with ham	
Asparagus with salmon	29.75
served with bearnaise sauce	
Vegetarian Wellington	29.75
made of forest mushrooms with hollandaise sauce and asparagus	

SIDE DISHES

Fries with mayonnaise	5.75
Mixed salad	5.75
Loaded fries	8.95
with Parmesan cheese, spring onions and truffle mayonnaise	

DESSERTS

Chocolate Heaven various preparations of chocolate with caramel ice cream	16.50
Bombardino Tiramisu served with espresso ice cream	16.50
Panna cotta of raspberry and vanilla served with raspberry ice cream	16.50
Selection of cheeses from Smaeck Oisterwijk	16.50
Classic Rosep Dame Blanche chocolate sauce, whipped cream and vanilla ice cream	14.50
Espresso Martini shanky's Whip, vodka en espresso	13.95