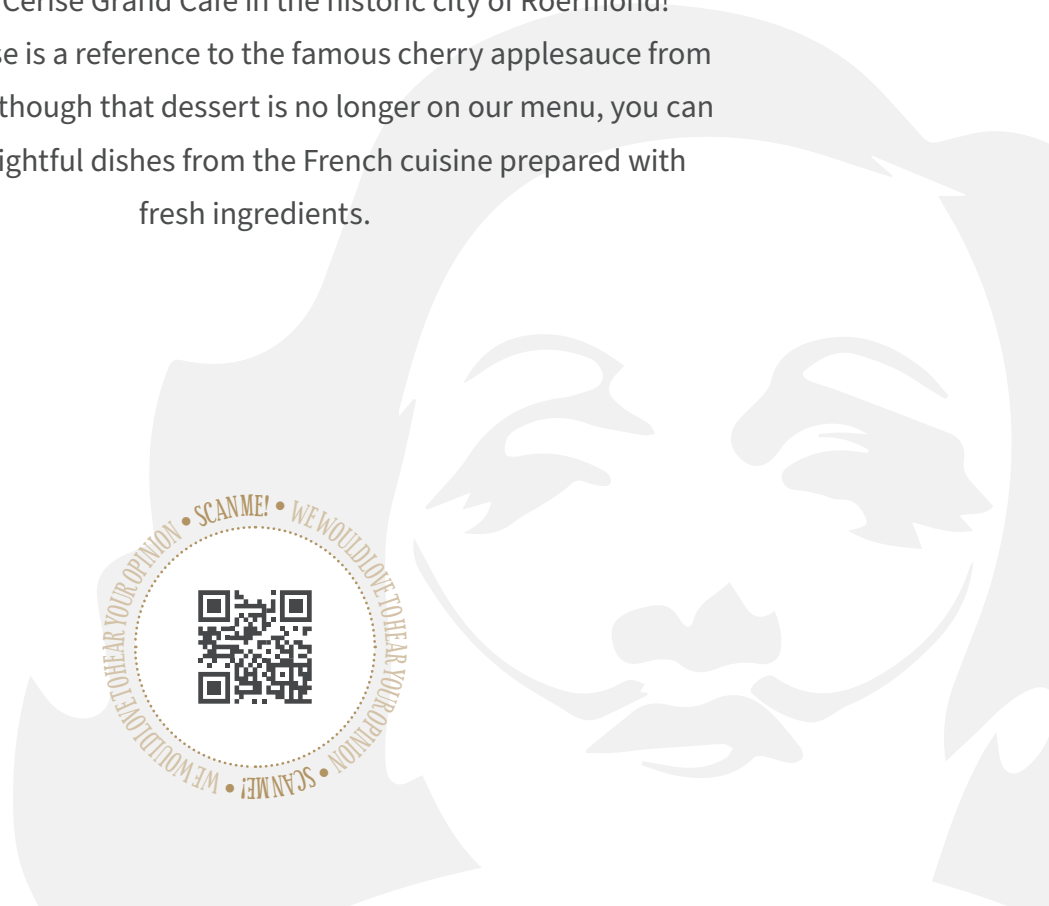




WELCOME TO CERISE

Welcome to Cerise Grand Café in the historic city of Roermond!
The name Cerise is a reference to the famous cherry applesauce from Van der Valk. Although that dessert is no longer on our menu, you can still enjoy delightful dishes from the French cuisine prepared with fresh ingredients.



FOOD / ESSEN

Lunch • Mittagessen	 1	 12
Dinner • Abendessen	3	15
Dessert • Nachspeisen	7	19
Kids menu • Kindermenü	8	20
Snacks • Snacks	9	21

DRINKS

Cold drinks		24
Hot drinks		25
Beers		27
Wines		29
Spirits		31



LUNCH

KANN BIS 17:30 UHR BESTELT WERDEN

SUPPEN

Tomatensuppe • 8,-

Tomatensuppe • Crème Fraîche • Petersilie • Fleischbällchen

Zwiebelsuppe • 8,-

Zwiebelsuppe • Rindbrühe • Thymian • Toast • Greyerzer

BRÖTCHEN

Weißem oder braunem Brötchen

Kürbis und Ziegenkäse 🌿 • 13,5

Baguette • Kürbissalat • Meibloem Ziegenkäse • Bündelpilz • kandierte Pekannuss • Salat • Aceto-Balsamico-Dressing

Schweinebauch • 14,5

Bao-Brötchen • Schweinebauch • asiatischer Lack • Kimchi • Chili-Mayonnaise • Gurke • knusprige Zwiebel

Avocado & Ei • 12,-

Toast • pochiertes Ei • Avocado • Rote Zwiebel • geröstete Paprika • Radieschensprossen

Lachs • 16,-

Toast • mariniertes Lachsfilet • Kapern • Avocado • Gurke • Meerrettichcreme • gekochtes Ei • süßsaure rote Zwiebeln • Radieschensprossen • Dill

Carpaccio • 14,5

Baguette • Rindfleisch • Trüffelmayonnaise • Balsamico-Glasur • Rucola • Parmesan Käse • Pinienkerne

SALATE

Kürbis-Ziegenkäse-Salat 🌿 • 16,-

Kürbis • Meibloem Ziegenkäse • kandierte Pekannuss • Salat • Croutons • Aceto-Balsamico-Dressing

Schalentiersalat • 18,-

Gambas • Muscheln • Remoulade • Erbsen • Avocado • Kapern • Semmelbrösel • Salat • Garnelencracker • Lachs

