

TASTE

Enjoy in the Rosep restaurant flavorful classic and contemporary (regional) dishes. Lovingly prepared for you under the leadership of our head chef. Our service team is skilled and ensures an impeccable culinary afternoon or evening for you. For the true wine lover, our wine cellar offers a very comprehensive and up-to-date selection. And don't forget to take a seat on our unique heated and covered terrace when the weather is nice! Of course, we are happy to accommodate your intolerances/allergies.

MILOU's GIN

An exclusive homebrew gin with notes of cardamom, grains of paradise pepper, coriander, and orange. Delicious mixed with tonic, plenty of ice, and a slice of lime.

UNFORGETTABLE EVENTS

Landgoed de Rosep is perfectly suited for hosting corporate parties, exclusive parties, dinners, and events. Inquire at our reception for more information or a non-binding quote. Our staff is happy to assist you.

SUNDAY AFTERNOON LUNCH

The ultimate Sunday feeling? That's enjoying delicious food with family and friends in the Oisterwijk woods. Every Sunday afternoon, you can indulge in our lunch menu. We welcome you with a glass of Cava, followed by 3 delightful surprise dishes tailored to the season for just €49.75.

**Do you have an allergy? Please let us know.
For specific information, ask our staff.**



HOT DRINKS

Fresh tea:	3.50
<i>English breakfast, Earl Grey, Rooibos Hunan Green, White Cassis</i>	
Fresh mint tea	3.95
Fresh ginger tea	3.95
Coffee	3.50
Espresso	3.50
Double Espresso	4.00
Cappuccino	3.75
Café au lait	3.75
Latte Macchiato	3.95
Caramel or hazelnut coffee	3.95
Hot Chocolate	3.75
** Extra whipped cream	1.00

SOFT DRINKS

	<i>per bottle</i>
Sourcy water sparkling-flat	3.50
Pepsi Cola, Pepsi Max Zero, Sisi, 7up	3.50
Royal Club Cassis, Bitter lemon	3.50
Rivella	3.60
Lipton Iced Tea, Lipton Green	3.75
Double Dutch Pink Grapefruit Soda, Ginger Beer	4.00
Double Dutch Tonic, Ginger Ale	4.00
Fritz Spritz Bio-Rhubarb	4.25
Fritz Lemonade Honeydew melon	4.25
Fritz Apple-Cherry-Elderberry	4.25
Russel & Co Spiced Orange Lemonade	4.25
Russel & Co Sicillian Rose Lemonade	4.25
Crodino	4.95

JUICES

Freshly made orange juice	4.50
Royal Club Tomato juice / aple juice	3.60

BEERS

Heineken pilsener 0.25 (tab)	3.75
Heineken pilsener 0.22 (fluitje)	3.60
Heineken pilsener 0.5	7.25
Birra Moretti 0.25 (tab)	3.95
Seasonal tab beer	5.25

La Trappe Blond	5.75
La Trappe Dubbel	5.75
La Trappe Tripel	6.25
La Trappe Quadrupel	6.75
La Trappe Isid'or	6.75

Duvel	6.50
Amstel Radler lemon 2 %	4.25
Amstel Malt Radler lemon	4.25
Heineken 0 %	4.25
La Trappe Nillis 0%	5.75

APERTITIFS

Sherry dry/medium/Tio Pepe <u>from</u>	4.75
Port white/red <u>from</u>	5.00
Vermouth white/red <u>from</u>	4.75

DOMESTIC DISTILLED SPIRITS

Zuidam gins (Jenever) <u>from</u>	4.85
Corenwijn <u>from</u>	6.25
Campari, Ricard Pernod <u>from</u>	5.25

FOREIGN DISTILLED SPIRITS

Various cognacs V.S.O.P. <u>from</u>	7.50
Armagnac V.S.O.P. <u>from</u>	7.50
Various liqueurs. Rums, vodka, and whisky <u>from</u>	5.75
Various gin's <u>from</u>	6.75

MAIN COURSE

(served between 12:00 – 20:30 hours)

Homemade Rosep hamburger	22.50
Beef burger with egg, tomato, cucumber, onion, and cheese, served with mild Sriracha mayonnaise and fries	

Prawn skewer	26.50
Prawns sautéed in garlic oil with creamy pasta and lobster sauce	

Homemade Chicken Satay	24.50
Chicken Satay, served with fries, atjar, and fried onions	

Sirloin steak	29.50
Pan-fried sirloin steak, served with fries and Provençal sauce	

Grilled salmon	27.50
Grilled salmon, served with asparagus, fries and Hollandaise sauce	

Asparagus à la brabançonne	27.50
Brabant asparagus served with ham, baby potatoes, egg and homemade butter sauce	

Vegetarian "Wellington" **	23.00
With forest mushrooms and Hollandaise sauce	

Oisterwijk vegetarian cheeseburger **	22.50
With egg, tomato, cucumber, onion, cheese, and fries	

** vegetarian

DESSERTS

Cheese platter (1 person)	12.75
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Dame Blanche	10.25
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Tiramisu	10.25
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Grand Rosep Dessert	11.00
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COCKTAILS

Dry Martini

Dry Vermouth, gin, orangebitter, olive

Pina Colada

Rum, lemon juice, coconut milk, pineapple

Negroni

Sweet Vermouth, gin, campari

Dark 'N Stormy

Rum, lemon juice, ginger beer

Paloma

Tequila, pink grapefruit tonic

Pink Aperitivo

Prosecco, raspberry & rhubarbe tonic water

Vodka Mule

Vodka, Lemon juice, ginger beer

Hierbas de las Dunas

Hierbas de las Dunas, lemon juice, ginge rbeer

Aperol Spritz

Cava, Aperol, soda water, orange

Pornstar Martini

Vanilla vodka, passion fruit liqueur, passion fruit

Espresso Martini

Vodka, Kahlua, espresso, sugar water, coffee bean

per glass

9.75

9.75

9.75

9.75

9.75

9.75

9.75

9.75

9.75

9.75

9.75

GIN & TONIC

Rosep Gin

Served with various garnishes

Hendrick's

Elderflower tonic with cucumber

Copperhead

Mediterranean tonic with orange

Gin Mare

Mediterranean tonic with orange

9.75

11.75

13.75

14.75

APPETIZERS

Portion of Bourgondian bitterballen (8 pieces)

10.50

Crispy chicken with spicy mayonnaise (6 pieces)

9.75

Homemade shrimp croquettes (6 pieces)

14.75

Duck spring rolls with hoisin sauce (8 pieces)

12.50

Appetizer plate Rosep

22.50

Cheese spring rolls with sambal mayonnaise (10 pieces) **

9.75

Olives

5.25

Warm bread served with aioli

6.50

CAKE

Apple pie with vanilla sauce and whipped cream

5.75

Raspberry champagne cheese cake

6.75

** vegetarian

LUNCH DISHES

(Served between 12:00 PM and 5:00 PM)

Two Bourgondian croquettes 12.75

With white or brown bread

Rosep clubsandwich 14.00

With chicken fillet, fried bacon, ham, egg, and rémoulade sauce

Sandwich 'gezond' ** 10.75

With ham, cheese, tomato, cucumber, and egg

Salmon sandwich 13.00

With house-smoked salmon and lime

Carpaccio sandwich 13.25

With beef carpaccio, Parmesan cheese, and truffle cream

STARTERS

(Served between 12:00 PM – 8:30 PM)

Ceasar salad 18.75

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

Burrata** 13.75

Pomodoro tomato with a dressing of olive oil and aceto

Carpaccio salad 14.75

Thinly sliced beef tenderloin with Parmesan cheese and truffle cream

Prawns salad 18.75

Fresh salad with prawns sautéed in garlic oil (6)
with a tomato-basil sauce

SOUP

Lightly thickened shellfish soup 12.75

Served with a Pain-qnip brioche

Pomodori soup** 8.50

Served with a Pain-qnip brioche

Asparagus soup** 8.50

Filled with cooked ham and asparagus

** vegetarian option available

WINE

WHITE WINE

Mas Rabell, Paralada | Spain 6.00

Calmel&Joseph Villa Blanche, Chardonnay | France 8.00

Calmel&Joseph Villa Blanche, Viognier | France 8.00

Marques de Riscal , Sauvignon Blanc | Spain 8.00

Domäne Wachau, Dursten Grüner Veltliener | Austria 8.00

Val Delle Rose, Vementino | Italy 8.00

Pasqua Black Label, Pinot Grigio | Italy 8.00

ROSE WINE

Domaine Brial DOM ICI rosé | Côtes Catalanes, France 6.00

Chic rosé | Provence, France 6.00

AIX rosé | Provence, France 9.00

RED WINE

Mas Rabell, Tempranillo | Spain 6.00

Luisa, Cabernet Franc | Italy 9.00

Escudo Rojo Reserve | Chile 9.00

Mapu, Reserva Cabernet Sauvignon | Chile 8.00

Ravasqueira, Ecantado blend | Portugal 7.00

Viña Luis Felipe Edwards, Cinso | Chile 7.00

SPARKLING WINE

Prosecco "Briosso" Treviso | Italy 8.00

Huiscava | Spain 8.00

Louis Roederer Champagne | France 15.00