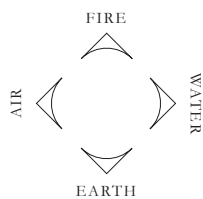


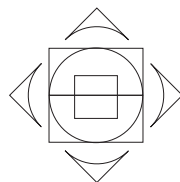
SOUL



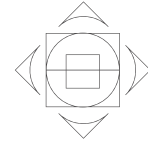
FROM SUNRISE
TO SUNSET



FOUR
ELEMENTS



FOOD FOR THE SOUL



“At Rouhi, we present you a surprising mixture of flavors, textures and aromas. Inspired by a rich Asian cuisine, using Dutch and seasonal ingredients, chef Renaud Goigoux serves you his take on contemporary fusion cooking.

Experience a world where “East meets West”.—

WELCOME AT ROUHI

ROUHI CHEFS MENU



I

Sashimi

Nederlandse Hamachi, rettich, ponzu

Dutch Hamachi, daikon, ponzu

II

Vegetarian Rendang*


Oesterzwam, atjar, boerenkool

Oyster mushroom, atjar, kale

III

Miso Soup*

Shiitake, paksoi, bos ui 

Shiitake, pakchoy, spring onion  1

IV

Slow cooked Veal “sukade”

Topinamboer, hazelnoten, beurre noisette

Topinambur, hazelnuts, beurre noisette

V

Pumpkin seed ice-cream

Panna cotta, ume-su, Oolong thee

Panna cotta, ume-su, Oolong tea

* Vegetarian or pescetarian also possible,
please inform us on dietary requirements or allergies

5* courses

49

ALL DAY À LA CARTE

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

*To experience the full taste of Rouhi **we recommend you to choose 2 to 3 dishes per person.***

SMALL BITES

Flat bread	5
Bbq bosui dip, za'tar <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, soja 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, soja saus, gepofte rijst <i>Chicken thighs, soy sauce, puffed rice</i>	
Prawns	(PER PIECE) 5
Mayonnaise, Yuzu, Togarashi <i>Mayonaise, Yuzu, Togarashi</i>	
Miso soup*	9
Shiitake, paksoi, bosui <i>Shiitake, bok choy</i>	
Tataki	11
Schelvis, soja saus, radijs <i>Haddock, soy sauce, radish</i>	
Sashimi	14
Nederlandse Hamachi, rettich, ponzu <i>Dutch Hamachi, daikon, ponzu</i>	

ROUHI SPECIALS

Slow cooked Veal "Sukade"	19
Topinamboer, hazelnoten, beurre noisette <i>Topinambur, hazelnuts, beurre noisette</i>	
Cauliflower*	11
Sesam, truffel, furikake <i>Sesame, truffle, furikake</i>	
Pollock	19
Yuzu beurre blanc, zilte groenten, edamame <i>Yuzu beurre blanc, salty vegetables, edamame</i>	
Vegetarian Rendang*	12
Oesterzwam, atjar, boerenkool <i>Oyster mushroom, atjar, kale</i>	
Red snapper	19
Oesters, gefermenteerde garnalen, boerenkool <i>Oysters, fermented shrimps, kale</i>	

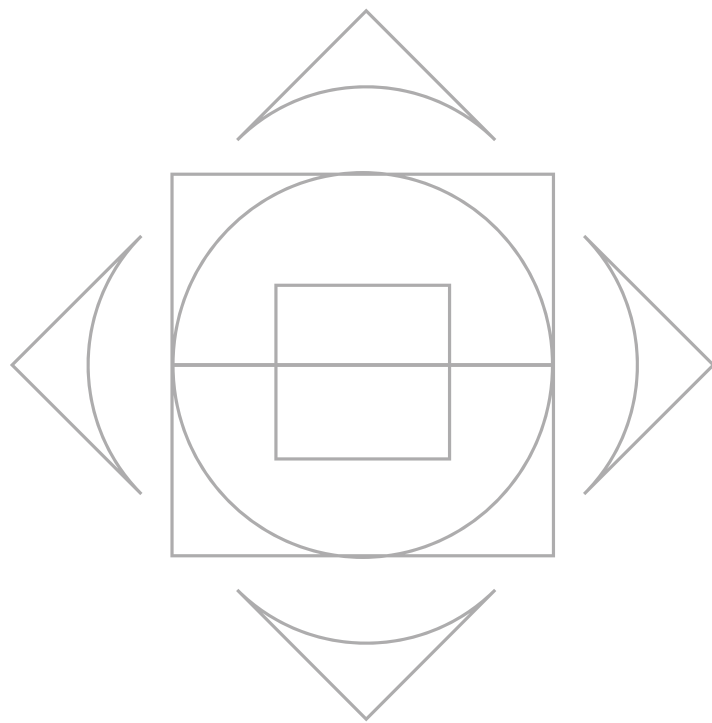
DESSERT

Clementine	8
Walnoten ijs, clementine mousse <i>Walnut ice-cream, clementine mousse</i>	
Pumpkin seed ice-cream	8
Panna cotta, ume-su, Oolong thee <i>Panna cotta, ume-su, Oolong tea</i>	
Quince	8
Kombu-ijs, sesam, furikake <i>Kombu ice-cream, sesame, furikake</i>	

PASTRY

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

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



COFFEE & TEA

FRESH - INFUSIONS

Gember / <i>ginger</i>	3,50
Munt / <i>mint</i>	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 / <i>coffee</i>	2,90
Espresso	2,90
Espresso macchiato	3,20
Cortado	3,20
Dubbele espresso / <i>double</i> 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: <i>soja, haver, kokos</i> <i>Choose your favorite milk:</i> <i>soy, oat, coconut</i>	0,50

SPECIALS

Matcha latte	4,00
Chai latte	4,00

DRINKS

COLD DRINKS

Earth water (0,33cl) <i>Sparkling / still</i>	3,25
Earth water (0,75cl) <i>Sparkling / still</i>	6,80
Soda's <i>Coca Cola / Coca Cola Zero / Fanta Orange / Fanta Casis / Sprite</i>	3,50
Lemonaid+ <i>Biological passionfruit juice</i>	3,75
Kumasi Sappi <i>Fruity cacao drink only 51% juice and water</i>	3,75
Fever Tree Soda's <i>Tonic / Bitter Lemon / Ginger Beer / Ginger Ale</i>	4
Oragnic Juice <i>Apple / Apple Pear</i>	3,75
Fresh orange juice	4
Charitea <i>Green ice-tea / Slightly sparkling ice-tea</i>	3,50
YAYA Kombucha Original <i>Green- and black tea, living Kombuchaculture, sugar</i>	4

BEERS

Heineken <i>Bottled with alcohol / 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

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>		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

DESSERTWINE

	GLASS	BOTTLE
Hakutsuru Nigori Yuzushu Sake <i>Zachte sake met een licht 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 Intens fruity white wine</i>	7,50	45

ROUHI APERITIFS

SAKÉ

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

MOCKTAILS

Shiso Nojito	8,50
Bitter Spritzer	8,50

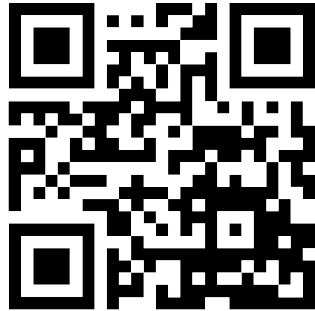
COCKTAILS

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

SPIRITS

SPIRITS

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



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