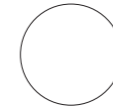


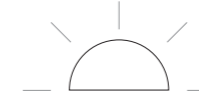


*Become MY RITUALS MEMBER and receive a welcome gift with your next purchase in House of Rituals, on [Rituals.com](https://rituals.com) or in one of our Rituals stores.*

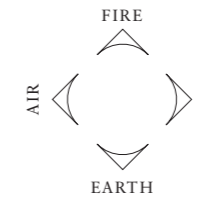
*Go to [rituals.com/myrituals](https://rituals.com/myrituals) for more information about My Rituals and the advantages.*



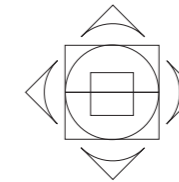
SOUL



FROM SUNRISE  
TO SUNSET



FOUR  
ELEMENTS



FOOD FOR THE SOUL

# ROUHI APERITIFS

## SPARKLING

	GLASS	BOTTLE
Hana Awaka Brut Sake <i>Sparkling, fruity sake</i>	5,50	10 (25 cl)
Gramona 'La Cuvée' Brut <i>Cava</i>	9,50	45
Veuve Clicquot <i>Champagne</i>	14,50	68
Organic sparkling tea Bla <i>Non-alcoholic</i>	5,50	25
Organic sparkling tea Gron <i>5% alcohol</i>	6,50	29

## WINE

<b>WHITE</b>		
Les Grès Viognier	5,50	25
La Colombette Chardonnay	7,50	32
Kamptal Grüner Veltliner	9,50	45
<b>ROSE</b>		
Principato Pinot Grigio Rosato	5,50	25
<b>RED</b>		
Agriverde Montepulciano d'Abruzzo	5,50	25
Fabre Montmayou Patagonia Malbec	7,50	32
Siegel Cabernet Sauvignon	9,50	45



# DESSERT WINES



## DESSERT WINES

	GLASS	BOTTLE
Hakutsuru Nigori Yuzushu Sake <i>Zachte sake met een natuurlijke zoete smaak Soft sake with a naturally sweet taste</i>	5,50	25
Choya Plum wine <i>Zoete pruimenwijn Sweet plum wine</i>	5,50	25
Coteaux de L' Aubance <i>Intense witte, fruitige wijn Intence white, fruity whine</i>	9,50	45