Caesar-Hühnersalat • 16,-

Knuspriges Hähnchen • Caesar-Dressing • Gurken • Speckwürfel • Gekochtes Ei • Salat • Croutons

Poke bowl • 19,-

Sushi-Reis • Knuspriges Hähnchen • Chilimayo • Soja-Vinaigrette • Avocado • Mango • Wakame • Karotten • Sojabohnen • Gurken

Poke bowl Lachs • 21,5

Sushi-Reis • Lachs • Chilimayo • Soja-Vinaigrette • Avocado • Mango • Wakame • Karotten • Sojabohnen • Gurken



EIERSPEISEN

Toast-Rührei • 11,5

Rührei • Pilze • Spinat • Pinienkerne • Trüffel • Toast

Egg Benedict • 13,5

Briochebrot • hausgemachter Kartoffelsalat •

Avocado • Basilikumcreme • pochierte Eier • Hollandaise-Soße

Sie können aus den folgenden Variationen wählen:

Avocado 

Iberico-Schinken +€1

Lachs +€1,5

12 UHR

Einen echten Lunch-Klassiker!

12-uurtje Vega  • 14,5

½ Vega Benedict • 1 Pilzkrokette •

Tomatensuppe

12-uurtje Fleisch • 15,-

½ Egg Benedict Iberico-Schinken • 1 Rindfleischkrokette •

Tomatensuppe oder zwiebelsuppe

12-uurtje Fisch • 15,5

½ Egg Benedict Lachs • 1 Garnelenkrokette •

Tomatensuppe oder zwiebelsuppe

LUNCHSPECIALS

Wählen Sie eines unserer Mittagsangebote!

Pastetchen • 15,5

Blätterteig • Hühnerfrikassee •

gebratene Champignons • Petersilie

Burger • 22,5  Auch als vegetarisch • 20,5

Brioche-Brötchen • Premium Black Angus Rinderburger •

Speck • eingelegte Gurken • Tomate • Käse • Krautsalat •

Rote-Zwiebel-Mayonnaise • Pommes frites

Getoastetes Kase Sandwich • 8,-

Toast • Käse • Schinken • Ketchup • Salat • Tomate •

süß-saurer Gurken • Kartoffelsalat

TRADITIONELL HERGESTELLTE KROKETTEN

Mit weißem oder braunem brötchen und Salat,

Tomaten-Gurken-Kartoffelsalat süß-sauer

Fleischkroketten • 13,-

2 Fleischkroketten • Senf-Mayonnaise

Pilzkroketten • 13,50

2 Pilzkroketten • Trüffel-Mayonnaise

Garnelenkroketten • 15,50

2 Garnelenkroketten • Cocktailsauce

Bei Fragen zu Allergenen wenden Sie sich bitte an das Personal.





DINER

KANN VON 17:30 BIS 21:30 UHR BESTELT WERDEN

STARTERS

Iberico-Schinken • 8,5

Iberico-Schinken • Melone • Aceto-Balsamico-Sirup

VORSPEISEN

Schweinebauch • 15,5

Schweinebauch • asiatischer Lack • Kimchi • Süßkartoffel • Bündelpilz • Gurke • Garnelencracker

Carpaccio • 14,5

Rindfleisch • Trüffelmayonnaise • Aceto-Balsamico-Sirup • Pinienkerne • Parmesan • Rucola

Gratinierte Moules • 14,5

Muscheln • Lauch • Weißwein • Kräuterbutter • Greyerzer • Semmelbrösel • Petersilie

Thunfischtatar • 16,5

Thunfisch • Sushi-Reis • Avocado • Chili-Mayonnaise • Gurker • Mango • schwarze Garnelencracker • Soja

Entenleber • 16,5

Gebratene Entenleber • Briochebrot • Iberico-Schinken • Feigen • Gurker • Haselnuss

NACHHALTIGKEIT

Wir bei Van der Valk sind stolz darauf, in alle Aspekte unserer Hotels und Restaurants die Nachhaltigkeit zu integrieren. Indem wir uns bspw. bewusst für lokale Zutaten entscheiden, wollen wir nicht nur köstliche Gerichte servieren, sondern auch einen Beitrag für unseren Planeten leisten.

Kürbistatar 🌱 • 14,5

Kürbis • Meibloem Ziegenkäse • kandierte Pekannuss • Kirschtomate • Bündelpilz • Aceto-Balsamico-Sirup

Pilzpfanne 🌱 • 14,5

gebratene Pilze • Kräuterbutter • Petersilie • Semmelbrösel • Baguette

Bei Fragen zu Allergenen wenden Sie sich bitte an das Personal.



