ROSEP SIGNATURE MENU

Tuna trio consisting of tuna tartare, grilled tuna and tuna tataki with wakame salad

Homemade seafood bisque with a prawn croquette $$^{\scriptscriptstyle{\text{****}}}$$

Grilled scallops on a bed of leeks with a sauce of Noilly Prat

Fried fillet of catfish with a white wine sauce

Or

Crispy fried guinea fowl supreme with truffle sauce

Selection of cheeses from Smaeck Oisterwijk

Almond bread with a strawberry Romanoff mousse and strawberry sorbet ice cream

Rosep Signature Menu 3 courses (tuna trio – cat fish or guinea fowl – dessert) € 49.50

Rosep Signature Menu 4 courses (tuna trio – bisque – cat fish or guinea fowl – dessert) € 62.50

Rosep Signature Menu 5 courses (tuna trio – bisque – cat fish or guinea fowl – cheese – dessert) € 75.00

Rosep Signature Menu 6 courses (tuna trio – bisque – scallops – cat fish or guinea fowl – cheese – dessert) € 89.00

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

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

Enjoy an appropriate wine pairing,

3 courses € 25.00 4 courses € 32.50

5 courses **€ 40.00**

6 courses **€ 45.00**

STARTERS

Tuna trio consisting of tuna tartare, grilled tuna and tuna tataki with wakame salad	€24.95
Steak tartare of beef tenderloin with capers, shallot, chives, cornichon and a grilled brioche + Goos liver €5.00	€ 24.95
Carpaccio of beef loin with truffle mayonnaise, capers arugula and a Parmesan crisp	€ 19.95
Tartlet of couscous salad with aubergine, puffed cherry tomato, feta cheese and a fresh mint vinaigrette *	€ 19.95
SOUP Fresh gazpacho, served cold, with focaccia toast, tomato and mozzarella *	€ 14.50
Homemade seafood bisque with a prawn croquette	€ 15.50
APPETISERS	
Grilled scallops on a bed of leeks with a sauce of Noilly Prat	€ 15.75
Beef tataki with pak choi, spring onion	€ 15.75

and an oriental sesame sauce

ROSEP LOBSTER MENU

Half lobster with a salad of Roseval potato and crème fraîche

Homemade seafood bisque with a prawn croquette

Grilled half lobster with watermelon and lobster sauce, served with vegetables and potato garnish

Strawberry Romanoff with vanilla ice cream

3 courses € 59.00 4 courses € 69.00

ROSEP CLASSICS

Grilled half lobster with a salad of Roseval potato and crème fraîche	€ 32.50
Whole fried turbotine with fries and salad (if available)	€ 39.50
Whole fried sole with fries and salad (if available)	€ 55.00
Whole lobster with Hollandaise sauce with fries and salad	€ 59.00

MAIN COURSES

TITALLY COOKSES	
Roast tournedos with red port sauce	€ 38.50
+ Duck liver €9.50	
Surf & Turf of sirloin steak and prawns with bearnaise sauce	€ 35.00
Fried fillet of catfish with a white wine sauce	€ 29.50
Crispy fried guinea fowl supreme with truffle sauce	€ 26.75
Vegetarian "Wellington" with forest mushrooms and a Hollandaise sauce *	€ 23.00

* Vegetarian

Our main courses are served with vegetables of the season. French fries and a mixed salad can be ordered in addition for $\mathbf{\xi}$ 5.75 each

DESSERTS

Tartlet of banana, passion fruit and crème fraîche with banana ice cream	€ 15.50
Almond bread with strawberry Romanoff mousse and strawberry sorbet ice cream	€ 15.50
Strawberry Romanoff with vanilla ice cream and banana ice cream	€ 13.75
Selection of cheeses from Smaeck Oisterwijk	€ 15.75
Classic Rosep Dame Blanche	€ 13.75
Tiramisu with mocha ice cream	€ 14.50