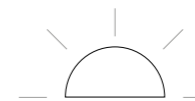
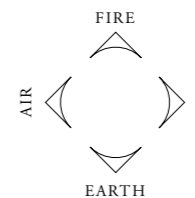


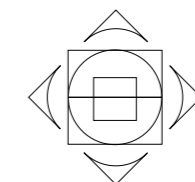
SOUL



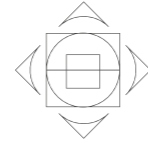
FROM SUNRISE
TO SUNSET



FOUR
ELEMENTS



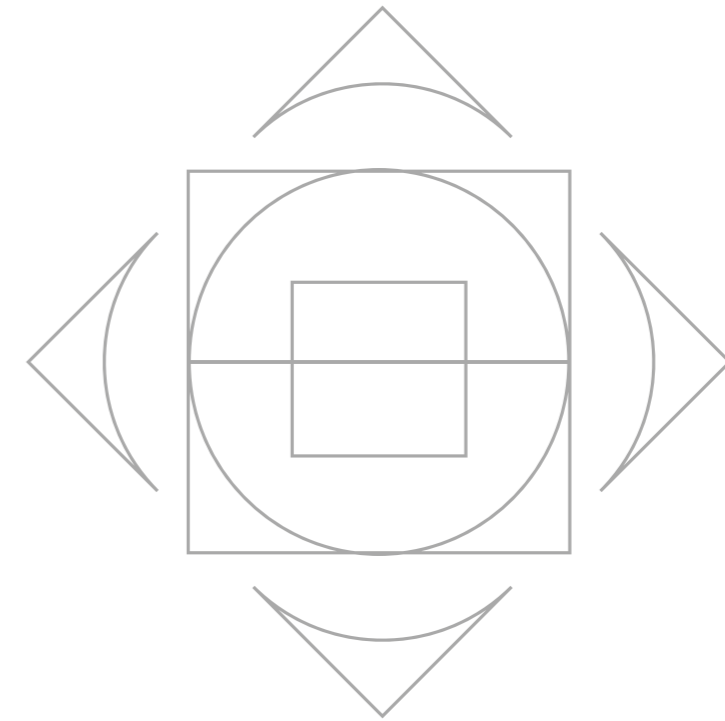
FOOD FOR THE SOUL



“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



ALL DAY À LA CARTE

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

CHEFS MENU

Sashimi Harder vis, shiso, pruimen <i>Grey mullet, shiso, plums</i>	
Pumpkin* Xo saus, citrus, sesam <i>Xo sauce, citrus, sesame</i>	or
	Tataki Daikon,gember,ponzu <i>Daikon, ginger, ponzu</i>
Oyster Mushroom* Bbq paddestoelen, eidooier, tozasu vinaigrettes <i>Bbq mushrooms, egg yolk, tozasu vinaigrettes</i>	
Pike perch Girolles, topinamboer, koffie <i>Girolles, topinambour, coffee</i>	or
	Slow cooked veal Aubergines, Bbq tomaat, Soja <i>Eggplant, Bbq tomato, Soya</i>
Pre dessert	
Eggplant icecream Miso karamel, witte chocolade <i>Miso caramel, white chocolate</i>	
Chefs menu	65
Chefs menu vegetarian	59

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

A LA CARTE

Signature oyster 3 pcs Kinilaw, zoet zure ui <i>Kinilaw, sweet and sour onion</i>	12
Sashimi Harder vis, shiso, pruimen <i>Grey mullet, shiso, plums</i>	15
Tataki Daikon, gember, ponzu <i>Daikon, ginger, ponzu</i>	14
Pumpkin* Xo saus, citrus <i>Xo sauce, citrus</i>	14
Rosti Noordzeekrab, kimchi, ikura <i>Northseacrab, kimchi, ikura</i>	15
Chicken yakatori 2 pcs BBQ kip, bosui <i>BBQ chicken, spring onion</i>	12
Chicken dumpling Krokante chili, bosui, sojasaus <i>Crispy chili, spring onion, soy sauce</i>	9
Miso soup* Paddenstoelen, bosui, rettich <i>Mushroom, spring onion, daikon</i>	10