# DESSERT

DESSERT

**Strawberry** JAPAN   8  
Rijstpudding / kokos / yuzu sorbet  
*Rice pudding / coconut / yuzu sorbet*

**Blondie** CHINA   8  
Cacao sorbet / szechuan peper / gember  
*Cacao sorbet / szechuan pepper / gember*

**Rouhi fraindises** 8  
Matcha, miso, amandel, rabarber  
*Matcha, miso, almonds, rhubarb*

PASTRY

**Lemon yuzu meringue** 8  
Citroen yuzu meringue taart  
*Lemon yuzu meringue pie*

**Macarons** (2 PIECES) 4,50  
Pistache  
*Pistachio*

Coffee or tea & friandises

Matcha, miso, amandel, rabarber  
*Matcha, miso, almonds, rhubarb*

9,90

# BAR BITES



BAR BITES

**Dumplings** CHINA 7  
Kip / soja saus  
*Chicken / soy sauce*

**Gyoza** JAPAN  7  
Kool / ponzu  
*Cabbage / ponzu*

**Fish cake** THAILAND 6,50  
Tom yum / sweet chili  
*Tom yum / sweet chili*

**Kara age** JAPAN 11  
Knapperige kip / citroen  
*Crispy chicken / lemon*

**Edamame** JAPAN   5  
Gestoomde soja bonen / zeezout  
*Steamed soy beans / sea salt*

**Pappadum** PERSIA  4  
Kerrie mayonaise / verse kruiden  
*Curry mayonnaise / fresh herbs*

**Wasabi nuts**   4

PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES, VEGETARIAN & VEGAN IS POSSIBLE ON REQUEST

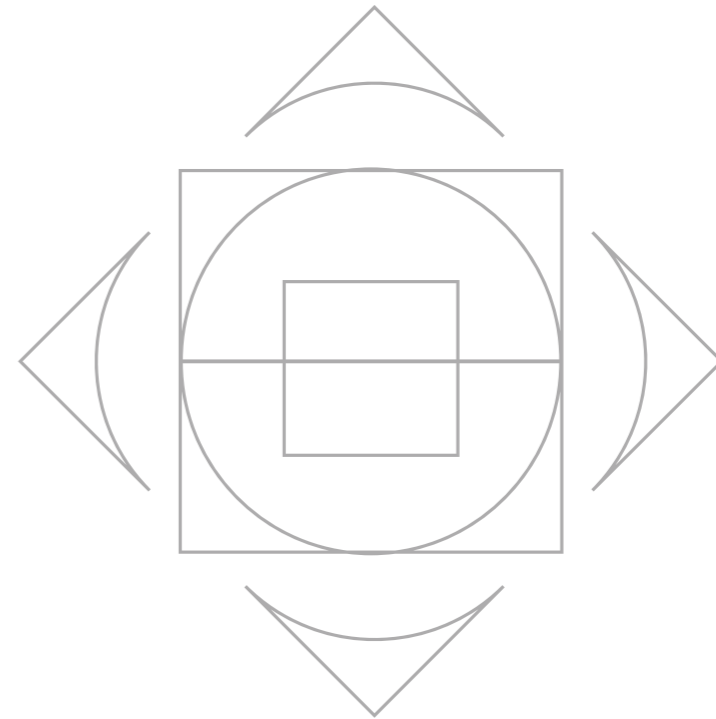




*“At Rouhi we are passionate about creating an exceptional fusion of flavours, textures and aromas that satisfy the senses in unexpected ways. Inspired by a wealth of culinary delights from Asia, chef Renaud Goigoux presents his interpretation of these signature dishes using only the most carefully sourced wholesome ingredients.*

*Experience a world where the East meets West”.-*

WELCOME AT ROUHI



# À LA CARTE

MEAT

**Rib eye** CHINA (PER 100 GRAM, MINIMUM OF 200 GRAM) 15  
Nederlandse 'dubbeldoe' / little gem /  
knoflook vinaigrette  
*Dutch 'dubbeldoe' / little gem / garlic  
vinaigrette*

**Half a chicken** CHINA 29  
Halve kip bereidt op drie verschillende wijzen,  
geserveerd in twee gangen  
*Half a chicken prepared in three different ways,  
served in two courses*

1e gang:  
*1st course:*

**Wonton soup** CHINA  
Shiitake / koriander / citroengras  
*Shiitake / coriander / lemon grass*

**Drumsticks** CHINA  
Chili / soja / bonen  
*Chili / soy / beans*

2e gang:  
*2nd course:*

**Breast** CHINA  
Uien / broccoli / xo  
*Onion / broccoli / xo*

# ROUHI LUNCH MENU

**Curry** PERSIA  
Witte asperges / fenegriek / garnalen  
*White asparagus / fenugreek / grey shrimps*



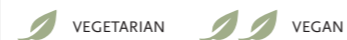
**Cod** PERSIA  
Kabeljauw / legumes / gekonfijte citroen  
*Codfish / legumes / preserved lemon*



**Strawberry** JAPAN  
Rijstpudding / kokos / yuzu sorbet  
*Rice pudding / coconut / yuzu sorbet*

34

PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES, VEGETARIAN & VEGAN IS POSSIBLE ON REQUEST



PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES, VEGETARIAN & VEGAN IS POSSIBLE ON REQUEST



# À LA CARTE - TO START

*Our chef has translated, flavours, cooking techniques and ingredients from both the Orient and Asia Pacific in to a balanced a la carte menu.*

*To experience the full taste of Rouhi we recommend you to choose 2 to 3 dishes per person, to enjoy yourself or to share with your company at the table.*

## RAW

**Fine de claire** JAPAN (PER PIECE) **4,50**  
Sjalotten / yuzu azijn  
*Shallots / yuzu vinegar*

**Fine de claire** PHILIPPINES (PER PIECE) **4,50**  
Kokos / citrus  
*Coconut / citrus*

**Sashimi** JAPAN **16**  
Yellowtail tonijn / rettich / ponzu  
*Yellowtail tuna / daikon / ponzu*

## GRILLED

**Negima** JAPAN (2 PIECES) **7**  
Kipdij / soja / gember  
*Chicken thighs / soy / ginger*

**Shiitake** JAPAN (2 PIECES) **7**  
Shiitake spies / knoflook / lente ui  
*Mushroom skewer / garlic / spring onions*

## VEGETABLE

**Carrots** PERSIA **11**  
Hazelnoot / tahini / munt  
*Hazelnut / tahini / mint*

**Curry** PERSIA **16**  
Witte asperges / fenegriek / garnalen  
*White asparagus / fenugreek / grey shrimps*

**Cauliflower** JAPAN **11**  
Sesam / truffel / furikake  
*Sesame / truffle / furikake*

## FISH

**Vongole** JAPAN **16**  
Noedels / tomaat / yuzu  
*Noodles / tomato / yuzu*

**Cod** PERSIA **21**  
Kabeljauw / legumes / gekonfijte citroen  
*Codfish / legumes / preserved lemon*

PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES



PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES

