

# ALL DAY À LA CARTE

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

## TO SHARE

Signature oyster 3 pcs 16  
6 pcs 30

Kinilaw, zoet zure ui  
*Kinilaw, sweet and sour onion*

Steamed buns \* 2 pcs 14  
With supplement: oscietra caviar 28

Noordzeekrab, ikura, kimchi  
*Northseacrab, ikura, kimchi*

Yaki onigiri \* 16  
Japanse rijstcake, duxelle, truffel  
*Japanese rice cake, duxelle, truffle*

Chicken yakitori 2 pcs 15  
Allium tare, kip furikake  
*Allium, tare, chicken furikake*

## STARTERS

Carrot Tartare \* 14  
Ravigote, shiso, oesterblad  
*Ravigote, shiso, oysterleaf*

Miso soup \* 10  
Paddenstoelen, bosui, rettich  
*Mushroom, spring onion, daikon*

## STARTERS

Oyster Mushroom \* 15  
Bbq paddestoelen, eidooier, toszu vinaigrette  
*Bbq mushrooms, egg yolk, toszu vinaigrettes*

Raw seabass 16  
Duindoornbes kosho, kumquats en oester emulsie  
*Seabuckthorn kosho, kumquats and oyster emulsion*

## MAINS

Cauliflower \* 20  
Sesam, truffel, furikake  
*Sesame, truffle, furikake*

Slow cooked cod 21  
Nori, shiitake, aardpeer  
*Nori, shiitake, jerusalem artichoke*

Red snapper 24  
Tartaar van langoustine, shiso in tempura,  
japanse curry  
*Langoustine tartare, shiso in tempura,  
japanese curry*

## SIDES

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

DESSERT

<b>Creme brulee</b> Sishimi togarashi, kardamon sorbet <i>Sishimi togarashi, cardamon sorbet</i>	8
<b>Miso caramel *</b> Belle de Boskoop' appel, koffie crumble <i>Belle de Boskoop' apple, coffee crumble</i>	8
<b>Lemon Yuzu pie</b> Taartschelp, Japanse citrus <i>Tart shell, Japanese citrus</i>	6,5

CHEFS MENU

*Amuse bouche*

**Raw seabass**

Duindoornbes kosho, kumquats, oester emulsie  
*Sea buckthorn berry kosho, kumquats, oyster emulsion*

**Oyster Mushroom \* °**

Bbq paddenstoelen, eidooier, toszu vinaigrette  
*Bbq mushrooms, egg yolk, toszu vinaigrettes*

**Soba noodles \* ° °**

Langoustine hollandaise, Oscietra kaviaar  
*Langoustine hollandaise, Oscietra caviar*

**Slow cooked cod**

Nori, shiitake, aardpeer  
*Nori, shiitake, jerusalem artichoke*

*Pre dessert*

**Miso caramel**

Belle de Boskoop' appel, koffie crumble  
*Belle de Boskoop' apple, coffee crumble*

*Bonbon*

**Chefs menu**

**Chefs menu vegetarian**

5 courses ° °	70	5 courses	59
4 courses °	56	4 courses	41
3 courses	42	3 courses	39