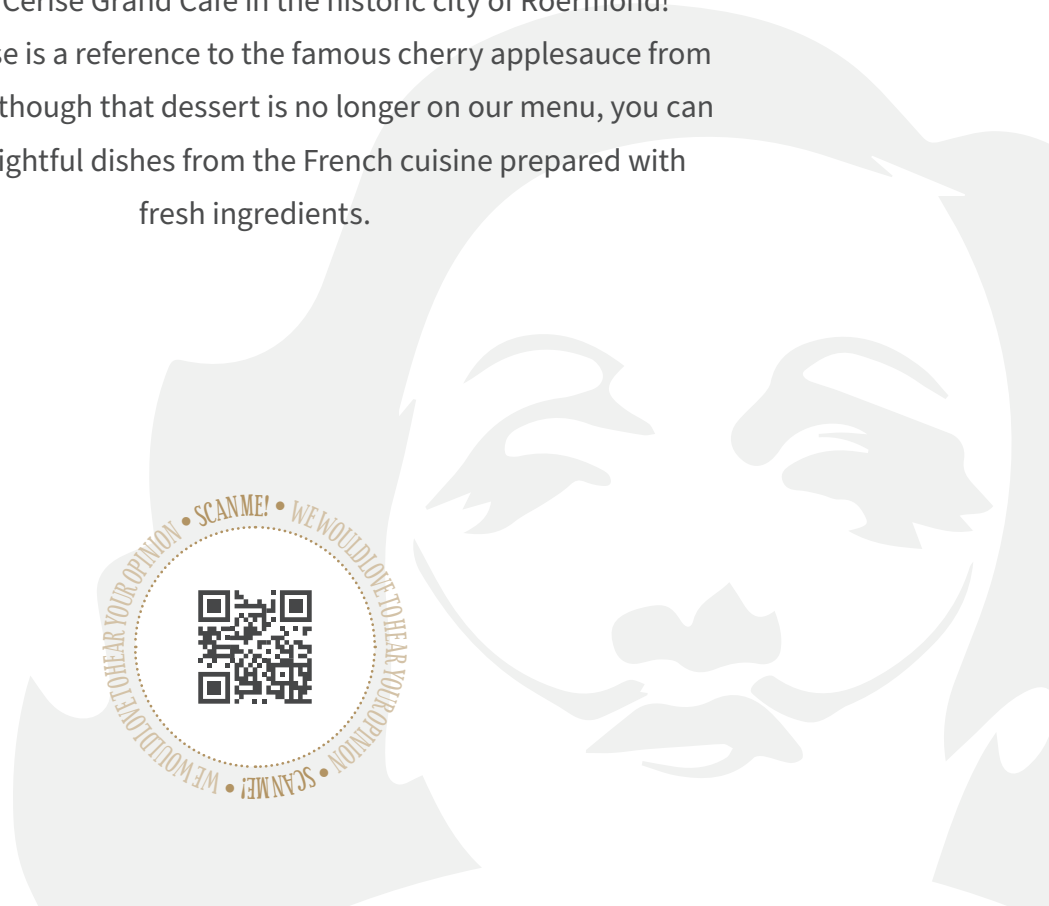




# WELCOME TO CERISE

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

### 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

## 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,-

Hirschsteak • Preiselbeersöße •  
Sprossen • Speck • Chicorée • Sellerie

**Entenkeule** • 25,-

Entenkeule • Feigensaft • Sellerie • Chicorée •  
Speck • Sprossen

**Iberico-Schweinefilet** • 24,5

Umhüllt von französischem Senf und Iberico-Schinken •  
Pfefferrahmsauce • Aubergine • 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 • Sharonsauce •  
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 • Krokette • 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.