A LA CARTE

Oyster Mushroom* Bbq paddestoelen, eidooier, tozasu vinaigrettes <i>Bbq mushrooms, egg yolk, tozasu vinaigrettes</i>	12
Leeks* Gribiche, karasumi <i>Gribiche, karasumi</i>	15
Cauliflower* Sesam, truffel, furikake <i>Sesame, truffle, furikake</i>	14
Halibut Langoustine tartaar, venkel, yuzu <i>Langoustine, tartare, fennel, yuzu</i>	23
Slow cooked Veal "Sukade" Aubergines, Bbq tomaat, Soja <i>Eggplant, Bbq tomato, Soya</i>	21
Pike perch Girolles,topinamboer, koffie <i>Girolles, topinambour, coffee</i>	21

SIDES

Fries Miso mayonaise <i>Miso mayonnaise</i>	6
Green salad Little gem, eidooiers, furikake <i>Little gem, egg yolk, furikake</i>	6
Sourdough bread Luchtige boter <i>Whipped butter</i>	5
Pistachio Milles feuille, peer miso <i>Milles feuille, pear, miso</i>	8
Blackberries Witte chocolade, bramen sorbet, yuzu <i>White chocolate, blackberry sorbet, yuzu</i>	8
Eggplant icecream Miso karamel, witte chocolade <i>Miso caramel, white chocolate</i>	8
Lemon Yuzu pie Taartschelp, Japanse citrus <i>Tart shell, Japanese citrus</i>	6,5

DESSERT

* VEGETARIAN OR PES CETARIAN ALSO POSSIBLE,
PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES

DRINKS

COLD DRINKS

Earth water (0,33cl) <i>Sparkling / still</i>	3,50
Earth water (0,75cl) <i>Sparkling / still</i>	7,50
Soda's <i>Coca Cola / Coca Cola Zero / Fanta Orange / Fanta Casis / Sprite</i>	3,60
Lemonaid+ <i>Biological passionfruit juice</i>	4
Royal Bliss Soda's <i>Tonic / Bitter Lemon / Ginger Beer / Ginger Ale</i>	4
Organic Juice <i>Apple / Apple Pear (bottled)</i>	4
Charitea <i>Green ice-tea / Slightly sparkling ice-tea</i>	4
YAYA Kombucha Original <i>Green- and black tea, living Kombuchaculture, sugar</i>	4

BEERS

Heineken <i>Bottled with alcohol / non alcohol 0.0%</i>	3,85
Oedipus <i>Thai Thai - Spicy Triple</i>	5,95
Brouwerij 't IJ <i>IJwit</i>	5,95
Brouwerij 't IJ <i>Blondie</i>	5,95
Gaia <i>Ipa</i>	5,95

SPARKLING

	GLASS	BOTTLE
Gramona 'La Cuvée' Brut Cava	9,95	53
Veuve Clicquot brut Champagne	15,5	76
Veuve Clicquot brut rosé Champagne		86
Organic sparkling tea Bla Non-alcoholic	5,75	27,50
Organic sparkling tea Gron 5% alcohol	6,75	31

WINE

		GLASS	BOTTLE
WHITE			
Les Grès Viognier	<i>Frankrijk</i>	6	29
Maison Barboulot Chardonnay	<i>Languedoc, Frankrijk</i>	6,75	31
Weingut Seeger Grauer Burgunder	<i>Baden, Duitsland</i>	7,75	36
Daguet de Berticot Sauvignon blanc	<i>Sud-Ouest, Frankrijk</i>	7,75	36
Feudo Montoni Grillo della Tempa	<i>Sicilie, Italië</i>	7,75	36
ROSE			
Principato Pinot Grigio Rosato	<i>Italië</i>	6	29
Whispering Angel Rosé	<i>Esclans, Frankrijk</i>	7,75	36
Made In Provence (MIP) Rosé	<i>Provence, Frankrijk</i>	7,75	36
RED			
Daguet de Berticot Merlot	<i>Sud-Ouest, Frankrijk</i>	6	29
Fabre Montmayou Patagonia Malbec	<i>Patagonia, Argentinië</i>	6,75	31
Solenne Negroamaro Primitivo	<i>Puglia, Italië</i>	7,75	36

