



ROOTZ

RESTAURANT

TIPS & ALLERGENS

WHETHER IT CONCERNS ALLERGIES OR OUR SPECIALTIES,
OUR TEAM IS HAPPY TO ASSIST YOU.



VEGETARIAN



VALK
CLASSIC



MARLIJN'S TIP

VEGAN

VEGAN



GLUTEN



EIEREN



LUPINE



LACTOSE



MOSTERD



NOTEN



PINDA'S



SCHAALDIEREN



SELDERIJ



SESAMZAAD



SOJA



VIS



WEEKDIEREN



ZWAVEL



PADDENSTOELEN



VLEES



KIP

ENJOY OUR LUNCH DISHES UNTIL 5:00 PM

ROOTZ
LUNCH
MENU

Eggs

FARMER'S OMELETTE

FARM-STYLE HAM, VEGETABLES AND POTATO CHOICE OF WHITE OR BROWN BREAD 14



OMELETTE

CHOICE OF WHITE OR BROWN BREAD 13

SUPPLEMENT: CHEESE, HAM AND/OR BACON 1.5 | SUPPLEMENT: SMOKED SALMON 4



FRIED EGGS ON BREAD

CHOICE OF WHITE OR BROWN BREAD 12

SUPPLEMENT: CHEESE, HAM AND/OR BACON 1.5 | SUPPLEMENT: SMOKED SALMON 4

Shakshuka

A FLAVORFUL DISH FROM THE MIDDLE EAST, MADE WITH A SPICED TOMATO SAUCE, BELL PEPPERS, ONION, CUMIN, AND POACHED EGGS, SERVED WITH NAAN BREAD



CLASSIC 14



WITH GOAT CHEESE AND BABA GANOUSH 15

Salads



CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, EGG, TOMATO, GRILLED CHICKEN, ANCHOVIES, PARMESAN CHEESE AND BACON 18

BURRATA SALAD

GRILLED PEACH, CREAMY BURRATA, CHERRY TOMATOES, CROUTONS AND BALSAMIC GLAZE 19

PRAWN SALAD

MARINATED PRAWNS, BULGUR, FENNEL AND SWEET-AND-SOUR VEGETABLES 19

CARPACCIO SALAD

THINLY SLICED BEEF TENDERLOIN, MIXED SALAD, TRUFFLE MAYONNAISE, TOMATO, SEED MIX AND PARMESAN CHEESE 18

COMPLETE YOUR LUNCH:

SMALL SOUP OF CHOICE 6

FRIES WITH MAYONNAISE 4

LOADED FRIES WITH TRUFFLE MAYONNAISE, PARMESAN CHEESE AND RED CHILI 8

QUESTIONS ABOUT ALLERGENS? OUR STAFF WILL BE HAPPY TO ASSIST YOU.

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ROOTZ
LUNCH
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Chef's specials

STEAK SANDWICH

TOASTED BRIOCHE, SIRLOIN STEAK, LITTLE GEM LETTUCE, PARMESAN CHEESE, TRUFFLE MAYONNAISE AND SALSA VERDE, SERVED WITH FRIES 23

SMOKED SALMON

TORTILLA WRAP, SMOKED SALMON, CUCUMBER AND LEMON MAYONNAISE 14

BUTTER CHICKEN

INDIAN CURRY WITH TENDER CHICKEN, COCONUT AND TOMATO, SERVED WITH NAAN BREAD AND RICE 24

CHICKEN CLUB SANDWICH

TOASTED FLATBREAD WITH GRILLED CHICKEN, TOMATO, EGG, BACON, CHEESE AND MUSTARD CREAM. SERVED WITH FRIES 18 | ½ CHICKEN CLUB SANDWICH 13

Pinsa

PINSA IS A LIGHT ITALIAN BREAD TOPPED WITH FLAVORFUL INGREDIENTS

PINSA BURRATA



WITH TOMATO SALSA, ROASTED BELL PEPPER AND ARUGULA 16.5
SUPPLEMENT: SERRANO HAM 5

PINSA TUNA MELT

TUNA SALAD, MELTED CHEESE, TOMATO AND RED ONION 14

Sandwiches

CARPACCIO

THINLY SLICED BEEF TENDERLOIN WITH SEED MIX, TRUFFLE MAYONNAISE, ARUGULA AND PARMESAN CHEESE 15



DUTCH LUNCH "12-UURTJE" – MEAT

CARPACCIO WITH TRUFFLE MAYONNAISE AND PARMESAN CHEESE, MUSTARD SOUP, BEEF CROQUETTE WITH MUSTARD 15

DUTCH LUNCH "12-UURTJE" – FISH

TUNA SALAD, MUSTARD SOUP, SHRIMP CROQUETTE WITH LEMON MAYONNAISE 18



DUTCH LUNCH "12-UURTJE" – VEGETARIAN

GOAT CHEESE, GRILLED PEACH, CHERRY TOMATOES, BALSAMIC GLAZE, TOMATO SOUP AND A VEGETARIAN CROQUETTE 15



VALK CROQUETTES

TWO BEEF CROQUETTES SERVED WITH MUSTARD 12

SHRIMP CROQUETTES

TWO SHRIMP CROQUETTES SERVED WITH LEMON MAYONNAISE 18

CHOICE OF WHITE OR BROWN BREAD

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AVAILABLE ALL DAY (12:00 – 21:00)

ROOTZ
DINNER
MENU

To share

 **BREAD TO START**   
TWO RUSTIC BREAD ROLLS SERVED WITH TOMATO SALSA, AIOLI AND HERB BUTTER 8.5

Soups

  **TOMATO SOUP**   
SERVED WITH CRÈME FRAÎCHE AND SPRING ONION 8

MUSTARD SOUP      
WITH LEEK, BACON AND CELERIAC 8

LENTIL SOUP   
WITH SPICY OIL AND SPRING ONION 9

Starters

BEEF CARPACCIO        
THINLY SLICED BEEF TENDERLOIN WITH TRUFFLE MAYONNAISE, MIXED SEEDS, PARMESAN CHEESE AND ARUGULA 15

OX SAUSAGE     
PICCALILLI MOUSSE, MUSTARD, AMSTERDAM ONIONS AND PICKLED VEGETABLES 15

  **TOMATO TARTARE**    
FRESH GOAT CHEESE, CRISPY BRIOCHE, GAZPACHO, BELL PEPPER AND CUCUMBER 13

 **MARINATED PRAWNS**     
FRESH BULGUR SALAD WITH HERBS, LEMON CREAM, AND SPICY OIL 16

SALMON FILLET     
CURED SALMON WITH DILL, CELERIAC, FENNEL SALAD, PICKLED RADISH AND CRISPY KATAIFI PASTRY 15

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Chef's specials

CHATEAUBRIAND (FOR 2 PERSONS)      
WHOLE ROASTED BEEF TENDERLOIN WITH SEASONAL VEGETABLES, BÉARNAISE SAUCE AND RED WINE SAUCE 73

BUTTER CHICKEN      
INDIAN CURRY WITH TENDER CHICKEN, COCONUT AND TOMATO, SERVED WITH NAAN BREAD AND RICE 24

SEA BREAM FILLET      
WITH LINGUINI, CLAMS, SUN-DRIED CHERRY TOMATOES AND A FRESH BEURRE BLANC 27

CHEF'S SUGGESTION, MARKET PRICE
A SEASONAL DISH SELECTED BY THE CHEF

 **CLASSIC SCHNITZEL**     
SERVED WITH CRANBERRIES, SEASONAL VEGETABLES AND A CHOICE OF PEPPER SAUCE OR MUSHROOM CREAM SAUCE 25

