

Dinner

Starters

Beef Carpaccio | 12.50

Thinly sliced carpaccio, aged cheese, crispy bacon bits, seed mix, arugula, and truffle mayonnaise

Parma Ham with Melon | 9.50

Galia melon, Parma ham, and arugula tossed in lime vinaigrette

Tuna Tartare | 12.50

Tuna tartare, chives, mango, avocado, and oriental dressing

Tomato Soup | 6.50

Croutons and basil

Chef's Soup | 7.50

Seasonal soup of the day

Bread Platter | 7.50

Pull-apart bread with herb butter and tapenade

Burgundian Bread Platter | 13.50

Pull-apart bread with mildly spicy hummus, tapenade, herb butter, and pesto

Our classics

Many of our dishes can also be prepared gluten- and/or lactose-free for you. Ask us about the options!

Spareribs | 26.50

House-marinated spareribs, choice of Classic (sweet and spicy) or Hertog Jan Grand Prestige glaze

Korean Fried Chicken Burger | 20.50

Burger with homemade crispy chicken, gochujang sauce, red coleslaw, and kimchi

Hamburger | 21.50

Beef burger on a brioche bun with lettuce, tomato, pickle, cheddar, bacon, and homemade beer mayonnaise, served with red coleslaw and fries

Extra options, per ingredient:

Fried egg +1.50

Jalapeño peppers +1.00

Fish and Chips | 19.50

Fried cod with remoulade sauce and lemon

Chicken Satay | 21.50

Marinated chicken thighs with satay sauce, seroendeng, and cassava

All our classics are served with fries and red coleslaw

Main courses

Many of our dishes can also be prepared gluten- and/or lactose-free for you. Ask us about the options!

Pork Tenderloin Medallions | 23.50

Pork tenderloin medallions wrapped in bacon, baby potatoes, and grilled vegetables. Choice of pepper sauce and/or mushroom cream sauce

Dorade | 21.50

Pan-fried dorade served with white wine sauce, baby potatoes, and grilled vegetables

Schnitzel | 18.50

Pork schnitzel served with lemon, fries, and red coleslaw, choice of mushroom or pepper cream sauce

Extra options, per ingredient:

Cheese, ham, or fried egg +1.50

Beetroot Burger | 19.50

Burger on a vegan bun with lettuce, red onion, cucumber, yogurt sauce, and Greek white cheese

Meal salad

All our salads are served with bread

Beef Carpaccio | 21.50

Thinly sliced carpaccio with lettuce, tomato, cucumber, red onion, seed mix, herb dressing, aged cheese, bacon, truffle mayonnaise, and arugula

Tuna Tartare | 21.50

Tuna tartare with lettuce, tomato, cucumber, red onion, avocado, mango, seed mix, and oriental dressing

Greek | 18.50

Tricolore pearl couscous with lettuce, tomato, cucumber, red onion, seed mix, feta, and olives (Also available vegan)

For the little ones

Rovers Plate | 0.00

A plate with cutlery so you can enjoy eating along

Fries with Snacks | 7.50

Fries with choice of mini frikandel, chicken nuggets, or cheese soufflés

Little Sparerib | 9.50

Sparerib served with fries and a salad

Fish and Chips | 9.50

Served with fries and vegetables

Little Chicken Satay | 8.50

Marinated chicken thighs served with satay sauce, fries, and a salad

Dessert

Apple Pie | 7.60

Homemade apple pie with nuts, almond paste, and whipped cream.
Served warm or cold

Delicious with an extra scoop of vanilla ice cream | +1.50

Brownie | 7.50

Chocolate brownie with red fruit, whipped cream, and powdered sugar. Served warm or cold

Delicious with an extra scoop of vanilla ice cream | +1.50

Dame Blanche | 6.00

Three scoops of vanilla ice cream, chocolate sauce, and whipped cream

Mango Cheesecake | 7.00

With Bastogne cookie crust and whipped cream

Fruit Sorbet | 6.50

Vanilla ice cream, strawberry and mango sorbet, fresh fruit, whipped cream, and strawberry sauce

Kids' Ice Cream | 4.00

2 scoops of ice cream with whipped cream