

## ROSEP SIGNATURE MENU

Poached veal loin with a chiffonade of white and green asparagus, served with crispy fried onions

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Asparagus soup  
with crème fraîche

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Crispy pan-fried lamb sweetbreads  
with truffle sauce

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Asparagus  
served with a local touch

Or

Asparagus with warm smoked salmon  
and a bearnaise sauce

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A selection of cheeses from SMAECK Oisterwijk

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Chocolate Heaven

Rosep Signature Menu 3 courses € 49.50  
(veal loin – asparagus – dessert)

Rosep Signature Menu 4 courses € 62.50  
(veal loin – asparagus soup – asparagus – dessert)

Rosep Signature Menu 5 courses € 75.00  
(veal loin – asparagus soup – asparagus –  
cheese – dessert)

Rosep Signature Menu 6 courses € 89.00  
(veal loin - asparagus soup - lamb sweet breads -  
asparagus - 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

A creation of 'Brabantse' asparagus  
with salmon and a cream of dill € 22.95

Carpaccio of tuna with wakamé and a  
crispy prawn € 24.95

Poached veal loin with a chiffonade of  
white and green asparagus, served with  
crispy fried onions € 24.95

A mousse of asparagus served with a  
curry mayonnaise € 22.95

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

## SOUP

Asparagus soup with crème fraîche  
and diced ham\* € 12.95

Home made bisque of crustaceans and  
a prawn croquette € 15.50

## APPETIZERS

Crispy fried lamb sweetbreads with a  
truffle sauce € 16.75

Gratinated asparagus with a poached  
hen's egg € 17.75

*\* Vegetarian option available*

## 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

Asparagus served with a local touch € 29.75

Asparagus served with warm smoked salmon and a bearnaise sauce € 29.75

Farm-raised duck breast with a Grand Marnier sauce € 34.50

Trio of lamb served with a honey-thyme sauce € 35.50

Roasted tournedos with a red port sauce + Foie gras € 10.50 € 38.50

Vegetarian wellington of forest mushrooms, asparagus and Hollandaise sauce € 29.75

## ROSEP CLASSICS

Grilled half lobster with a salad of Roseval potato and crème fraîche € 32.50

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

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

*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 caramel ice cream € 16.50

Bombardino tiramisu served with espresso ice cream € 16.50

Panna cotta van framboos en vanille geserveerd met frambozen sorbet € 16.50

A selection of cheese served from SMAECK Oisterwijk € 16.50

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

Espresso martini € 13.95