HAUPTGERICHTE

Hirschsteak • 32,5 Paketpreis +8,-

Wahlweise mit gebratener Entenleber • € 6,75

Hirschsteak • Preiselbeersauce •

Sprossen • Speck • Chicorée • Sellerie • Rotkohl

Entenkeule • 25,-

Entenkeule • Feigensaft • Sellerie • Chicorée •

Speck • Sprossen • Rotkohl

Iberico-Schweinefilet • 24,5

Umhüllt von französischem Senf und Iberico-Schinken •

Pfefferrahmsauce • Süßkartoffel • bretonische Karotte •

Chicorée

Burger • 22,5 Auch als vegetarisch • 20,5

Brioche-Brötchen • Premium Black Angus Rinderburger •

Speck • eingelegte Gurken • Tomate •

Rote-Zwiebel-Mayonnaise • Käse • Krautsalat • Pommes frites

Hähnchenschenkel-Satay • 20,5

Hähnchenschenkelspieße • atjar •

süß-saure Gurke • Saté-Sauce • Pommes • knusprige Zwiebel •

schwarze Garnelencracker

Lachsfilet • 26,5

Lachsfilet • Fischrisotto • Erbse • Spinat • sauce choron •

Zitrone

Schollenfilet • 24,5


Schollenfilet • Buttersauce • bretonische Wurzel •

grüne Erbse • Zitrone

Pilzrisotto  • 20,5

Risotto • Trüffel • Spinat • Pilze •

Burrata • Rucola • Brotkrümel

Steak Chou-fleur  • 22,-

Gebratener Blumenkohl • Sharon-Sauce • Süßkartoffel •

bretonische Wurzel • Chicorée • Haselnuss

SAISON-SPECIAL

BEILAGE

Französische Pommes frites • 4,-
Mayonnaise

Trüffel-Pommes frites • 6,-
Pommes frites • Parmesankäse • Trüffelmayonnaise

Süßkartoffelpommes • 6,-
Rote-Zwiebel-Mayonnaise

Salat • 4,-
Remoulade-Dressing • Tomate • Gurke
• Croutons • Pinienkerne

Gemüsebeilage • 6,-





NACHSPEISEN

Crème Brûlée • 10,5

Crème Brûlée • orange • Vanilleeis •

Schlagsahne • Sprudelkopf

Dame Blanche Choco Fudge • 9,-

Schokoladen-Karamellsauce • Nüsse • Vanilleeis •

Schlagsahne

Fromagerie 't Keesheukske • 13,- *Paketpreis +3,-*

4 Käsesorten • Brot • Trauben • Sirup • Nüsse

Käsekuchen • 9,-

“Cerise”-Kompott • Vanilleeis • Bastogne-Keks

Coupe Karamell & Haselnuss • 9,-

Vanilleeis • Karamellsauce • kandierte Haselnuss •

Schlagsahne

Schokoladen-Moulloux • 9,-

Laufender Schokoladenkuchen • Waldfruchtkompott •

Schlagsahne • Vanilleeis

KINDER.MENÜ

Krokette oder Frikandelle mit Pommes • 8,5

Apfelsoße • Snack gemüse

Hähnchenbissen mit Pommes • 8,5

Apfelsoße • Snack gemüse

Toast • 5,5

Ketchup • Snack gemüse

American pancakes • 5,5

3st American pancakes • Puderzucker • Sirup

Kinder nachspeisen

Kids Klassiker • 5,5

Vanilleeis • Schlagsahne • Kirsche • Erdbeeren Sauce





SNACKS

‘Bitterballen’ • 6,-

8 st. mit Senf-Mayonnaise

Knusprige hühnchen-tender • 8,-

6 st. mit Chili-Mayonnaise

Luxus Frittierte Snacks • 9,5

12 Stk. mit Senfmayonnaise und Cocktailsauce

Trüffel-Pommes frites • 6,-

Pommes frites • Parmesankäse • Trüffelmayonnaise

Süßkartoffel-Pommes frites • 6,-

Süßkartoffelpommes • Rote-Zwiebel-Mayonnaise

Nachos • 11,5

Tortillachips • Jalapeño-Pfeffer • Rote Zwiebel • Saure
Sahne • Guacamole • Tomatensalsa • Käse

