

ROUHI CHRISTMAS MENU



AMUSE

*Japanese Omelette with kimchi
Shrimps and Dashi Rice cake with lavas/wasabi
Japanese pickles*

STARTER

*Coquille
Geranium leaf, hollandaise of langoustine and togarashi*

only with 4 and 5 courses

SECOND COURSE

*Pumpkin
Smoked tofu, miso and kalamansi
Supplement: sausage of wagyu € 5*

only with 5 courses

THIRD COURSE

*Lamb sweet bread
Katafi, oystercreme and codium dashi*

*When you don't eat organ meat, we serve a small
version of the artichoke tartare*

SPECIAL

*Wagyu a5 30 grams € 18,5
Tare, ginger gel, and fermented kombu creme*

MAIN

*Monkfish
Springroll of wakame, kaffir, and carrot/kenjur foam*

PRE DESSERT

*Algue waffle, lemon, creme de patisserie
Puffed eggplant and sesame icecream, dark chocolate and Seabuckthorn*

DESSERT

*Chiboust
Yoghurt, sancho pepper, pistache and beurre noisette icecream*

5 COURSE MENU: € 70

4 COURSE MENU: € 62

3 COURSE MENU: € 53

* Vegetarian or Vegan is also possible,
ask our waiters for the menu.



APERITIF	Rudolf <i>Orange, rum, spices</i>	12.5
	Rudolf 0% <i>Orange, 0% rum, spices</i>	9.5
	Lowlander <i>Winterale</i>	6.5
	Organic sparkling tea <i>5% alcohol</i>	7
	Organic sparkling tea <i>0% alcohol</i>	7
	Gustave Lorentz <i>Cremant</i>	10.5
	Veuve Clicqout Brut	16.5 79
	Veuve Clicqout Rose	18.5 96
	Veuve Clicqout Vintage <i>Champagne</i>	129
TO START	Oysters (3 6 pieces) <i>With kimilaw and red onion</i>	15 30
	Sour dough bread from bakery van AS. <i>With homemade kimchi butter</i>	6
CHRISTMAS SWEETS	Macaron <i>Praline, japanese mandarin</i>	3.5
	Macaron <i>Ganache, bergamot, rooibos</i>	3.5
	Sue bite <i>(pastry without sugar or gluten)</i> <i>Gingerbread, cheesecake, caramel</i>	5
	Bonbons from friandries <i>Selection of 3 christmas flavours</i>	4
	Winter Complete <i>A coffee or tea by choice with a selection of friandises</i>	10.5

ROUHI CHRISTMAS MENU VEGETARIAN



AMUSE

*Japanese Omelette with kimchi
Dashi Rice cake with lavas/wassabi
Japanese Pickles*

STARTER

*Tartare of artichoke
Truffle, mushrooms, and buckwheat*

only with 4 and 5 courses

SECOND COURSE

*Pumpkin
Smoked tofu, miso, and kalamansi*

only with 5 courses

THIRD COURSE

*Oyster mushroom
Egg yoke creme, tozasu, and smoked shitake*

MAIN

*Springroll Wakame
Kaffir, and carrot/kenjur foam*

PRE DESSERT

*Algue waffle, lemon, creme de patisserie
Puffed eggplant and sesame icecream, dark chocolate and Seabuckthorn*

DESSERT

*Crème brûlée
Cardemon, sweet potato ice cream, and caramel of togarashi*

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