



ROOTZ

RESTAURANT

ALLERGEN INFORMATION

DO YOU HAVE ANY ALLERGIES? PLEASE INFORM US.
WE ARE HAPPY TO PROVIDE YOU WITH INFORMATION.



VEGETARIAN



VALK CLASSIC

VEGAN

VEGAN



GLUTEN |



SHELLFISH |



EGGS |



FISH |



PEANUTS |



SOY |



LACTOSE |



NUTS |



CELERY |



MUSTARD |



SESAME SEED |



SULPHITE |



LUPIN

:ENJOY OUR LUNCH DISHES UNTIL 17:00

Eggs

COUNTRY-STYLE OMELETTE

WITH HAM, VEGETABLES, POTATO, AND A CHOICE OF WHITE OR BROWN SOURDOUGH BREAD 14



OMELETTE

WITH A CHOICE OF WHITE OR BROWN SOURDOUGH BREAD 13

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



FRIED EGGS

WITH A CHOICE OF WHITE OR BROWN SOURDOUGH BREAD 12

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

Shakshuka

A FLAVORFUL MIDDLE EASTERN DISH WITH SPICED TOMATO SAUCE, BELL PEPPER, ONION, CUMIN, AND POACHED EGGS, SERVED WITH NAAN BREAD



CLASSIC 14



GREEK WITH FETA AND AUBERGIN 15

SPANISH WITH LAMB SAUSAGE AND GOAT CHEESE 15

Salads



CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, TOMATO, GRILLED CHICKEN, ANCHOVY AND PARMESA 18



GOAT CHEESE SALAD

WARM GRATINATED GOAT CHEESE, MIXED LETTUCE, APPLE, BEETROOT, WALNUTS AND HONEY 19

ORIENTAL SALAD

MARINATED TUNA, MIXED LETTUCE, PICKLED CARROT, CUCUMBER AND RADISH 20

CARPACCIO SALAD

THINLY SLICED BEEF TENDERLOIN, MIXED SALAD, TRUFFLE MAYONNAISE, TOMATO, SEED MIX AND PARMESAN CHEESE 19

COMPLETE YOUR LUNCH AND TREAT YOURSELF:

SMALL SOUP OF YOUR CHOICE 3

FRIES WITH MAYONNAISE 4

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

ENJOY OUR LUNCH DISHES UNTIL 17:00

Chef specials

STEAK SANDWICH

TOASTED BRIOCHE, BEEF STEAK, LITTLE GEM, PARMESAN CHEESE,
TRUFFLE MAYONNAISE AND SALSA VERDE, SERVED WITH FRIES 19

SMOKED SALMON WRAP

TORTILLA WRAP, NORWEGIAN SALMON, CUCUMBER AND LEMON MAYONNAISE 14

BUTTER CHICKEN

SLOW-COOKED CHICKEN, COCONUT, TOMATO AND RICE 23

CLUB SANDWICH CHICKEN

TOASTED FLATBREAD WITH GRILLED CHICKEN, TOMATO, EGG, BACON,
CHEESE AND MUSTARD CREAM, SERVED WITH FRIES 16 | ½ CLUB SANDWICH 10

Pinsa

PINSA IS A LIGHT ITALIAN FLATBREAD TOPPED WITH FLAVORFUL INGREDIENTS



PINSA WITH BURRATA

FRESH PINSA BASE, BURRATA, TOMATO SALSA, ROASTED BELL PEPPER AND ROCKET 15
SUPPLEMENT: SERRANO HAM 5



PINSA WITH MUSHROOMS

A MIX OF MUSHROOMS, TRUFFLE OIL, PARMESAN CHEESE AND ROCKET 15
SUPPLEMENT: GOAT CHEESE 4

PINSA TUNA MELT

TUNA SALAD, MELTED CHEESE, TOMATO AND RED ONION 14

Sandwiches

CARPACCIO

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



LUNCH TRIO MEAT

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

LUNCH TRIO FISH

TUNA SALAD, MUSTARD SOUP, SHRIMP CROQUETTE 16



LUNCH TRIO VEGETARIAN

BABA GANOUSH WITH WILD MUSHROOMS, MUSTARD SOUP,
VEGETARIAN CROQUETTE WITH MUSTARD 15



VALK CROQUETTES

TWO BEEF CROQUETTES WITH MUSTARD 12

CHOICE OF WHITE OR BROWN SOURDOUGH BREAD

QUESTIONS ABOUT ALLERGENS? IF SO, PLEASE CONTACT ONE OF OUR COLLEAGUES

AVAILABLE ALL DAY (12.00 PM -21.00 PM)

To Share



BREAD TO SHARE

TWO RUSTIC BREAD ROLLS WITH TOMATO SALSA, AIOLI AND HERB BUTTER 7



PINSA MUSHROOMS

FRESH PINSA BASE, MUSHROOM MIX, TRUFFLE, PARMESAN CHEESE AND ROCKET 15
SUPPLEMENT: GOAT CHEESE 4

Soups



TOMATO SOUP

CRÈME FRAÎCHE, ROASTED BELL PEPPER AND SPRING ONION 8



MUSTARD SOUP

LEEK, BACON AND CELERIAC 8



FOREST MUSHROOM SOUP

PORCINI, FRIED MUSHROOMS AND TRUFFLE OIL 10

Starters

BEEF CARPACCIO

THINLY SLICED BEEF TENDERLOIN WITH TRUFFLE MAYONNAISE, SEED MIX, PARMESAN CHEESE AND ROCKET 14

PEKING DUCK ROLLS

THIN PANCAKES WITH PEKING DUCK, PICKLED CUCUMBER, SPRING ONION, RED PEPPER AND HOISIN SAUCE 14



BEETROOT WAFFLE

VARIOUS PREPARATIONS AND TEXTURES OF BEETROOT WITH CREAMY GOAT CHEESE 13



STEAK TARTARE

BEEF TARTARE WITH EGG YOLK, GHERKIN, CAPERS, SHALLOT AND MUSHROOM CREAM 15

MARINATED TUNA

ROASTED SESAME CREAM, VARIOUS CUCUMBER PREPARATIONS AND WASABI CRUNCH 15

AVAILABLE ALL DAY (12.00 PM - 21.00 PM)

