

Welcome in Oisterwijk, welcome to Landgoed de Rosep. In the middle of the famous Forest and Fens area you can enjoy a quiet and nice stay with us. It's for many reasons, that Oisterwijk "the Green Pearl" was recently nominated for most beautiful village in the Netherlands.

TASTE

Enjoy tasteful classic and contemporary (regional) dishes in the Rosep restaurant. Created for you with much love under the guidance of our chef. The service brigade understands its job and provides you with an impeccable culinary afternoon or evening. For the true wine lover, our wine cellar offers a very complete and up-to-date range. And don't forget to take a seat on our unique heated and covered terrace if the weather is nice! Of course we are happy to take your intolerances / allergies into account.

MILOU's GIN

An exclusive homebrew gin with notes of cardamom, pine, maniquette pepper, coriander and orange. Delicious to mix with tonic, lots of ice and a wedge of lime.

SPLENDID PARTIES

Landgoed de Rosep is ideal for hosting corporate parties, exclusive parties, dinners and events. Ask at our reception. For more information or a free quote, please contact one of our reservations staff. They are happy to help you.

SUNDAY LUNCH

The ultimate Sunday feeling? That is having a delicious meal with family and friends in the Oisterwijk woods. Every Sunday afternoon, you can enjoy our lunch menu. We welcome you with surprising seasonal dishes. We welcome you with a glass of Cava and then we serve 3 delicious surprise dishes suited to the season for only € 49,75.



WARM DRINKS

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| Fresh tea: English breakfast, Earl Grey, Rooibos, Hunan Green, White Cassis | 3,50 |
| Fresh Mint tea | 3,75 |
| Fresh Mint tea with honey | 4,20 |
| Coffee | 3,50 |
| Espresso | 3,50 |
| Cappuccino | 3,60 |
| Café au Lait | 3,75 |
| Latte Macchiato | 3,95 |
| Caramel coffee, Hazelnut coffee | 3,95 |
| Hot chocolate | 3,75 |
| ** Extra whipped cream | 1,00 |

SODA

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| | per bottle |
| Sourcy Still / Sparkling | 3,50 |
| Pepsi Cola, Pepsi Max Zero, Sisi, 7up, Cassis | 3,50 |
| Rivella | 3,60 |
| Lipton Ice Tea, Lipton Green | 3,75 |
| Tree Cents Pink Grape fruit Soda | 3,85 |
| Dutch Tonic, Bitter Lemon, Ginger Ale, Ginger Beer | 3,75 |
| Fritz Spritz Bio-Rhubarb | 3,95 |
| Fritz Limo Honeymelon | 3,95 |
| Fritz Apple-Cherry-Elderberry | 3,95 |
| Russel & Co Spiced Orange Lemonade | 3,95 |
| Russel & Co Botanical Rose Lemonade | 3,95 |
| Russel & Co Sicillian Rose Lemonade | 3,95 |
| Crodino | 4,85 |

JUICES

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| Fresh orange juice | 4,50 |
| Royal Club tomato juice / apple juice | 3,60 |

BEERS

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|------------------------------|------|
| Heineken pilsener 0.25 (tap) | 3,70 |
| Heineken pilsener 0.2 | 3,60 |
| Heineken pilsener 0.5 | 7,10 |
| Birra Moretti 0.25 (tap) | 3,95 |
| La Trappe Blond | 5,75 |
| La Trappe Dubbel | 5,50 |
| La Trappe Tripel | 5,50 |
| La Trappe Quadrupel | 6,50 |
| La Trappe Isid'or | 6,50 |
| La Trappe witbier (tap) | 5,25 |
| Duvel | 6,25 |
| Amstel Radler citroen 2 % | 4,25 |
| Amstel Malt Radler Lemon | 4,25 |
| Heineken 0 % | 4,25 |
| La Trappe Nillis 0% | 4,50 |

PORT-SHERRY-VERMOUTH

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|--|------|
| Sherry dry/medium/Tio Pepe <u>starting</u> | 4,75 |
| Port white/red <u>starting</u> | 5,00 |
| Vermouth white/red <u>starting</u> | 4,75 |

DUTCH DISTILLED

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|---------------------------------|------|
| Zuidam Jenever, starting | 4,85 |
| Corenwijn starting | 6,25 |
| Campari, Ricard Pernod starting | 5,25 |

DISTILLED

| | |
|---|------|
| Cognacs V.S.O.P. <u>starting</u> | 7,50 |
| Armagnac V.S.O.P. <u>starting</u> | 7,50 |
| Liquors, Rums, wodka and whisky <u>starting</u> | 5,75 |
| Gin's <u>starting</u> | 6,75 |

MAIN COURSES

(served between 12.00 – 20.30)

