

## STARTERS | SNACKS

Mixed olives		5,5
Sheep's milk cheese pickled		5,5
Anti Pasti		5,5
Grilled bread with rosemary & garlic		4
Iberico ham hand cut	50g	16
Oysters		
Sylter Royal		7
Fine de Claire		5
Beetroot humus		
Roasted bread spring salad		12
Burrata		
Olive oil tomatoes		16
Beef carpaccio tenderized		
Shallots wild herbs olive oil wild mushrooms		21
Beef tatar classic		
Capers anchovy chives shallots egg yolk		
or	Starter	24
	Main Dish	36
El Yucateco   ROOMERS Style		
Spicy chili cayenne pepper red onions egg yolk		
Seawater Prawns		
Aioli ginger chili	300g	35
For 2 persons	600g	70

Avocado tatar	
Apple ginger chili argan oil vegan	12
+ Organic egg poached	16
+ Prawns grilled	19
Octopus grilled	
Ciabatta roasted romaine lettuce pimientos aioli	18
Tuna tatar	
Avocado mango wakame	24

## SALADS

Freekeh vegan	
Grapes leek harissa	12
Steak salad	
Roquefort dressing grapes avocado	
Cherry tomatoes roastbeef grilled	26
Caesar Salad	
Dried tomatoes anchovies Parmesan croûtons	14
+ Spring chicken	21
Lettuce	
Olive oil lemon vegan	10
+ Fried tuna rare	19
+ Prawns	24
Spinach salad	
Pine nuts avocado goat cheese olive oil lemon dressing	21

## SOUPS

Watercress soup Cashew nuts	12
Beaftea Spring herbs	12

## PASTA & VEGGIE

Eggplant vegan Tomato cucumber lemon tahina	19
Gnocchi vegan Yellow & red tomatoes spinach	15
Parchment vegan Mushrooms green asparagus tarragon potatoes	16
Tagliatelle homemade + Tomatoes baby spinach chili	18
+ Seafood   prawns scallops octopus	29
+ Truffled cream sauce	29

## FISH

Glen Douglas salmon  
Cherry tomatoes braised coriander chickpea curry 29

Tuna rare  
Leek mashed eggplant 34

## MEAT

Roomers Meatballs | ROOMERS Style  
Walnut Harvester tomato tahini 25

Black Angus Burger 200g  
Belgian fries 22

Escalope of veal Viennese Style  
Lukewarm potato salad cranberries 26

Pepper steak  
Kenya beans mushrooms  
Mashed potatoes with roasted onions 33

US Steak frites  
Sauce Béarnaise Belgian fries 39

Surf & turf | roast beef & prawns  
Vegetables from the oven potatoes 28

## GRILL

US Entrecôte	300g	34
US Entrecôte Double	600g	69
US Filet	180g	39
	250g	46
Argentinian Filet	180g	32
	250g	42
German T Bone Steak dry aged	500g	52
Spring chicken		12
Tuna Steak	200g	27
Sole	400g	42
Glen Douglas salmon   Label Rouge	140g	21
Loup de Mer   for 2 Persons		54

## SIDE ORDERS

Belgian fries	5
Creamed spinach	5
Green asparagus	7
Kohlrabi	5
Mashed potatoes	6
Pimientos	8
Potatoes grilled	5
Side salad	8
Sweet potato fries	9
Vegetables from the oven	8

## SAUCES

Barbecue gravy	7
Herb butter	incl.
Mango relish	incl.
Pepper gravy	7
Port gravy	7
Red mojo very hot	3,5
Sauce Béarnaise	3,5
Truffled mayo	4,5

## DESSERT

Kaufmanns Sorbet / Pomegranate   ROOMERS Style	11
Sorbet variation	9
Crème Brûlée	
Yoghurt sorbet	12
Chocolate fondant   25 min. preparation time	
Blood orange caramel	14
Mixed fruits sliced	
Seasonal	14
Vanilla ice cream whipped	7
+ Meringue & hot berries	13
+ Meringue & chocolate sauce	10
Tarte Tatin   for 2 persons	24
Variation of cheese	14
Brie de Meaux cow milk	
Mimolette cow milk	
Saint Maure affinè goat milk	

Dear guests, we have prepared a separate menu for you, in which you will find all allergenic ingredients. Our staff is happy to provide you with the menu and all necessary information.

All prices in €; inclusive VAT and service.