Chef specials

CHATEAUBRIAND (FOR 2 PERSONS.)

SLICED BEEF TENDERLOIN WITH POTATO, SEASONAL VEGETABLES AND RED WINE SAUCE 70

RED WINE TIP:

CHATEAU TAYET CUVÉE PRESTIGE BORDEAUX | FRANCE

7,5

|

37,5



BUTTER CHICKEN

SLOW-COOKED CHICKEN, COCONUT, TOMATO, NAAN BREAD AND RICE



CATCH OF THE SEASON, DAILY PRICE

SPECIAL FROM OUR FISH SUPPLIER WITH MATCHING SAUCE



SCHNITZEL CLASSIC

WITH CRANBERRIES, SEASONAL VEGETABLES AND PEPPER OR MUSHROOM CREAM SAUCE 23

SCHNITZEL A1

WITH MUSHROOMS, BACON, ONION, CHEESE AND PEPPER OR MUSHROOM CREAM SAUCE 25

BEEF STEAK

WITH CHICORY, CELERIAC, POTATO GRATIN AND RED WINE SAUCE 27



CHICKEN SATAY

CHICKEN THIGH SKEWER WITH KIMCHI BEANS, PRAWN CRACKERS, WHITE RICE AND PEANUT SAUCE 24



VALK BURGER

220G ANGUS BURGER WITH CHEDDAR AND BARBECUE SAUCE 23

SOLE FISH

THREE FRIED SOLE WITH REMOULADE SAUCE AND LEMON 32

SALMON FILLET

PAN-SEARED WITH POLENTA, BEETROOT AND WHITE WINE SAUCE 26

DUCK BREAST

ROASTED DUCK BREAST FILLET WITH TRUFFLE, CARROT CREAM 27

REDWINE TIP:

PINOT NOIR VDF | FRANCE

7

|

35

DOVER SOLE À LA MEUNIÈRE (±450 GRAM)

PAN-FRIED IN BUTTER, SERVED WITH LEMON, SEASONAL VEGETABLES, AND A CREAMY DUTCH SAUCE 59

WHITE WINE TIP:

SONSIERRA BLANCO VIURA | SPAIN

8,5

|

42,5

Main courses

AVAILABLE ALL DAY (12.00 PM -21.00 PM)

Sides

LOADED FRIES

WITH PARMESAN CHEESE, TRUFFLE MAYONNAISE AND RED PEPPER 8

WINTER VEGETABLES 5

SAUCE OF YOUR CHOICE

PEPPER SAUCE, MUSHROOM CREAM SAUCE, BÉARNAISE SAUCE OR DUTCH SAUCE 3

Vegan

VEGAN RISOTTO

FRIED MUSHROOMS, TRUFFLE OIL, BEETROOT AND PARMESAN 23

WHITE WINE TIP:

LES GARRIGUS CHARDONNAY | FRANCE

🍷 7,5 | 🍷 37,5

VEGAN MUSHROOM SCHNITZEL

WITH CRANBERRIES AND SEASONAL VEGETABLES, PEPPER OR MUSHROOM CREAM SAUCE 24

Salads



CAESAR SALAD

GRILLED CHICKEN, CRISPY BACON, ROMAINE LETTUCE, CROUTONS, TOMATO, ANCHOVY AND PARMESAN CHEESE 18



GOAT CHEESE SALAD

WARM GRATINATED GOAT CHEESE, MIXED LETTUCE, APPLE, BEETROOT, WALNUTS AND HONEY 19

ORIENTAL SALAD

MARINATED TUNA, MIXED LETTUCE, AVOCADO, CUCUMBER AND BELL PEPPER 20

CARPACCIO SALAD

THINLY SLICED BEEF TENDERLOIN, MIXED SALAD, TRUFFLE MAYONNAISE, TOMATO, SEED MIX AND PARMESAN CHEESE 19

AVAILABLE ALL DAY (12.00 PM -21.00 PM)

Desserts



VALK SORBET

WITH THREE KINDS OF ICE CREAM, FRESH FRUIT AND STRAWBERRY SAUCE 10



CHOCOLATE MOUSSE

DARK CHOCOLATE MOUSSE WITH WHITE CHOCOLATE AND MANGO 11

DAME BLANCHE

VANILLA ICE CREAM, WHIPPED CREAM AND WARM CHOCOLATE SAUCE 9

BROWNIE

CHOCOLATE MOUSSE, AMARENA CHERRIES AND VANILLA ICE CREAM 13

TIRAMISU

LADYFINGERS, MASCARPONE MOUSSE, COFFEE, AMARETTO AND COCOA 11

COFFEE COMPLETE

COFFEE OR TEA OF YOUR CHOICE WITH DELICIOUS SWEET TREATS 8