Shared plateau • 19,- *(zu bestellen bis 22:00 Uhr)*

Iberico-Schinken • Melonenkugeln •

Aceto-Balsamico-Sirup • Trüffelsalami • Salami felino •

Oliven • Brie • alter Käse • Brot • Cracker • Gurke •

Nüsse • Feigenkompott • Limburger Senf • Aioli •

knuspriges Hähnchen • Kroketten • Tintenfischringe

KUCHEN & DELIKATESSEN

Vom Bäcker

Limburger Vlaai • 3,75

Verschiedene sorten

Luxus Limburger vlaai • 4,5

Verschiedene sorten


Käsekuchen • 5,5

Mit Kirsch-Kompott

Schlagsahne • 0,75

LOVEN *De Echte bakker*

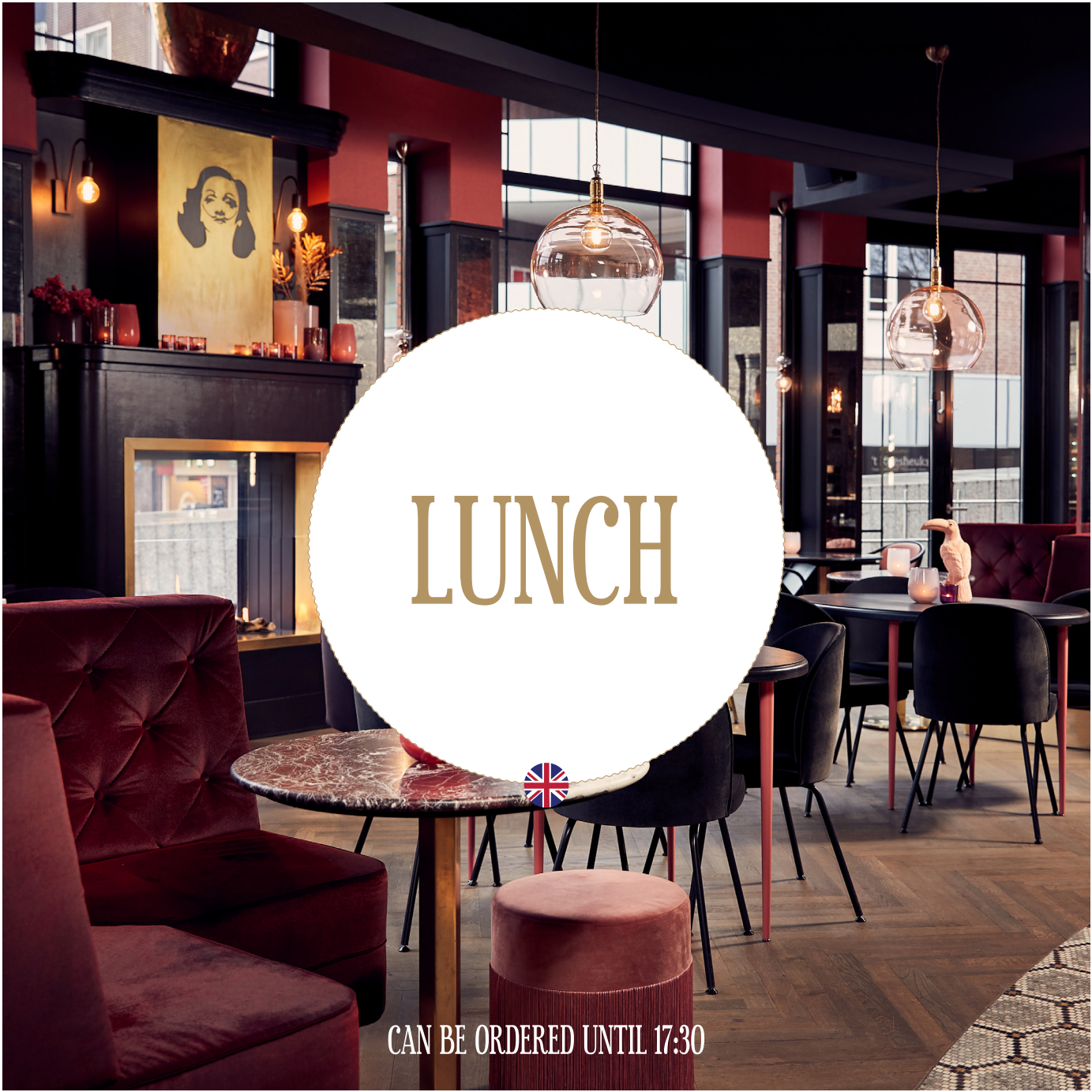
Unser Limburgse Vlaai kommt von der echten Bäckerei Loven. Seit 30 Jahren betreiben die Brüder Kemmeren die Bäckerei im Zentrum von Roermond. 2021 gewannen sie bei der jährlichen Tortenbeschau sogar den ersten Preis. Fragen Sie einen unserer Mitarbeiter nach den verschiedenen Typen.

 Roermond, Limburg



Loven
De Echte Bakker





LUNCH



CAN BE ORDERED UNTIL 17:30

SOUPS

Tomato soup • 8,-

Tomato soup • crème fraîche • parsley • meatballs

Onion soup • 8,-

Onion soup • beef stock • thyme • toast • gruyere

SANDWICHES

You can choose between white or brown bread.

Pumpkin & goat cheese 🌿 • 13,5

Baguette • pumpkin salad • meibloem goat cheese • bundle fungus • candied pecan nut • lettuce • aceto balsamic dressing

Pork belly • 14,5

Bao bun • pork belly • asian lacquer • kimchi • chili mayonnaise • cucumber • crispy onion

Avocado & Egg • 12,-

Toast • poached egg • avocado • red onion • roasted pepper • radish sprouts

Salmon • 16,-

Toast • marinated salmon • capers • avocado • cucumber • horseradish cream • boiled egg • sweet and sour red onion • radish sprouts • dill

Carpaccio • 14,5

Baguette • beef • truffle mayonnaise • aceto balsamic • arugula • parmesan cheese • pine nuts

SALADS

Pumpkin & goat cheese salad 🌿 • 16,-

Pumpkin • meibloem goat cheese • candied pecan nut • lettuce • croutons • aceto balsamic dressing

Shellfish salad • 18,-

Gambas • mussels • remoulade • peas • capers • breadcrumb • lettuce • prawn crackers • salmon

Caesar chicken salad • 16,-

Crispy chicken • remoulade • cucumber • bacon bits • boiled egg • lettuce • croutons

Poke bowl • 19,-

Sushi rice • crispy chicken • chili mayo • soy vinaigrette • avocado • mango • wakame • carrot • soybean • cucumber

Poke bowl salmon • 21,5

Sushi rice • salmon • chili mayo • soy vinaigrette • avocado • mango • wakame • carrot • soybean • cucumber

EGG DISHES

Toast scrambled eggs • 11,5

Scrambled eggs • mushrooms • spinach •
pine nuts • truffle • toast

Egg Benedict • 13,5

Brioche bread • home made potato salad • avocado •
poached eggs • hollandaise sauce •
marinated green asparagus

You can choose from the following options:

avocado 

iberico ham

+€1,-

zalm

+€1,5

12 O'CLOCK

Choose a real lunch classic!

12 O'Clock Veggie • 14,5

½ Veggie Benedict • 1 mushroom croquette •
tomato soup

12 O'Clock Meat • 15,-

½ Egg Benedict Iberico ham • 1 meat croquette •
tomato soup or onion soup

12 O'Clock Fish • 15,5

½ Egg Benedict salmon • 1 shrimp croquette •
tomato soup or onion soup

LUNCHSPECIALS

Choose between one of our lunch specials!

