

ALL DAY À LA CARTE

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

A LA CARTE

Signature oyster 3 pcs Kinilaw, zoet zure ui <i>Kinilaw, sweet and sour onion</i>	12
Sashimi Shiso, pruimen, nashi <i>Shiso, plums nashi</i>	15
Pumpkin* Xo saus, citrus, sesam <i>Xo sauce, citrus, sesam</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>	14
Vegetarian dumpling Krokante chili, bosui, sojasaus <i>Crispy chili, spring onion, soy sauce</i>	9,5
Miso soup* Paddenstoelen, bosui, rettich <i>Mushroom, spring onion, daikon</i>	10

A LA CARTE

Oyster Mushroom* Bbq paddestoelen, eidooier, toszu vinaigrette <i>Bbq mushrooms, egg yolk, toszu vinaigrettes</i>	14
Carrot Tartare* Ravigote, shiso, oesterblad <i>Ravigote, shiso, oysterleave</i>	14
Cauliflower* Sesam, truffel, furikake <i>Sesame, truffle, furikake</i>	17
Slow cooked Veal "Sukade" Boerenkool, aardappel, mosterdzaad <i>Kale, potato, musterd seed</i>	21
Pike perch Topinamboer, koffie, ikura <i>Topinambour, coffee, ikura</i>	21

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

SIDES

Green salad 6
 Little gem, eidooiers, furikake
Little gem, egg yolk, furikake

Sourdough bread 5
 Luchtige boter
Whipped butter

DESSERT

Rice pudding 8
 Zwarte rijst, kokos, limoenblad
Black rice, coconut, lime leaves

Quince 8
 Geroosterde witte chocolade, yuzu, sablé
Toasted white chocolate, yuzu, sable

Lemon Yuzu pie 6,5
 Taartschelp, Japanse citrus
Tart shell, Japanese citrus

CHEFS MENU

I Sashimi
 Shiso, pruimen, nashi
Shiso, plums, nashi

II Pumpkin*
 Xo saus, citrus en sesam
Xo sauce, citrus and sesame

III Rosti*
 Noordzeekrab, kimchi, ikura
Northseacrab, kimchi, ikura

IV Oyster Mushroom*
 Bbq paddenstoelen, eidooier, toszu vinaigrette
Bbq mushrooms, egg yolk, toszu vinaigrettes

V Slow cooked Veal OR Pike perch
 “Sukade”
 Boerenkool, aardappel, mosterdzaad Topinamboer, koffie, ikura
Kale, potato, musterd seed Topinambour, coffee, ikura

VI Quince
 Geroosterde witte chocolade, yuzu, sablé
Toasted white chocolate, yuzu, sable

Chefs menu

		Vegetarian	
6 courses	78	6 courses	65
5 courses (- course III)	65	5 courses (- course III)	59
4 courses (- course II and III)	52	4 courses (- course II and III)	47
3 courses (lunch only)	39	3 courses (lunch only)	39

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