

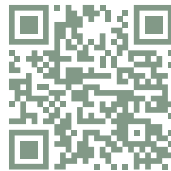


ROOTZ

RESTAURANT

TIPS & ALLERGENS

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



ALLERGEN MENU



VEGETARIAN



VALK
CLASSIC



MARLIJN'S TIP

VEGAN
VEGAN

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

GOAT CHEESE SALAD

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

SALAD RICHE

MIXED SALAD WITH SAUTÉED PRAWNS, TUNA SALAD, TWO PREPARATIONS OF SMOKED SALMON, AVOCADO, BOILED EGG AND SESAME DRESSING 25

CARPACCIO SALAD

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

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.

ENJOY OUR LUNCH DISHES UNTIL 5:00 PM

Chef's specials

STEAK SANDWICH

TOASTED BRIOCHE, SIRLOIN STEAK, LITTLE GEM LETTUCE, PARMESAN CHEESE, TRUFFLE MAYONNAISE AND SALSA VERDE, SERVED WITH FRIES 22

SMOKED SALMON WRAP

TORTILLA WRAP WITH NORWEGIAN 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 15
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 16



DUTCH LUNCH "12-UURTJE" – VEGETARIAN

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



VALK CROQUETTES

TWO BEEF CROQUETTES SERVED WITH MUSTARD 12

CHOICE OF WHITE OR BROWN BREAD

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

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



WHITE ASPARAGUS SOUP

WITH A PARSLEY AND ARUGULA HERB CREAM 9.5

Starters

BEEF CARPACCIO

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

PEKING DUCK ROLLS

THIN PANCAKES FILLED WITH SWEET-AND-SOUR CUCUMBER, SPRING ONION, RED CHILI AND HOISIN SAUCE 14



CELERIAC DIM SUM

SWEET-AND-SOUR CELERIAC FILLED WITH A GOAT CHEESE AND PUMPKIN SEED PESTO 13



BEEF TATAKI

LIGHTLY SEARED BEEF LOIN PREPARED AS TATAKI, WITH A ROASTED SHALLOT CREAM, SWEET-AND-SOUR POINTED CABBAGE AND CRISPY BEETROOT 16

SEARED SEA BASS

WITH BLACK ORZO, BRIOCHE CRUMBLE, LEMON ZEST AND VINAIGRETTE 16

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

AVAILABLE ALL DAY (12:00 – 21:00)



ROOTZ DINNER MENU

Chef's specials

CHATEAUBRIAND (FOR 2 PERSONS)

WHOLE ROASTED BEEF TENDERLOIN WITH SEASONAL VEGETABLES, BÉARNAISE SAUCE AND RED WINE SAUCE 72

RED WINE RECOMMENDATION:

PINOTAGE | NIEUWE HAARLEM | SOUTH AFRICA  8 |  45

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 28

CHEF'S SUGGESTION, MARKET PRICE

A SEASONAL DISH SELECTED BY THE CHEF

Main courses



CLASSIC SCHNITZEL

WITH LINGONBERRIES, SEASONAL VEGETABLES AND PEPPER OR MUSHROOM CREAM SAUCE 25

SCHNITZEL A1

WITH MUSHROOMS, BACON, ONION, CHEESE AND PEPPER OR MUSHROOM CREAM SAUCE 27

SIRLOIN STEAK

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



CHICKEN SATAY

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



VALKBURGER

GRAIN-FED BEEF BURGER WITH CHEDDAR, BACON, LETTUCE, TOMATO, PICKLES AND BURGER SAUCE 25

DOVER SOLE

THREE PAN-FRIED DOVER SOLE WITH REMOULADE SAUCE AND LEMON 32



SALMON FILLET

LIGHTLY HOT-SMOKED SALMON WITH FURIKAKE SEASONING, WHITE ASPARAGUS AND LEMON 27⁵

WHITE WINE RECOMMENDATION:

SONSIERRA BLANCO VIURA | SPAIN  8.5 |  42.5

BRAISED BEEF NECK ROULADE

WITTE ASPERGES, AARDAPPELGRATIN, VERSE DOPERWITEN EN RODEWIJNSAUS 29

RED WINE RECOMMENDATION:

SYRAH | MONTGRAS ANTU | CHILE  8.5 |  45

ALL MAIN COURSES ARE SERVED WITH COLESLAW, FRIES AND MAYONNAISE

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

AVAILABLE ALL DAY (12:00 – 21:00)

ROOTZ DINNER MENU

Sides

LOADED FRIES

WITH PARMESAN CHEESE, TRUFFLE MAYONNAISE AND RED CHILI 8

 **SEASONAL VEGETABLES** 5

SAUCE OF YOUR CHOICE

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

Vegetarian

 **RISOTTO BURRATA**

WITH SPINACH, BASIL, BIMI AND GRATED PARMESAN CHEESE 23

WHITE WINE RECOMMENDATION:

LES GARRIGUS CHARDONNAY | FRANCE

 7,5 |  37,5

Salads

 **CAESAR SALAD**

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

 **GOAT CHEESE SALAD**

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

SALAD RICHE

MIXED SALAD WITH SAUTÉED PRAWNS, TUNA SALAD, TWO PREPARATIONS OF SMOKED SALMON, AVOCADO, BOILED EGG AND SESAME DRESSING 25

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

AVAILABLE ALL DAY (12:00 – 21:00)

Desserts



VALK SORBET

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

RASPBERRY TARTELETTE

WITH VANILLA CRÈMEUX AND VANILLA ICE CREAM 12

DAME BLANCHE

VANILLA ICE CREAM WITH WHIPPED CREAM AND WARM CHOCOLATE SAUCE 10

CHAI VELVET BLACKBERRY

CHEESECAKE CREAM WITH WHITE CHOCOLATE, CITRUS GEL, MERINGUE, PEACH AND LEMON SORBET 11

CITRUS GARDEN CHEESECAKE

CHEESECAKE CREAM WITH WHITE CHOCOLATE, CITRUS GEL, MERINGUE, PEACH AND LEMON SORBET 11

COFFEE COMPLETE

COFFEE OR TEA OF YOUR CHOICE SERVED WITH 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