Puff pastry • 15,5

Puff pastry • Chicken stew •
Sautéed mushrooms • Parsley

Burger • 22,5 Vegetarian option available • 20,5

Brioche bun • premium angus beef hamburger • bacon •
sweet and sour cucumber • tomato • coleslaw •
red onion mayonnaise • cheese • French fries

Grilled cheese • 8,-

Toast • cheese • ham • ketchup • salad • tomato •
sweet and sour cucumber • potato salad

HOMEMADE CROQUETTES

Served with white or brown casino bread and salad, tomato
sweet and sour cucumber potato salad

Meat croquettes • 13,-

2 Meat croquettes • mustard mayonnaise

Mushroom croquettes • 13,5

2 Mushroom croquettes • truffle mayonnaise

Shrimp croquettes • 15,5

2 Shrimp croquettes • cocktail sauce

If you have any questions regarding allergens,
please ask one of our staff members



A photograph of a restaurant interior. The scene is dimly lit with warm, ambient lighting. In the foreground, there are several round tables with dark metal frames and red upholstered chairs. A large, white, circular graphic with a scalloped edge is centered in the image, containing the word "DINNER" in a gold, serif font. Below the word, a small Union Jack flag is visible. In the background, there is a bar area with a dark counter and a person behind the bar. The floor has a patterned rug, and the walls are dark with some orange accents.

DINNER

CAN BE ORDERED BETWEEN 17:30 AND 21:30

STARTERS

Iberico ham • 8,5

Iberico ham • melon • balsamic vinegar syrup

FIRST COURSE

Pork belly • 15,5

Pork belly • Asian lacquer • Kimchi • sweet potato • bundle fungus • cucumber • prawn crackers

Carpaccio • 14,5

Beef • truffle mayonnaise • aceto balsamic vinegar • pine nuts • pecorino cheese • arugula

Moules gratinated • 14,5

Mussels • leek • white wine • herb butter • gruyere • breadcrumbs • parsley

Tuna tartare • 16,5

Tuna • sushi rice • avocado • chili mayonnaise • cucumber • mango • black prawn crackers • soy

Duck liver • 16,5

Fried duck liver • brioche bread • iberico ham • figs • hazelnut

SUSTAINABILITY

At Van der Valk, we are proud to integrate sustainability into all aspects of our hotels and restaurants. By making conscious choices, such as using local ingredients, we aim to not only serve delicious dishes but also make a positive contribution to the planet.

Pumpkin tartare 🌱 • 14,5

Pumpkin • meibloem goat cheese • candied pecan nut • bundle fungus • acetobalsamic syrup

Mushroom pan 🌱 • 14,5

Fried mushrooms • herb butter • parsley • breadcrumbs • baguette

If you have any questions regarding allergens,
please ask one of our staff members



MAIN COURSES

Venison steak • 32,5 Package price +8,-

Optional pan-fried foie gras • € 6,75

Venison steak • cranberry gravy • sprouts • bacon • chicory •
celeriac • red cabbage

Duck leg • 25,-

Duck leg • fig juice • celeriac • chicory • sprouts • bacon •
red cabbage

Iberico Pork tenderloin • 24,5

Pork tenderloin wrapped in French mustard and Iberico
ham pepper cream sauce • sweet potato • breton carrot •
chicory

Burger • 22,5 Vegetarian option available • 20,5

Brioche bun • premium angus beef hamburger • bacon •
sweet and sour cucumber • tomato • coleslaw •
red onion mayonnaise • cheese • French fries

Chicken thigh satay • 20,5

Chicken thigh skewers • atjar • sweet and sour cucumber •
satay sauce • fries • crispy onion • black prawn crackers

Salmon fillet • 26,5


Salmon fillet • fish risotto • spinach •
sauce choron • lemon

Plaice fillet • 24,5

Plaice fillet • butter sauce • breton root •
green pea • lemon

Mushroom risotto  • 20,5

Risotto • truffle • spinach • mushrooms •
burrata • arugula • breadcrumbs

Steak Chou-fleur  • 22,-

Fried cauliflower • sharon sauce • hazelnut •
breton root • sweet potato • chicory

SEASON SPECIAL

SIDEDISHES

French fries • 4,-
Mayonnaise

Truffle fries • 6,-
French fries • parmesan cheese • truffle mayonnaise

Sweet potatoes fries • 6,-
Red onion mayonnaise

Salad • 4,-
Remoulade dressing • tomato • cucumber •
croutons • pine nuts

Vegetables • 6,-





DESSERTS

Creme brulee • 10,5

Creme brulee • orange •

vanilla ice cream • gingersnap

Dame Blanche Choco fudge • 9,-

Chocolate caramel sauce • nuts •

vanilla ice cream • whipped cream

Fromagerie 't Keesheukske • 13,- *Package price +3,-*

4 types of cheese • bread • grapes • syrup • nuts

Cheesecake • 9,-

“Cerise” compote • vanilla ice cream • Bastogne cookie

Coupe caramel & hazelnut • 9,-

Vanilla ice cream • strawberry cream sauce •

whipped cream

Chocolate moulleux • 9,-

Running chocolate cake • caramel sauce •

whipped cream • vanilla ice cream • candied hazelnut

KIDS MENU

Croquettes or meat roll ('frikandel')
with French fries • 8,5
Apple sauce • snack vegetables

