

ROOF

restaurant

SPECIAL MENU

CHOOSE THE APPETISER

CARPACCIO

salted beef fillet marinated with herbs, Parmesan, pickled nameko mushrooms, tuna aioli

ASPARAGUS SOUP

asparagus, parsley, celery, spinach, cashew nuts, lime, lemongrass, croutons

QUAIL

quail, endive, strawberries, pistachio, raspberry vinaigrette

CHOOSE THE MAIN COURSE

ROOF FISH

fresh fish fillet from the catch of the day, vegetable lasagne, Jerusalem artichoke, cherry tomatoes, hollandaise sauce

DUCK

duck fillet, caramelised pineapple with cranberries, parsnip cream, broccolini, mulled wine sauce

BESTSELLER

root celery steak, celery cream, carrots with lemongrass, potato lasagne, chive sauce

CHOOSE THE DESSERT

CHOCOLATE FONDANT

warm chocolate cake, cold chocolate mousse, vanilla ice cream, berry sauce

TIRAMISÙ

Savoyard biscuits, mascarpone, egg, espresso, cocoa

PASSION & MANGO

passion mousse, passion gel, mango sorbet, mango jelly, cookie crumble, meringue

 - VEGAN

 - SUITABLE FOR VEGETARIANS

Information regarding allergens and diabetes should be presented 24h prior to catering.

Your waiter provides information about allergens. Please choose a suitable 2- or 3- course dinner.

The price includes buns and water. The price is for one person and includes vat. The time for serving food is 12.00-21.30.