

## Desserts

### Van Rossum Cheese Platter

With local cheeses, raisin bread and homemade fig compote | 14.<sup>95</sup>

### Eton Mess *SEASONAL FAVORITE*

With whipped cream, strawberries and meringue | 9.<sup>95</sup>

### Eclair

With pastry cream, crumble, red fruit and vanilla ice cream | 9.<sup>95</sup>

### Slices of Cake

Check our display case for the daily selection | from 5.<sup>95</sup>

### Chocolates

Four delicious chocolates | 8.<sup>95</sup>

### Van Rossum's Coffee

With Licor 43 | 9.<sup>95</sup>

### Special Coffee

Choice of Irish, Spanish, Italian or French style | 9.<sup>95</sup>

### Espresso Martini

With vodka, Crème de Café and vanilla | 11.<sup>95</sup>



ENGLISH

# Dinner

[www.vanrossumwoerden.nl](http://www.vanrossumwoerden.nl)





At Van Rossum, it is all about taste and craftsmanship. Fresh herbs from our own cultivation, meat aged in our dry-aged cabinet, prepared on the Kopa grill – every dish receives the attention it deserves. Discover our surprising **Chef's Harvest Menu** or share the **Platter Menu**. Prefer to create your own dishes? Choose from our à la carte dishes.

Ⓥ = Vegetarian

🌱 = Vegan

**Allergen Menu**  
Scan the QR code



menu's

## Chef's Harvest Menu

### ◆ Chef's Harvest Menu **Chefs' Favorite**

*The seasons lead, our chef follows*

Expect surprising dishes with home-grown herbs, straight from our kitchen. Feel free to take a look!

The menu includes a starter and a main course | 39.<sup>95</sup>

*The dishes can also be ordered separately; please feel free to ask our staff about this.*



## Van Rossum Platter Menu

*A favorite for years: our platter menu, perfect to share.*

- |                |  |
|----------------|--|
| <b>STARTER</b> | <p><b>Van Rossum Tasting Platter</b><br/>A richly filled board to discover together. Featuring charcuterie, cheese crunches, local cheeses and smoked salmon. Served with bread, piccalilly and homemade fig compote.</p>  |
| <b>MAIN</b>    | <p><b>Van Rossum Grilled Meat Platter</b><br/>A selection of Van Rossum's specialties: the Van Rossum Steak, Corn-fed Chicken Rouleau and Chef's Choice, served with roasted vegetables and béarnaise sauce<br/><i>Supplement: fish (chef's choice)   + 8.<sup>25</sup> per person</i></p> |
| <b>DESSERT</b> | <p><b>Van Rossum Dessert Platter</b><br/>A selection of our tastiest sweets to share.</p>  |

*45.<sup>95</sup> per person, from 2 people*

*Can be ordered separately (Van Rossum Tasting Platter 16.<sup>95</sup> p.p., Van Rossum Grilled Meat Platter 29.<sup>95</sup> p.p., Van Rossum Dessert Platter 13.<sup>95</sup> p.p.)*

## On the side

**Artisan fries** Ⓥ  
With truffle mayonnaise | 5.<sup>95</sup>

**Parsley baby potatoes** 🌱 | 5.<sup>95</sup>

**Mixed salad** 🌱 | 5.<sup>95</sup>

**Roasted vegetables** 🌱 | 5.<sup>95</sup>

a la carte

## Starters

### Dutch Beef Carpaccio

With Parmesan, wild garlic mayonnaise, pickled mustard seeds, roasted seed mix and mesclun salad | 16.<sup>95</sup>

### Dutch Beef Tartare

Fresh tartare with capers, pickled red onion, toast and pickles | 18.<sup>95</sup>

### Smoked Salmon

With fennel, kohlrabi, fennel seed vinaigrette, pickled mustard seeds and dill | 17.<sup>95</sup>

### Grilled Watermelon Ⓥ

With La Ratte potatoes, tomato gazpacho, basil oil, tomato, croutons, and herbs from our spice cabinet | 15.<sup>95</sup> can be ordered 🌱

### Van Rossum Bread Platter Ⓥ

Bread served with hummus and aioli | 7.<sup>95</sup>

### Soup of the Day

Served with bread. Ask our staff for the soup of today | 8.<sup>95</sup>

## Mains

### Van Rossum Steak

From the Kopa grill with creamy béarnaise sauce and roasted seasonal vegetables | 26.<sup>95</sup>

### Corn-fed Chicken Rouleau

Stuffed with mushrooms, red wine jus and seasonal vegetables | 24.<sup>95</sup>

### Van Rossum Burger

Beef burger on a sesame bun with BBQ bourbon sauce and cheddar, with fries and chef's sauce | 23.<sup>95</sup>

### Pan-fried Sea Bream Fillet

With roasted seasonal vegetables, tomato salsa and green herbs | 25.<sup>95</sup>

### Fish of the Day

Feel free to ask our staff

### Grilled Leek from the Kopa Grill Ⓥ

With Gruyère cheese, zucchini, poached egg, hazelnut and vinaigrette | 19.<sup>95</sup> can be ordered 🌱

### Green Herb Risotto Ⓥ

With basil, zucchini, tomato, green herbs and Parmesan | 20.<sup>95</sup>

### DRY AGED SPECIALS

TIP!

*"Our specials have been 24 days in our dry-aged cabinet, and grilled on the Kopa grill for a unique taste experience!"*

◆ Rib Eye can be ordered per 200 gram | 32.<sup>95</sup>

*With a choice of red wine jus or béarnaise sauce*

◆ Côte de Boeuf 800 gram, per 2 persons | 89.<sup>95</sup>