Crispy chicken with French fries • 8,5
Apple sauce • snack vegetables

Grilled cheese • 5,5
Ketchup • snack vegetables

American pancakes • 5,5
3st American pancakes • powdered sugar • syrup

Kids dessert

Kids Classic • 5,5

Vanilla ice cream • whipped cream • cherry •
strawberry sauce





SNACKS

Dutch 'bitterballen' • 6,-
8 pcs. with mustard mayonnaise

Crispy chicken tenders • 8,-
6 pcs. with chili mayonnaise

Finger food • 9,5
12pcs with mustard mayonnaise and cocktail sauce

Truffle fries • 6,-
French fries • parmesan cheese • truffle mayonnaise

Sweet potato fries • 6,-
Sweet potato fries • red onion mayonnaise

Nachos • 11,5
Tortilla chips • jalapeno pepper • red onion •
sour cream • guacamole • tomato salsa • cheese

Shared plateau • 19,-
Iberico ham • melon balls • aceto balsamic syrup • truffle
salami • salami felino • olives • brie • aged cheese • bread
crackers • gherkin • nuts • fig compote • limburg
mustard • aioli • crispy chicken • croquettes • squid rings

CAKE & DELICACIES

From the bakery

'Limburg' flan • 3,75

A selection of fruit flan

Luxury 'Limburg' flan • 4,5

A selection of fruit flan

Cheesecake • 5,5

With cherry compote

Whipped cream • 0,75

LOVEN *De Echte bakker*

Our 'Limburg' flan comes from the authentic bakery, Loven. The Kemmeren brothers have been running the bakery in the center of Roermond for 30 years. In 2021, they even won the first prize during the annual flan competition. Ask one of our staff members about the different varieties.

 Roermond, Limburg



A blurred bar scene with two glasses of drinks on a table and a central circular graphic containing the word 'DRINKS'. The background shows a dimly lit bar with warm lighting and blurred figures. In the foreground, two glasses filled with a reddish-brown liquid and garnished with a lime wedge and a pink straw sit on a dark, reflective table. A large, white, circular graphic with a scalloped edge is centered over the image, containing the word 'DRINKS' in a gold, serif font.

DRINKS

COLD DRINKS

Coca Cola 20cl	3,00
Coca Cola Zero 20cl	3,00
Coca Cola 33cl	3,80
Coca Cola Zero 33cl	3,80
Fanta Orange	3,00
Fanta Cassis	3,00
Sprite	3,00
Fuze Tea	
Ice Tea	3,00
Green Tea	3,00
Mango Chamomile	3,00
Peach Hibiscus	3,00
Finley	
Bitter Lemon	3,00
Tonic	3,00
Ginger Ale	3,00
Rivella	3,00
Crodino	3,20
Spa	
Blue • still	3,00
Red • sparkling	3,00
Fristi	3,00
Chocomel	3,00

bottle of water

Still 0,75 liter	5,50
Sparkling 0,75 liter	5,50

FRUIT JUICES

Tomato juice	3,20
Fresh orange juice	4,30

Appeven


Orange juice 25cl 100% oranges	3,20
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Apple juice 25cl 100% apples	3,20
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Apple blueberry juice 25cl 75% apples, 25% blueberries	3,20
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APPEVEN

Our juices are sourced from Appeven in Herten, known for producing a variety of pure juices since 2000. Their motto is 'Nothing in, nothing out,' ensuring 100% pure juice without any additives. Enjoy the essence of true flavor.

 Herten, Limburg



HOT DRINKS

Coffee	3,00
Espresso	3,00
Double espresso	3,70
Cappuccino	3,20
Cappuccino Special	4,20
Caramel • hazelnut • vanilla	
Café au lait	3,20
Latte macchiato	3,20
.....	
Extra shot of syrup	1,00
choose between	
Caramel • hazelnut • vanilla	

FASCINO COFFEE

An artisanal coffee roastery founded by Lieke and Bas with a simple mission: Everyone should be able to enjoy truly fresh and fair coffee. The blend used contains beans from Guatemala, Brazil, Ethiopia, and Colombia

 Weert, Limburg



Fresh mint tea	3,60
Hot chocolate	
Without whipped cream	3,20
With whipped cream	3,70

SEASONAL SPECIAL

Iced coffee	4,60
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SPECIAL COFFEES



Irish coffee
Whiskey • 6,80



French coffee
Grand Marnier • 6,80



Café 43
Licor 43 • 6,80



Spanish coffee
Tia Maria • 6,80



Italian coffee
Amaretto • 6,80

Our coffee specials are served with whipped cream

FRESH TEA

Experience tea as it should be; pure and natural, without artificial flavors or added sugars. Senza Tea Company's teas consist of natural ingredients like dried fruits, herbs, and spices. For complete control, Senza Tea Company does everything themselves. They design the blends, taste every batch, and package the tea in Amsterdam.

SENZATEACO
importers | amsterdam



No. 105
Dutch Breakfast • **Organic** • 3,00

This organic black tea from Chinese tea plants has a powerful character, with a fruity aftertaste.



No. 111
Earl Grey Blue Flower • 3,00

A powerful black tea flavoured with bergamot, a refreshing citrus fruit from southern Italy.



No. 116
Forest Happiness • 3,00

A special organic black tea with the taste of freshly picked strawberries and blueberries.



No. 203
Chuyeqi Green • **Organic** • 3,00

Organic green tea from Fuliang, China. The tea comes from the Chuyeqi tea bush and has a walnut-like aroma



No. 411
Warming Soul • 3,00

Warming blend of loose rooibos tea infused with the sweet and spicy flavors of natural vanilla and cinnamon. This blend is caffeine-free.



No. 518
Happy Lemon • 3,00

This organic blend of fruity apples with a fresh lemon will put a spontaneous smile on your face. A tea that makes you happy!



No. 520
Mystic Mint • **Organic** • 3,00

Be pleasantly surprised by this refreshing blend of mint, lemongrass, and licorice. With every sip, you'll discover new flavors and aromas from the Far East.

