



# 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

Pinسا

Sandwiches

**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 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

**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

Main courses

**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

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 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