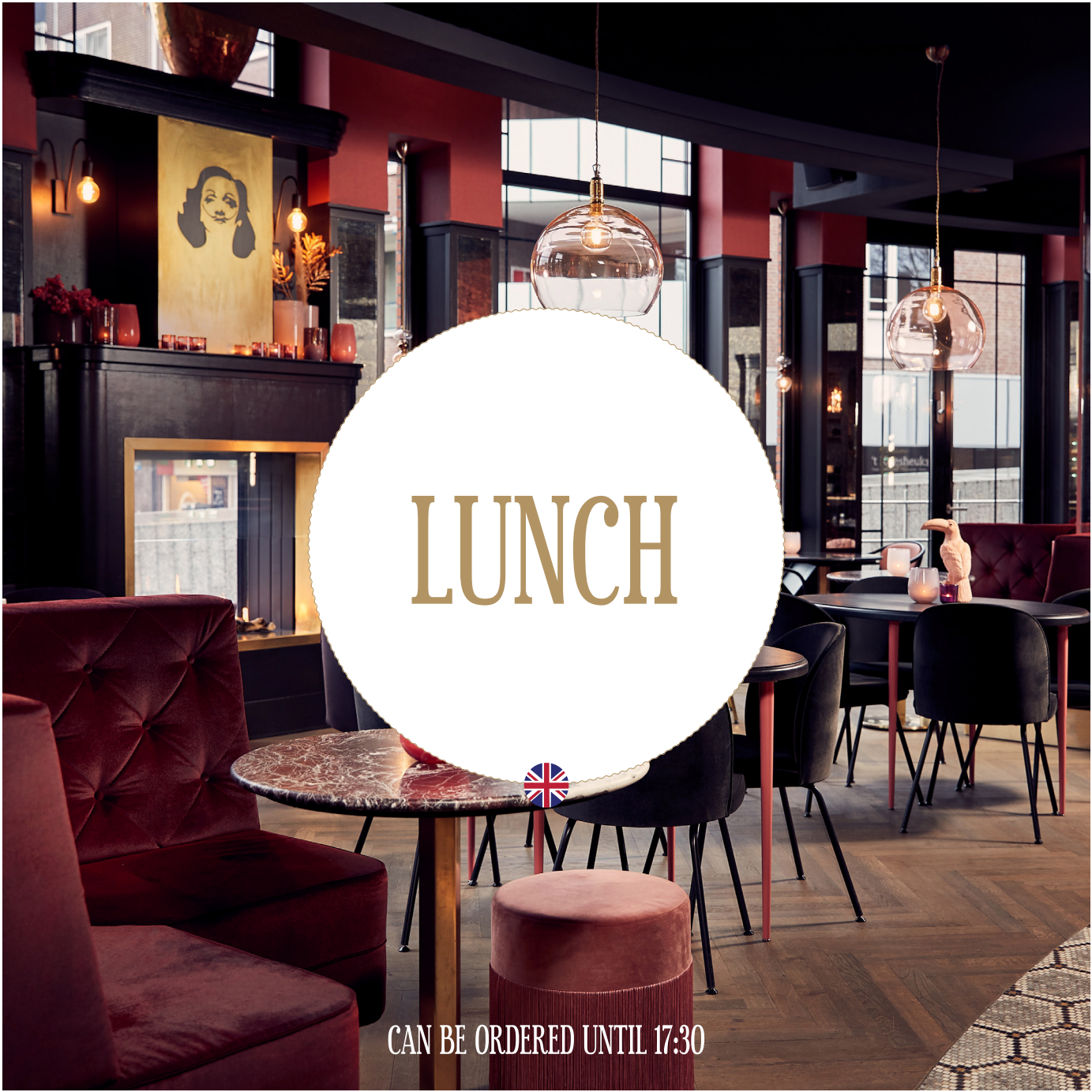
📍 Roermond, Limburg



**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

### 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





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

## 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,-

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

**Duck leg** • 25,-

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

**Iberico Pork tenderloin** • 24,5

Pork tenderloin wrapped in French mustard and Iberico ham pepper cream sauce • eggplant • 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 • sharon sauce • 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  
3<sup>st</sup> 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



**Loven**  
De Echte Bakker



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 bar with various bottles and lights, creating a bokeh effect. The foreground features two glasses filled with a reddish-brown liquid, each with a pink straw. The glasses are on a dark, reflective surface. A large, white, circular graphic with a scalloped edge is centered in 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
<b>Fuze Tea</b>	
Ice Tea	3,00
Green Tea	3,00
Mango Chamomile	3,00
Peach Hibiscus	3,00
<b>Finley</b>	
Bitter Lemon	3,00
Tonic	3,00
Ginger Ale	3,00
Rivella	3,00
Crodino	3,20
<b>Spa</b>	
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
Apple juice 25cl 100% apples	3,20
Apple blueberry juice 25cl 75% apples, 25% blueberries	3,20

### 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
<hr/>	
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

<b>Primi Soli</b>	Glass	4,80
Trebbiano	Bottle	24,50

<b>Corte Vigna</b>	Glass	5,30
Pinot Grigio	Bottle	27,00

### Spain

<b>Pardal</b>	Glass	5,30
Verdejo	Bottle	27,00

### Bosnia and Herzegovina

<b>Rubis</b>	Glass	7,00
Zilavka	Bottle	35,50

### France

<b>Dusseau</b>	Glass	5,80
Chardonnay	Bottle	29,50

<b>Sweet white wine</b>	Glass	4,80
Terrases de Sud	Bottle	24,50

### France

<b>Dusseau</b> - Barrel Aged	Bottle	37,50
Viognier		

<b>Domaine la Colombe</b> <span>Biologisch</span>	Fles	32,00
Souvignier, Muscaris		

### United States of America

<b>Jamieson Ranch</b> - Light Horse	Bottle	48,50
Chardonnay		

### Austria

<b>Weingut Schwarz</b>	Bottle	39,50
A Lita Schwarz Weiss (1000 ml)		
Grünerveltiner Welschriesling		

## ROSÉ

### Italy

<b>Corte Vigna</b>	Glass	4,80
Pinot Grigio Blush	Bottle	24,50

### Bosnia and Herzegovina

<b>Rubis</b>	Bottle	36,00
Blatina		

## BUBBLES

### Spain

<b>Cava</b>	Glass	6,20
Brut Domenech	Bottle	32,00

### France

<b>Chardonnay</b>	Glass	6,20
Organic sparkling alcohol-free		

## CHAMPAGNE

### France

<b>Mailly</b>	Bottle	75,00
Brut Reserve Gran Cru		

<b>Mailly Rosé</b>	Bottle	85,00
Brut Reserve Gran Cru		

<b>Veuve Cliquot</b>	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
<b>Kopke</b> White Port	4,00
Red Port	4,00
<b>Martini</b> Bianco	4,00
Fiero	4,30
Rosso	4,00
<b>Grappa PO' di Poli</b> 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.