Please ask for our extended wine list

DESSERTWINE

	GLASS	BOTTLE
Hakutsuru Nigori Yuzushu Sake <i>Zachte sake met een licht zoete smaak Soft sake with a naturally sweet taste</i>	5,75	26,50
Choya Plum wine <i>Zoete pruimenwijn Sweet plum wine</i>	5,75	26,50
Coteaux de L' Aubance <i>Intense witte, fruitige wijn Intens fruity white wine</i>	7,75	41

ROUHI APERITIFS

SAKÉ

Hana Awaka Brut Sake	5,50
Sparkling, fruity sake	
Hakutsuru excellent Junmai	6,75
Pure, soft and refreshing saké	
Hakutsuru Sho-une Daiginjo	7,75
Slightly dry saké with a velvety taste for salty dishes	

COCKTAILS

Tokio Ice Tea	14,50
Vodka, light rum, gin, tequila, melon liqueur, lemon juice, sprite	
Rouhi Espresso Martini	13,50
Vodka, Coffee licor, sugar syrup, espresso	
Pornstar Martini	12,50
Vodka, passionfruit, vanilla, cava	
Dry Martini	10,50
Sake'rita	12,50
Junmai sake, togarashi, triple sec, lemon	
G&T with your choice of:	12,95
Japanese Roku gin / Hermit gin / Otenba gin with pandan or Jinzu saké	
Negroni	12,50
Sweet vermouthe, campari, otenba gin	

MOCKTAILS

3 Kinds of mules your choice of:	12,50
Kobé saké Japanese vodka or Pandan	
3 Kinds of Sours your choice of:	12,50
Amaretto Japanese Toki whiskey Pandan	
Zero Pornstar Martini	8,95
0% Damrak Gin & Tonic	8,95

SPIRITS

SPIRITS

Botran Rum	
<i>Blanca reserva</i> 5,75	
<i>8 years</i> 8,25	
Tequila	6,75
<i>Ocho blanco</i>	
Vodka	
<i>Dutch Ketel One</i> 5,25	
<i>Japanese Nikka Coffey</i> 6,25	
Gin	8,25
<i>Japanese Roku gin</i>	
<i>Dutch Hermit gin</i>	
<i>Otemba with pandan en lemongrass</i>	
<i>Jinzu gin with saké</i>	
Japanese Whiskeys	
<i>Toki</i> 9,50	
<i>Chita</i> 12,50	
Liquor	4,75
<i>Licor 43 / Sambuca / Kahlua / Bandoeng / Merlet Trois Citrus / Baileys</i>	
Fine brandy	5,75
<i>Rooster & Wolf</i>	

COFFEE & TEA

FRESH - INFUSIONS

Ginger tea / <i>gember thee</i>	3,70
Mint/ <i>mint</i>	3,70
Kurkuma/ <i>turmeric</i>	3,70
Star anish cinnamon	3,70
Hibiscus & lemon melisse	3,70

DRIED - INFUSIONS

Earl Grey Royal	3,60
Si Ling Chi Impérial	3,60
African Breakfast	3,60
Shangri-Lâ Temple	3,60
Korean Deahsan Nokcha	3,60
Traditional Nanah Marocco	3,60
C'est la Vie! (Rooibos)	3,60
Kamille	3,60

COFFEE

Coffee / <i>koffie</i>	3,10
Espresso	3,10
Espresso macchiato	3,35
Cortado	3,35
Double espresso / <i>dubbele espresso</i>	3,70

Cappuccino	3,50
Flat white	3,80
Latte macchiato	3,80
Latte	3,70

Choose your favorite milk:
soy, oat, coconut

Kies je favoriete melk:
soja, haver, kokos

Hot chocolate milk 3,70

SPECIALS

Matcha latte	4,50
Chai latte	4,50
special milk	0,50



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