DRAFT BEERS



LA TRAPPE
Dubbel

Rich malty, caramel sweet flavour with hints of dried fruit, dates and honey.

ABV	7,0%
Bitterness	●●○○○
Fruity	●●○○○
Sweet	●●●○○
Spicy	●●●○○

5,20



LA TRAPPE
Tripel

A powerful and full-bodied flavour with a candy-sweet and slightly malty character.

ABV	8,0%
Bitterness	●●○○○
Fruity	●●○○○
Sweet	●●●○○
Spicy	●●○○○

5,40



LA TRAPPE
Witte Trappist

Refreshing thirst-quencher. Smooth, malty, slightly sour and carbonated.

ABV	5,5%
Bitterness	●●○○○
Fruity	●●●○○
Sweet	●●○○○
Spicy	●●○○○

5,00



LA TRAPPE
Blond

Easy-going, tingling with a slightly sweet, mildly bitter and malty taste

ABV	6,5%
Bitterness	●●○○○
Fruity	●●●○○
Sweet	●●●○○
Spicy	●●○○○

5,20

Swinckels

Premium Pilsener

ABV	5,0%
Bitterness	●●○○○

3,10

Palm

Spéciale Belge Ale

ABV	5,2%
Bitterness	●●○○○

4,50

Punk IPA

IPA

ABV	5,4%
Bitterness	●●●○○

5,60

Weihenstephaner

Hefeweissbier

ABV	5,4%
Bitterness	●●○○○

0,33L 4,60 0,5L 7,40

BOTTLED BEERS

LOW ALCOHOL PERCENTAGE

Bavaria • 0,0%

Non-alcoholic 3,50

Bitterness ●○○○○

Bavaria • 0,0%

Wheat beer 4,20

Bitterness ●●○○○

Bavaria • 0,0%

IPA 4,20

Bitterness ●●○○○

Bavaria • 0,0 or 2,0%

Radler Lemon 3,70

Bitterness ●○○○○

Blonde beer • 8,5%

Duvel 4,40

Bitterness ●●○○○

Tequila beer • 5,9%

Desperados 4,30

Bitterness ●○○○○

Mexican beer • 4,5%

Corona 4,80

Bitterness ●●○○○

Jacobins • Fruit beer • 3,5%

Kriek Max 3,70

Bitterness ●○○○○

BUUZ • Blonde beer • 7,0%

‘Krachtig Blond’ 5,60

Bitterness ●●●●○ 📍 From Roermond

BUUZ • Double • 7,5%

Dubbel 5,60

Bitterness ●●○○○ 📍 From Roermond

Uiltje • Pale Ale • 5,6%

‘Dikke Lul 3 Bier’ 5,80

Bitterness ●●●●○

Davo • Tripel • 8,5%

Road Trip 5,60

Bitterness ●○○○○

WINE SPECIALS

by Henri Bloem



On October 11, 2022, Henri Bloem opened the doors of the wine shop in Roermond. A wine shop for everyone with wines from all over the world for a good price / quality.



New Zealand

Vavasour - Marlborough

Bottle 34,50

○ Sauvignon blanc



Italy

Cantine Dei - Chanti

Bottle 35,50

○ Malvasia, Grechetto, Trebbiano



France

Domaine de L'Églantière

Bottle 41,50

○ Chardonnay - Chablis



Germany

Weingut Künstler - Rheingau

Bottle 34,00

○ Riesling



New Zealand

Vavasour - Marlborough

Bottle 36,00

● Pinot Noir



Argentina

Pascual Toso - Mendoza

Bottle 36,50

● Malbec



Italy

Spada

Bottle 35,00

● Valpolicella Ripasso

RED WINE

Italy

Primi Soli

Glass

4,80

Sangiovese

Bottle

24,50

Spain

Pardal

Glass

5,30

Tempranillo

Bottle

27,00

Bosnia and Herzegovina

Rubis

Glass

7,50

Blatina

Bottle

38,00

France

Dusseau

Glass

5,80

Merlot

Bottle

29,50

France

Domaine la Colombette **Biologisch**

Bottle

32,00

Merlot, Cabernet

Germany

Weingut Deutzerhof - Mayschosser

Bottle

42,50

Spätburgunder

Spain

Fincas de Landaluce - Crianza

Bottle

42,50

Tempranillo

Italy

Villa Saletta - Chianti

Bottle

40,50

Sangiovese, Cabernet Sauvignon, Merlot

Austria

Weingut Schwarz

Bottle

49,50

The Butcher Cuvée Rot

Pinot Noir

WHITE WINE

Italy

Primi Soli	Glass	4,80
Trebbiano	Bottle	24,50

Corte Vigna	Glass	5,30
Pinot Grigio	Bottle	27,00

Spain

Pardal	Glass	5,30
Verdejo	Bottle	27,00

Bosnia and Herzegovina

Rubis	Glass	7,00
Zilavka	Bottle	35,50

France

Dusseau	Glass	5,80
Chardonnay	Bottle	29,50

Sweet white wine	Glass	4,80
Terrases de Sud	Bottle	24,50

France

Dusseau - Barrel Aged	Bottle	37,50
Viognier		

Domaine la Colombe Biologisch	Fles	32,00
Souvignier, Muscaris		

United States of America

Jamieson Ranch - Light Horse	Bottle	48,50
Chardonnay		

Austria

Weingut Schwarz	Bottle	39,50
A Lita Schwarz Weiss (1000 ml)		
Grünerveltiner Welschriesling		

