

DESSERTS

Van Rossum Dessert Platter

A selection of sweet treats to share (from 2 persons)
13.⁹⁵ per person

Van Rossum Kaas Board

With local cheeses, kletzen bread and fig compote 14.⁹⁵

Stewed Pear

With pumpkin spice ice cream and Earl Grey crumble 9.⁹⁵

Tiramisu

With mascarpone, crumble, and vanilla ice cream 9.⁹⁵

Chocolate Mousse

With milk chocolate mousse, crumble, and seasonal sorbet 9.⁹⁵

Rich Cake Slices

Check our display for today's selection from 5.⁹⁵

Bonbons

Four delightful bonbons 8.⁹⁵

Van Rossum's Coffee

With Licor 43 9.⁹⁵

Special Coffee

Choice of Irish, Spanish, Italian or French style 9.⁹⁵

Espresso Martini

With vodka, De Kuyper Crème de Café and vanilla 11.⁹⁵

ENGLISH DINNERMENU



Warm welcome and genuine hospitality, always.

SOMETHING TO CELEBRATE?

You can join us with small and large groups for breakfast, lunch, Sunday brunch, high tea, high wine or high beer, dinner, walking dinner or drinks. For business, Van Rossum has many possibilities in its Stadshotel and Vergaderhuis. For more information visit www.vanrossumwoerden.nl

STARTERS

Carpaccio of Artisan Dutch Beef

Thinly sliced carpaccio of artisanal Dutch beef with Parmesan, pickled red onion, mixed seeds, mesclun lettuce and truffle mayonnaise 16.⁹⁵

Pumpkin soup

With spring onions and freshly chopped herbs 8.⁹⁵

Soup of the Day

Prepared with seasonal ingredients.
Ask our staff about today's special 8.⁹⁵

Oyster Gratin

Gratinated with cheese and Hollandaise sauce 6.⁹⁵ each

Vitello Tonato

With tuna mayonnaise, tomato, pickled red onion, capers and mesclun lettuce 17.⁹⁵

Dutch Beef Tartare

With fresh capers, pickled red onion, toast, and pickle 17.⁹⁵

Van Rossum Bread Platter

Fresh bread served with herb butter and olive oil 7.⁹⁵

Van Rossum Tasting Platter

A composed platter with charcuterie, cheese crisps, local cheeses, smoked salmon, bread, piccalilli and homemade fig compote (minimum of 2 people) 16.⁹⁵ per person

Van Rossum Pintxos Platter

A flavorful selection of pintxos topped with salmon, steak tartare, smoked trout and blue cheese 15.⁹⁵

Smoked Salmon

With horseradish mayonnaise, roasted carrot, beetroot and pickled red onion 17.⁹⁵

Smoked Trout on Toast

Three toasts with lime mayonnaise, chives and pickled red onion 16.⁹⁵

Oyster Tasting

A tasting of three refined oysters, each prepared uniquely based on our kitchen's signature herb blend 14.⁹⁵

Roasted beet

With curry mayonnaise, lentils, roasted seed mix and pickled red onion 15.⁹⁵

VAN ROSSUM PLATTER MENU

starter

Van Rossum Tasting Platter 

main

Van Rossum Meat Platter 

dessert

Van Rossum Dessert Platter

minimum of 2 people, for 45.⁹⁵ per person

CHEF'S HARVEST MENU – 2 COURSES

The seasons lead, our chef follows. Expect surprising dishes with home-grown herbs, straight from our kitchen. Feel free to take a look inside. The menu contains a starter and a main course for 38.⁹⁵ The dishes can also be ordered separately, just ask our staff.

MAINS

Van Rossum Grilled Meat Platter

A selection of Van Rossum's specialties, featuring Van Rossum steak, Dutch free-range chicken, and the Chef's choice. Served with roasted vegetables and varying gravy (from 2 persons) 29.⁹⁵ per person
Supplement: fish (Chef's choice) + 6.⁹⁵ per person

Van Rossum Steak

Grilled steak with roasted seasonal vegetables and pepper sauce 24.⁹⁵

Stuffed Ravioli

With pumpkin, mushrooms, Parmesan cheese, and truffle sauce 20.⁹⁵

Marinated Eggplant Steak

With sweet potato cream, miso sauce, white cabbage, and cashew nuts 19.⁹⁵

Dutch Free-Range Chicken

With seasonal vegetables and seared lemon 27.⁹⁵

Green Egg Porchetta

With seasonal vegetables, rosemary gravy, and Mediterranean herbs 24.⁹⁵

Van Rossum Burger

Beef burger on a sesame bun with coleslaw, Chef sauce, cheese, and tomato. Served with artisanal fries 22.⁹⁵

Grilled Sea Bass Filet

With Sauce Vierge and roasted seasonal vegetables 24.⁹⁵

Catch of the Day

Ask our staff about today's catch

Dry Aged Special Choice of:

Rib Eye of Sirloin Steak can be ordered per 200, 400 or 600 grams
Côte de Boeuf can be ordered from 2 persons per 800 grams

We serve a varying gravy with all our Dry Aged Specials.
Feel free to ask our staff about this.

SIDES

Artisanal fries  met truffelmayonaise 5.⁹⁵

Baby potatoes with parsley  5.⁹⁵

Mixed salad  5.⁹⁵

Roasted vegetables  5.⁹⁵

VAN ROSSUM COURSE MENU

Starter Carpaccio of Dutch Beef or Smoked Salmon or Roasted Beet
Entree Marinated Eggplant Steak
Main Van Rossum Steak or Grilled Sea Bass Fillet or Filled Ravioli
Dessert Tiramisu or Cheese Board (+ 4.²⁵)

3 courses 43.⁵⁰ **4 courses** 49.⁵⁰ per person

 vegetarian  vegan

Do you have an allergy or special dietary requirements? Let us know!

Scan the QR code for the allergen chart

