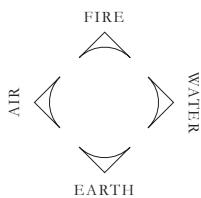


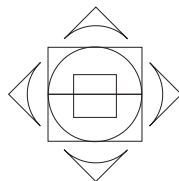
SOUL



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 brut <i>Champagne</i>	14,50	69
Veuve Clicquot brut rosé <i>Champagne</i>	17,50	79
Organic sparkling tea Bla <i>Non-alcoholic</i>	5,50	25
Organic sparkling tea Gron <i>5% alcohol</i>	6,50	29

WINE

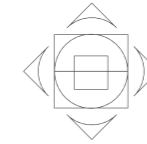
WHITE		
Les Grès Viognier	5,50	25
La Colombette Chardonnay	6,50	29
Kamptal Grüner Veltliner	7,50	34
ROSE		
Principato Pinot Grigio Rosato	5,50	25
RED		
Agriverde Montepulciano d'Abruzzo	5,50	25
Fabre Montmayou Patagonia Malbec	6,50	29
Siegel Cabernet Sauvignon	7,50	34

COCKTAILS

Tokio Ice Tea <i>Vodka / light rum / gin / tequilla / melon liquer / lemon juice / sprite</i>	14
Espresso Martini <i>Vodka / Coffée licor / sugar syrup / espresso</i>	13
Singapore Sling <i>Gin / cherry licor / benedictine / soda water</i>	12
Pornstar Martini <i>Vodka / passionfruit / vanilla / cava</i>	12
Cocktail special <i>Ask the barman</i>	12
G&T <i>Japanese Roku gin or Hermit gin</i>	12,50

SAKÉ

Hakutsuru Sayuri Nigori Saké <i>Soft saké with a natural sweet taste</i>	5,50
Momokawa Jyunmai <i>Pure, soft and refreshing saké</i>	6,50
Hakutsuru Shoune Daiginjo <i>Slightly dry saké with a velvety taste for salty dishes</i>	7,50



“At Rouhi, we present you a surprising fusion of flavours, textures and aromas. Inspired by a rich culinary tradition, chef Renaud Goigoux gives his take on dishes originating from/with their origins.

Experience a world where East meets West”.–

WELCOME AT ROUHI

DRINKS

COLD DRINKS

Earth water (0,33cl) <i>Sparkling / still</i>	3,25
Earth water (0,75cl) <i>Sparkling / still</i>	6,80
Soda <i>Coca Cola / Coca Cola Zero / Fanta Orange / Fanta Casis / Sprite</i>	3,50
Fever Tree tonic, bitter lemon, ginger beer <i>Tonic / Bitter Lemon / Ginger Beer / Ginger Ale</i>	3,75
Biologic Juice <i>Apple / Apple Pear</i>	3,75
Verse Jus D'Orange <i>Fresh orange juice</i>	4
Charitea <i>Green / Rooibos / Mate</i>	3,50
Jun-Tonic kombucha <i>Elderflower & Pineapple / Pomegranate & Passionfruit / Yuzu & coconut</i>	5,50

DRINKS

SPIRITS

Bacardi Rum <i>White</i>	5,50
<i>spiced</i>	6,50
<i>8 years</i>	8
Tequilla <i>Cazadores repasado</i>	6,50
Vodka <i>De School</i>	4,50
Gin <i>Japanese Roku gin / Dutch Hermit gin</i>	6,50
Bombay Sapphire Gin <i>Pink Bramble / Spicy East</i>	6,50
Japanese Whiskeys <i>Toki</i>	9
<i>Chita</i>	12
Liquor <i>Licor 43 / Sambuca / Kahlua</i>	4,50
Fine brandy <i>Rooster & Wolf</i>	5,50

BEERS

Heineken <i>Bottled with alcohol / or non alcohol 0.0%</i>	3,75
Oedipus <i>Thai Thai - Spicy Triple / Gaia - IPA</i>	5,50
Brouwerij 't IJ <i>IJwit</i>	5,50
Gebrouwen door Vrouwen <i>Bloesem Blond</i>	5,50
IKI Yuzu beer <i>Sencha green tea</i>	3,75

ALL DAY À LA CARTE

*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 Roubi **we recommend you to choose 2 to 3 dishes per person.***

Flat bread		5
Bbq bosui dip / za'ar		
<i>Bbq spring onion dip / za' tar</i>		
Signature oyster	(PER OYSTER)	4
Kokos / citrus		
<i>Coconut / citrus</i>		
Kara age	(6 PIECES)	11
Knapperige Japanse kip / citroen		
<i>Crispy chicken / lemon</i>		
Chicken dumpling	(5 PIECES)	7
Vulling van kip / soya saus		
<i>Chicken / soy sauce</i>		
Vegetable gyoza*	(5 PIECES)	7
Vulling van kool / ponzu		
<i>Cabbage filling / ponzu</i>		

TO START

Yakitori chicken skewer	(PER PIECE)	4
Kipdij / soya / gepofte rijst		
<i>Chicken thighs / soy sauce / puffed rice</i>		
Padron pepper skewer*	(PER PIECE)	3
Shiso azijn / zwarte sesam		
<i>Shiso vinegar / black sesame</i>		
Miso soup*		9
Shiitake / paksoi / bosui		
<i>Shiitake / bok choy</i>		
Ceviche*		11
Koolvis / kokos / citrus		
<i>Pollock / coconut / citrus</i>		
Sashimi		14
Nederlandse Hamachi / rettich / ponzu		
<i>Dutch Hamachi / daikon / ponzu</i>		

ROUHI SPECIALS

Steamed poulet noir	19
Knapperige rijst / bbq andijvie / furikake	
<i>Crispy rice / bbq andive / furikake</i>	
Cauliflower*	11
Sesam / truffel / furikake	
<i>Sesame / truffle / furikake</i>	
Fish of the day	16
Paksoy / Hollandse garnalen / kokos bisque	
<i>Pakchoy / Dutch shrimps / coconut bisque</i>	
Chinese broccoli	12
Kimchi / oester beurre blanc	
<i>Kimchi / oyster beurre blanc</i>	

DESSERT

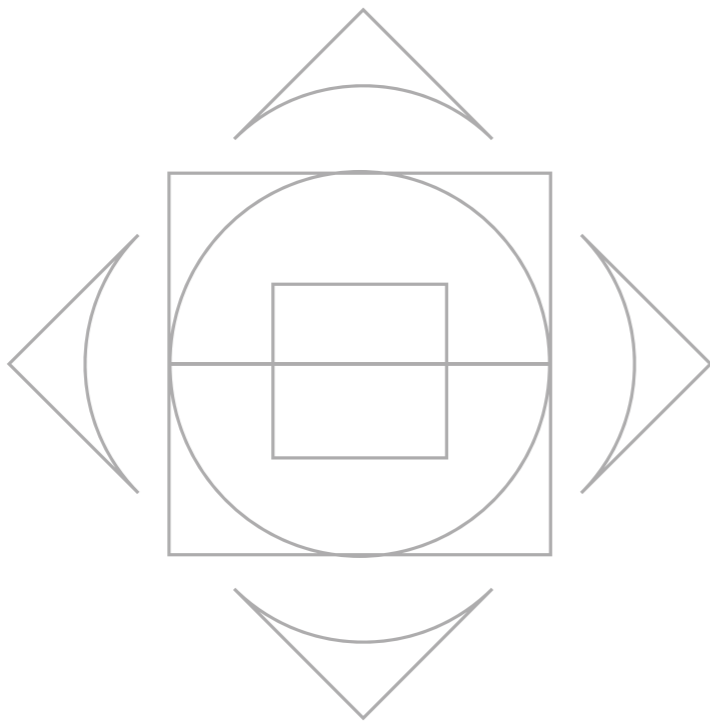
Grilled peach	7
Sesam ijs / za'ar	
<i>Sesame ice-cream / za' tar</i>	
Blackberries	7
Witte chocolade / matcha	
<i>White chocolat / matcha</i>	
Waffle	7
Mascarpone ijs / miso karamel	
<i>Mascarpone ice-cream / miso caramel</i>	
Friandise	6
Matcha / Amandel / shiso / tomaat	
<i>Matcha / Almond / shiso / tomato</i>	

PASTRY

Lemon Yuzu pie	7	
Taartschelp / meringue / Japanse citrus		<i>Tart</i>
<i>shell / meringue / Japanese citrus</i>		
Chocolate Ganache Tartelette	7	
Taartschelp / chocolade ganache		<i>Tart</i>
<i>shell / chocolate ganache</i>		

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



DESSERT WINES

DESSERT WINES

	GLASS	BOTTLE
Hakutsuru Nigori Yuzushu Sake	5,50	25
Zachte sake met een natuurlijke zoete smaak <i>Soft sake with a naturally sweet taste</i>		
Choya Plum wine	5,50	25
Zoete pruimenwijn <i>Sweet plum wine</i>		
Coteaux de L' Aubance	7,50	45
Intense witte, fruitige wijn <i>Intens fruity white wine</i>		

PASTRY

Lemon Yuzu pie	7	
<i>Taartschelp / meringue / Japanse citrus shell / meringue / Japanese citrus</i>		<i>Tart</i>
Chocolate Ganache Tartelette	7	
<i>Taartschelp / chocolade ganache shell / chocolate ganache</i>		<i>Tart</i>

COFFEE & TEA

FRESH INFUSIONS

Gember / ginger	3,50
Munt / mint	3,50
Kurkuma	3,50
Kardemom	3,50
Sereh & shiso	3,50
Steranijs & kaneel	3,50
Hibiscus & citroen melisse	3,50

DRIED INFUSIONS

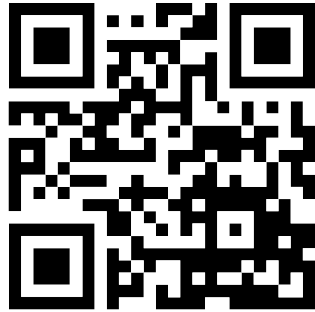
Earl Grey Royal	3,50
Si Ling Chi Impérial	3,50
African Breakfast	3,50
Shangri-Lâ Temple	3,50
Korean Deahsan Nokcha	3,50
Traditional Nanah Marocco	3,50
Blue Oolong Lotus Vietnam	3,50
C'est la Vie! (Rooibos)	3,50
Kamille	3,50

COFFEE

Koffie / coffee	2,90
Espresso	2,90
Espresso macchiato	3,20
Cortado	3,20
Dubbele espresso / double espresso	3,60
Cappuccino	3,30
Flat white	3,60
Latte macchiato	3,60
Latte	3,60
Extra shot espresso	1,00
Kies je favoriete melk: soja, haver, kokos	0,50
Choose your favorite milk: soy, oat, coconut	0,50

SPECIALS

Matcha latte	4,00
Chai latte	4,00



Become MY RITUALS MEMBER and receive a welcome gift with your next purchase in House of Rituals, on Rituals.com or in one of our Rituals stores.

Go to rituals.com/myrituals for more information about My Rituals and the advantages.



MY RITUALS
collecting meaningful moments