

## ROSEP SIGNATURE MENU

Beef tataki with marinated soy beans and soy sauce

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French onion soup with a cheese croquette  
and cheese crouton

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Crispy fried pork belly with spring onion and an  
oriental sesame sauce

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Veal rib-eye served with seasonal vegetables and  
gremolata

Or

Fried weever fish with saffron sauce

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Selection of cheeses from SMAECK from Oisterwijk

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Sous-vide prepared pineapple with semifredo  
of tropical fruit

Rosep Signature Menu 3 courses € 49.50  
(beef tataki – rib-eye or weever fish –  
dessert)

Rosep Signature Menu 4 courses € 62.50  
(beef tataki – onion soup – rib-eye or weever fish –  
dessert)

Rosep Signature Menu 5 courses € 75.00  
(beef tataki – onion soup – rib-eye or  
weever fish – cheese – dessert)

Rosep Signature Menu 6 courses € 89.00  
(beef tataki - uiensoep - pork belly -  
rib-eye or weever fish - cheese - dessert)

The Rosep Signature Menu is a fixed menu. Changes to  
the menu add additional costs.

After 20:00 we serve a maximum of 5 courses.

## STARTERS

Three preparations of mackerel with  
samphire and dill cream € 24.95

Beef carpaccio of beef loin with  
truffle mayonnaise, crispy Parmesan  
and capers € 19.95

Poached half lobster with grilled  
watermelon € 29.95

Burrata with tomato mousse served with  
rocket and balsamic vinegar \* € 20.95

Beef tataki with marinated soy beans and  
soy sauce € 24.95

## SOUP

Courgette/basil soup served with a  
risotto bitterball and grilled brioche \* € 12.95

Homemade seafood bisque with a  
prawn croquette € 15.95

French onion soup served with a cheese  
croquette and cheese crouton \* € 13.95

## APPETIZERS

Tortellini stuffed with ricotta, spinach  
served with grilled aubergine and  
tomato \* € 14.75

Crispy fried pork belly with spring onion  
and an oriental sesame sauce € 15.75

Gratinated half lobster with lobster sauce € 29.95

\* Vegetarian options available

## LOBSTER MENU

Poached half lobster with grilled watermelon

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Homemade seafood bisque with a shrimp croquette and a pain knip with saffron mayonnaise

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Gratinated half lobster with lobster sauce, served with vegetables and potato garnish

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Strawberry creation

3 courses € 65.00

4 courses € 75.00

As a suitable wine, we recommend a bottle of Chablis for € 45.00

## ROSEP CLASSICS

Whole fried turbot served with fries and salad  
(subject to availability) € 39.50

Whole fried sole meunière served with fries and salad  
(subject to availability) € 55.00

Poached Whole lobster with hollandaise sauce served with fries and salad € 59.00

## WINE PAIRING

Be surprised by the ultimate wine and food combination. Expand your dinner with our wine pairing, exclusively composed by our team.

### Tasting pours

3 courses € 12.75  
4 courses € 17.00  
5 courses € 21.25  
6 courses € 25.50

### Full pours

3 courses € 23.25  
4 courses € 31.00  
5 courses € 38.75  
6 courses € 46.50

## MAIN DISHES

Roasted tournedos with a red port sauce € 39.00

Veal rib-eye served with seasonal vegetables and gremolata € 34.50

Fried weever fish with saffron sauce € 32.50

Crispy fried guinea fowl supreme with truffle sauce € 29.75

Vegetarian wellington of forest mushrooms, and Hollandaise sauce € 29.75

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

## DESSERTS

Chocolate heaven with various preparations of chocolate with stracciatella ice cream € 16.50

Strawberry creation € 16.50

Sous-vide prepared pineapple with semifredo of tropical fruit € 16.50

A selection of cheese served from SMAECK Oisterwijk € 17.50

Dame blanche served with tokkel cream, toffee cream and chocolate sauce € 15.50

Espresso martini € 13.95