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| Ossobuco a la Milanese | 23,75 |
| With saffron risotto and gremolata | |
| Game stew | 26,75 |
| With game garnish | |
| Homemade Rosep hamburger | 19,75 |
| Beef burger with egg, tomato, cucumber, onion and cheese, mild Sriracha mayonnaise and served with fries | |
| Prawns | 25,75 |
| Prawns baked in garlic oil, with creamy pasta and lobster sauce | |
| Beef steak | 27,00 |
| Baked beef steak, served with french fries and pepper sauce | |
| Filet of bream | 27,00 |
| Grilled, served with french fries and lobster sauce | |
| Vegetarian Ravioli ** | 24,50 |
| Made of ricotta, spinach with a creamy basil sauce | |
| Oisterwijkse vegetarian cheeseburger ** | 19,75 |
| With melted brie, red onion compote en fries | |
| Pinsa prosciutto | 17,25 |
| Parmesan, pomodori, arugula, olive oil, aceto | |
| Pinsa smoked salmon | 17,75 |
| Parmesan, red onion, arugula, capers and cream Fraiche | |

DESSERTS

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| Cheese platter (1 pers.) | 12,75 |
| With nut loaf | |
| Dame Blanche | 10,25 |
| Vanilla ice cream with hot chocolate sauce and whipped cream | |
| Coupe du Bois | 10,25 |
| 3 kinds of sorbet with fresh fruit and whipped cream | |
| Children ice cream | 6,50 |
| With a surprise | |

If you have any allergies, please let us know

** vegetarian

COCKTAILS

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| Caipirinha | per glass |
| Cachaça, Lime, Cane sugar | 9,75 |
| Daiquiri | 9,75 |
| Pampero rum, Lime, Sugar syrup | |
| Starlino Cosmopolitan | 9,75 |
| Starlino, Vodka, Marashinno cherries | |
| Whisky Sour | |
| Bourbon whiskey, Lemon juice, Sugar syrup Eggwhite | 9,75 |
| Angostura Bitters | |
| Dark & Stormy | 9,75 |
| Rum, Ginger beer, Angostura | |
| Espresso Martini | 9,75 |
| Vodka, Kaluha, Espresso, Sugar syrup | |
| Dry Martini | 9,75 |
| Dry Vermouth, Gin, Orangebitter, Olive | |
| Pina Colada | 9,75 |
| Rum, Lime juice, Coconut milk, Pineapple | |
| Negroni | 9,75 |
| Sweet Vermouth, Gin, Campari | |

SMALL BITES

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| Portion "bitterballen" (8 pieces) | 10,50 |
| Crispy chicken with sambal mayonnaise (6 pieces) | 9,75 |
| Homemade shrimp croquettes (6 pieces) | 14,75 |
| Springroll of duck with a hoisin sauce (10 pieces) | 12,50 |
| Snack platter Rosep | 22,00 |
| Springroll of cheese and a sambal mayonaise **(10 pieces) | 9,75 |
| Reypenaar cheese with an apple syrup | 12,75 |
| Portion olives | 5,25 |
| Warm bread with aioli | 6,50 |

LUNCH DISHES

(served between 12.00 and 17.00)

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|---|-------|
| Warm grilled focaccia | 9,25 |
| Focaccia with ham and cheese | |
| Two croquettes | 12,75 |
| With white or grain bread | |
| Rosep Club sandwich | 14,00 |
| With smoked chicken fillet, bacon, ham, egg and a rémoulade sauce | |
| White flaquette with tuna salad | 12,75 |
| With tuna salad | |
| Baguette 'healthy' | 10,75 |
| With ham, cheese, tomato, cucumber and egg | |
| Bagel salmon | 13,00 |
| With home smoked salmon and lime | |
| White flaquette carpaccio | 13,25 |
| With carpaccio of beef, Parmesan and truffle cream | |
| Focaccia with a creamy guacamole and 3 baked shrimps | 15,25 |
| Sprinkled with sriracha mayonnaise | |

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** vegetarian

STARTERS

(served between 12.00 – 20.30)

Salad Rosep 18,75
Salad with grilled chicken fillet, egg, Parmesan, olives and a Caesar dressing

Burrata** 13,75
Pomodoro tomato with Olive oil and aceto

Salad Carpaccio 14,75
Thinly sliced beef loin with Parmesan and truffle cream

Salad Prawn 18,75
Fresh salad with in garlic baked prawns (6) with a tomato-basil sauce

SOUPS

Lightly bound shellfish soup 12,75
Served with a Pain-qnip brioche

Pomodori soup** 8,50
Served with a Pain-qnip brioche

Pea soup 9,75
Served with wholegrain bread

WHITE WINES Per glass
Mas Rabell Spain 5,75
Chardonnay, "Fleur du Cap" South Africa 7,25
Sauvignon Blanc `Marques de Rscal` Spain 7,85

WHITE WINES BY CORAVIN Per glass
Fransola Sauvignon Spain 12,00
Meursault "Joseph Drouhin" France 22,00

ROSE WINES Per glass
Chic, "Côte de Provence" France 6,00

RED WINES Per glass
Mas Rabell Spain 5,75
Cabernet Franc "Luisa" Italy 8,75
Escudo Rojo Reserve Syrah Chili 8,85

RED WINES BY CORAVIN Per glass
Château D'Armailhac France 17,00
Château Clerc Milon France 24,00

SPARKLING WINES Per glass
Prosecco "Briosio" Treviso, Italy 7,50
Cava La Iaia Nuria, Spain 8,50
Champagne, Deutz France 13,00
Guy Charlemange "Classic Brut" 13,00

**vegetarian