

# Rosep Signature Menu Starters

Trio of Sea bass  
with a salad of fennel

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Home made bisique of crustaceans  
served with a prawn croquette

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Slowly-cooked and crispy pork belly  
with marinated bean sprouts

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Farm duck fillet with orange sauce

Or

A creation of various fish  
with a green herb beurre blanc

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A selection of cheeses from Smaeck Oisterwijk

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Panna cotta of ruby and dark chocolate  
whisked egg whites and vanilla ice cream

Rosep Signature Menu 3 courses **€ 49.50**  
(sea bass - duck or fish - dessert)

Rosep Signature Menu 4 courses **€ 62.50**  
(sea bass - bisque - duck or fish - dessert)

Rosep Signature Menu 5 courses **€ 75.00**  
(sea bass - bisque - duck or fish - cheese - dessert)

Rosep Signature Menu 6 courses **€ 89.00**  
(sea bass - bisque - pork belly - duck or 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.

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

Steak tartare with shaved egg yolk and  
focaccia toast **€ 24.95**

Trio of sea bass with a salad of fennel **€ 24.95**

Pearl couscous salad with a homemade  
goat cheese spring roll **€ 19.95**

## Soup

Parsnip soup with an oil of fresh herbs **€ 12.95**

Home made bisque of crustaceans and a  
prawn croquette **€ 15.50**

## Appetizers

Baked winter cod with orzo and a gravy of  
shellfish **€ 16.75**

Slowly-cooked and crispy pork belly with  
marinated bean sprouts **€ 16.75**

\* *Vegetarian*

## Wine pairing

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

3 courses € 25.00

4 courses € 32.50

5 courses € 40.00

6 courses € 45.00

## Main courses

Roasted tournedos with a red Port sauce  
*+duck liver* € 10.50 € 38.50

Farm duck breast with orange sauce € 34.50

Duo of roasted veal loin and breasted veal  
with a red Port-sauce € 33.50

A creation of various fish with green herb  
beurre blanc € 34.50

Vegetarian wellington of forest mushrooms  
and hollandaise sauce € 28.75

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

## Rosep Classics

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

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

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

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

## Desserts

Home made limoncello tiramisu with  
pistachio ice cream € 16.50

Bomb of white chocolate with an interior of  
amarena cherry and stracciatella ice cream € 16.50

Panna cotta of ruby and dark chocolate  
with whisked egg whites and vanilla ice  
cream € 16.50

Cheeses served from the Rosep cheese  
wagon € 16.50

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