ROSÉ

Italy

Corte Vigna	Glass	4,80
Pinot Grigio Blush	Bottle	24,50

Bosnia and Herzegovina

Rubis	Bottle	36,00
Blatina		

BUBBLES

Spain

Cava	Glass	6,20
Brut Domenech	Bottle	32,00

France

Chardonnay	Glass	6,20
Organic sparkling alcohol-free		

CHAMPAGNE

France

Mailly	Bottle	75,00
Brut Reserve Gran Cru		

Mailly Rosé	Bottle	85,00
Brut Reserve Gran Cru		

Veuve Cliquot	Bottle	95,00
Brut		

COCKTAILS

Clover club 11,00
Raspberry • lemon • Yuzu Gin

Espresso Martini 11,00
Coffee • vodka • vanilla

Pornstar Martini 11,00
Passion fruit • vanilla

Amaretto sour 11,00
Almonds • lemon • bitters

Bring me back to Bali 11,00
Vodka • pandan • aloe vera •
passion fruit

MOCKTAILS 0.0%

Virgin Italian Red Lips 7,00
Martini vibrante with tonic • orange

Gin Tonic 8,30
Non-alcoholic gin • apple • fevertree indian tonic

GIN & TONICS

Bombay gin 9,50
Fever tree indian tonic • lemon • lime

Bobby's gin 10,00
Fever tree indian tonic • orange • clove

Hendrick's gin 11,50
Fever tree elderflower tonic • cucumber

Monkey 47 gin 11,50
Fever tree indian tonic • orange

Copperhead gin 11,50
Fever tree mediterranean tonic • orange

Nordes gin 11,50
Fever tree mediterranean tonic • liquorice • lemon

Arduenna gin *Biological* 11,50
Fever tree mediterranean tonic • lemon

PRIVATE LABEL GIN

Toucan gin • 11,50
London Essence indian tonic • cherry



Cerise gin • 11,50
Fever tree indian tonic • citrus



DISTILLATES

Jenevers young • old • berries	3,60
Jägermeister vieux • apfelkorn • fernet branka • ramazotti amaro	3,60
Sherry dry • medium	4,00
Campari	4,20
Ricard	4,70
42 Below Vodka	4,90
Grey Goose Vodka	7,20
Armagnac	5,60
Kopke White Port	4,00
Red Port	4,00
Martini Bianco	4,00
Fiero	4,30
Rosso	4,00
Grappa PO' di Poli Smooth Moscato	6,40
Dry Merlot	6,40
Elegant Pinot	6,40
Traminer Aromatica	6,40

Bacardi

Carta Blanca	4,70
Spiced	5,00
Anejo Cuatro	5,20
Reserva Ocho	6,10
Gran Reserva Diez	10,00

APERITIFS

Limoncello spritz Refreshing and tangy spritz • limoncello • prosecco	7,50
Aperol fresh orange Aperol • fresh orange juice • ice cubes	7,50
Italian red lips Martini fiero • tonic • orange • ice cubes	7,50
Scroppino Lemon sorbet limoncello • 42 below vodka • prosecco	7,10
Hugo Light sweet spritz • mint • elderberry syrup • prosecco	7,50
Aperol spritz Light bitter spritz • aperol • orange • prosecco	7,50
Martini Bellini peach Martini Bellini peach • mint • orange	6,30

OUR WHISKEY

Blends

Dewar's white label	6,60
Dewar's 12 years	9,10
Ballantines	5,10
Jameson	5,10
Jack daniels	5,60

Deluxe blends

Maker's mark bourbon	6,60
Chivas regal	6,60
Dimple	6,70

Lowland malt

Glenkinchie (aged 12 years)	7,30
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Highland malt

Dalwhinnie (aged 15 years)	7,50
Oban (aged 14 years)	8,20
Aberfeldy (aged 12 years)	9,10
Royal Brackla (aged 12 years)	9,70

Islay malt

Laphroaig (aged 10 years)	7,20
Lagavullin (aged 16 years)	10,20

Speyside malt

Craigellachie (aged 13 years)	9,10
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OUR LIQUEURS

Pisang ambon	4,70
Malibu	4,70
Passoa	4,70
Safari	4,70
Tia Maria	5,20
Amaretto	5,20
Baileys	5,20
Grand marnier	5,80
Cointreau	5,50
Drambuie	5,50
D.O.M. Benedictine	5,50
Limoncello	5,20
Cuarenta Y Tres	5,20
Sambuca	5,20

COGNAC

Busnel Calvados	5,60
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Remy Martin

VSOP	6,70
1738 Accord Royal	9,70
XO Excellence	22,00



Vis & Seizoen



Worldwide, fish consumption is increasing, with disastrous consequences for fish stocks. For our Brasserie L'Orange and Grand Café Cerise, we only purchase fish from sustainable sources. Seasonal fishing and consumption of fish are essential to preserve and restore fish populations globally.

The Vis&Seizoen Foundation aims to contribute to this cause. Encouraging sustainable fish consumption and fishing in the right season are the main principles. Increased awareness means a better chance for the survival and recovery of various fish populations.

Even fish with a sustainability label should not be consumed year-round. The rule is simple: Leave the fish alone when they are breeding.

The Vis&Seizoen Foundation has curated a 100% Vis&Seizoen assortment based on multiple criteria: the right season, sustainable fishing techniques, healthy populations, and quality. The assortment consists of MSC or ASC certified fish or is approved by the Good Fish Foundation.

WE WOULD LOVE TO HEAR YOUR OPINION

We hope you have enjoyed your experience. With your feedback, we can continue to improve our service to make your next visit even more enjoyable.