SCHNITZEL A1     
TOPPED WITH MUSHROOMS, BACON, ONION, CHEESE AND A CHOICE OF PEPPER SAUCE OR MUSHROOM CREAM SAUCE 27

 **BEEF STEAK**     
CELERIAC CREAM, SEASONAL VEGETABLES, POTATO GRATIN, AND RED WINE SAUCE 29

 **CHICKEN SATAY**       
SKEWER OF CHICKEN THIGH, KIMCHI BEANS, PRAWN CRACKERS, STEAMED WHITE RICE AND PEANUT SAUCE 24

VALKBURGER     
BEEF BURGER WITH CHEDDAR, BACON, LETTUCE, TOMATO, KIMCHI AND KOREAN BARBECUE SAUCE 26

TUNA STEAK    
GNOCCHI, SWEET-AND-SOUR VEGETABLES, BROAD BEANS AND A WHITE WINE SAGE SAUCE 28

 **SALMON FILLET**    
LIGHTLY HOT-SMOKED SALMON WITH FURIKAKE SEASONING, SPRING VEGETABLES AND LEMON 28

CORN-FED CHICKEN        
CORN-FED CHICKEN ROULADE WITH POLENTA, POTATO MOUSSELINE, BABY CARROTS AND BÉARNAISE SAUCE 26

ALL MAIN COURSES ARE SERVED WITH COLESLAW, FRIES AND MAYONNAISE

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Sides

LOADED FRIES
WITH PARMESAN CHEESE, TRUFFLE MAYONNAISE AND RED CHILI 8

 **SEASONAL VEGETABLES** 5

SAUCE OF YOUR CHOICE
PEPPER SAUCE, MUSHROOM CREAM SAUCE OR BÉARNAISE SAUCE 3

Vegetarian

 **GREEN RISOTTO**  
FRESH BURRATA, GREEN PEAS, PARMESAN CHEESE, AND FRESH HERBS 23

Salads

 **CAESAR SALAD**     
ROMAINE LETTUCE, CROUTONS, EGG, TOMATO, GRILLED CHICKEN, ANCHOVIES,
PARMESAN CHEESE AND BACON 18

BURRATA SALAD  
GRILLED PEACH, CREAMY BURRATA, CHERRY TOMATOES, CROUTONS AND BALSAMIC GLAZE 19

PRAWN SALAD    
MARINATED PRAWNS, BULGUR, FENNEL AND SWEET-AND-SOUR VEGETABLES 19

CARPACCIO SALAD      
THINLY SLICED BEEF TENDERLOIN, MIXED SALAD, TRUFFLE MAYONNAISE, TOMATO,
SEED MIX AND PARMESAN CHEESE 18

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Desserts

 **VALK SORBET** 
WITH THREE KINDS OF ICE CREAM, FRESH FRUIT, STRAWBERRY SAUCE AND
WHIPPED CREAM 11

RASPBERRY TARTELETTE   
VANILLA CRÈMEUX, VANILLA ICE CREAM AND FRESH STRAWBERRIES 12

DAME BLANCHE   
VANILLA ICE CREAM, CHOCOLATE MOUSSE, SPONGE CAKE AND WARM CHOCOLATE SAUCE 10

CHAI VELVET BLACKBERRY   
WILD BLACKBERRY AND SPICED CHAI LATTE MOUSSE, YOGURT ICE CREAM
AND BLACKBERRY COULIS 11

COFFEE COMPLETE    
COFFEE OR TEA OF YOUR CHOICE SERVED WITH A SELECTION OF SWEET TREATS 8



A MOMENT WORTH CAPTURING?
SHARE YOUR DISH ON SOCIAL MEDIA AND DON'T FORGET TO TAG US!

CELEBRATE YOUR SPECIAL MOMENTS IN STYLE

ON FRIDAYS AND SATURDAYS YOU ARE WARMLY WELCOME FOR
AN EXTENSIVE DINNER BUFFET FEATURING REFINED STARTERS,
GRILL DISHES, INTERNATIONAL FLAVORS AND A DELIGHTFUL
DESSERT BUFFET.

ENJOY UNLIMITED SOFT DRINKS, BEER AND WINE AND
EXPERIENCE A COMPLETE CULINARY EVENING FROM
€44.⁵ PER ADULT.

RESERVE



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