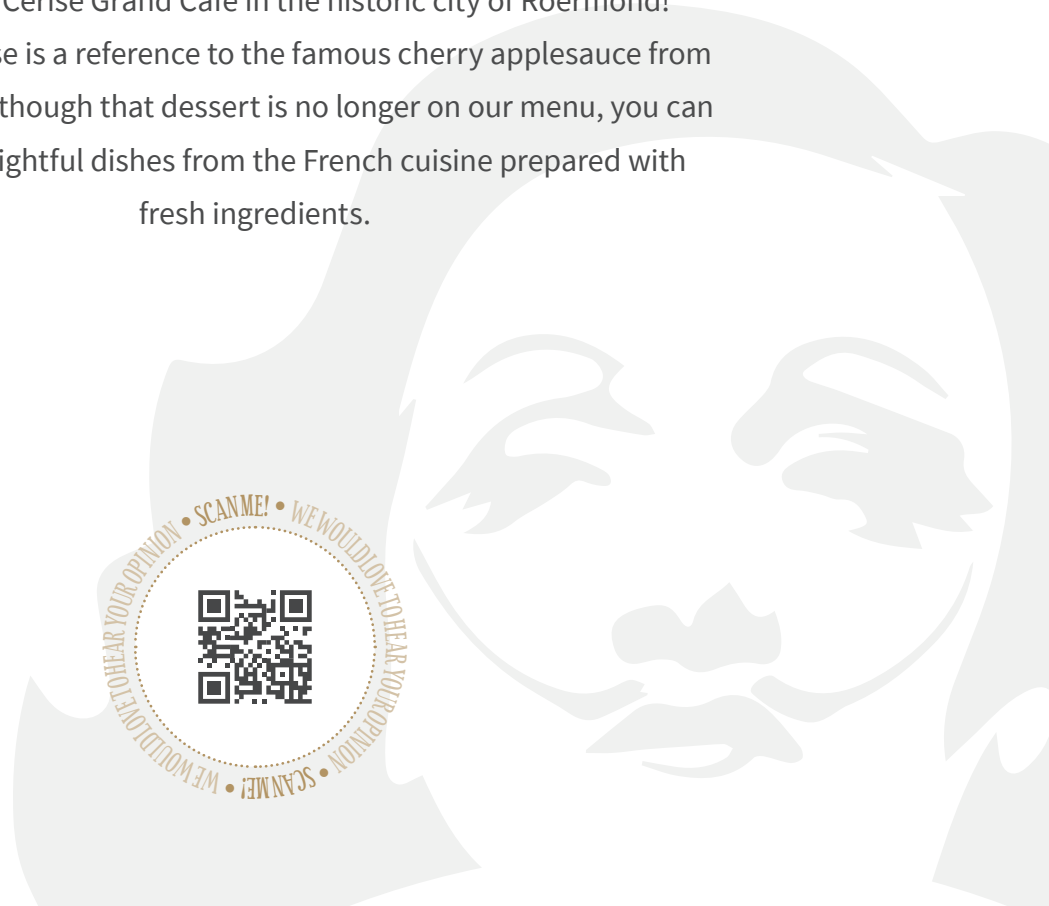




WELCOME TO CERISE

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 • 7,5

Tomatensuppe • Crème Fraîche • Petersilie • Fleischbällchen

Spargelcremesuppe • 8,-

Spargelcremesuppe • Spargel • Schinken • Petersilie •
Truffelröl • Croutons

SALATE

Rote-Bete-Salat 🌿 • 14,5

Rote Bete • Rucola • Ziegenkäse • Harissadressing •
Walnüsse • Balsamico-Glasur

Fisch-Tempura Salat • 15,5

Kabeljau • Remoulade • Erbsen • Gurken • Kapern •
Gekochtes Ei • Salat

Knuspriger Hühnersalat • 15,-

Hähnchen • Remoulade • Gurken • Speckwürfel •
Gekochtes Ei • Salat

Cerise Deluxe Salat • 17,5

Iberico-Schwein • Entenleber-Pastete • Garnelen •
Trüffelvinaigrette

Poke bowl • 15,5

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

BRÖTCHEN

Weißem oder braunem brötchen

Tosti • 7,5

Käse • Schinken • Ketchup • Kartoffelsalat

Ziegenkäse 🌿 • 10,5

Baguette • Ziegenkäsecreme • Rote Bete •
Harissamayonnaise

Livar Bauchspeck • 11,-

Baguette • Livar Bauchspeck • Mango •
Krautsalat • Rote Zwiebel

Avocado & Ei • 10,5

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

Lachs • 12,5

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

Carpaccio • 11,-

Baguette • Rindfleisch • Trüffelmayonnaise •
Balsamico-Glasur • Rucola • Pecorino • Pinienkerne

1



= Vegetarisch

EIERSPEISEN

Rührei mit Trüffel • 11,5

Briochebrot • Iberico-Schwein • Champignons • hausgemachter Kartoffelsalat

Egg Benedict • 13,-

Briochebrot • hausgemachter Kartoffelsalat • Avocado • pochierte Eier • Hollandaise-Soße

Sie können aus den folgenden Variationen wählen:

Avocado 

Iberico-Schinken +€0,50

Lachs +€1

12 UHR

Einen echten Lunch-Klassiker!

12-uurtje Vega • 14,5

½ Vega Benedict • 1 Pilzkrokette • Tomatensuppe oder Spargelcremesuppe (ohne Fleisch)

12-uurtje Fleisch • 15,-

½ Egg Benedict Iberico-Schinken • 1 Rindfleischkrokette • Tomatensuppe oder Spargelcremesuppe

12-uurtje Fisch • 15,5

½ Egg Benedict Lachs • 1 Garnelenkrokette • Tomatensuppe oder Spargelcremesuppe

LUNCHSPECIALS

Wählen Sie eines unserer Mittagsangebote!

Pastetchen • 13,-

Blätterteig • Hühnerfrikassee • gebratene Champignons • Petersilie

Burger Cerise • 18,5 Auch als vegetarisch

Brioche-Brötchen • Premium-Rinderburger • Speck • eingelegte Gurken • Tomate • Rote-Zwiebel-Mayonnaise • Käse • Krautsalat • Pommes frites

Iberico-Rippchen • 19,5

Entbeinte Rippchen • Maisrippchen • Krautsalat • Rote-Zwiebel-Mayonnaise • Süßkartoffelpommes

TRADITIONELL HERGESTELLTE KROKETTEN

Mit weißem oder braunem brötchen und kartoffelsalat

Fleischkroketten • 10,5

2 Fleischkroketten • Senf-Mayonnaise

Pilzkroketten • 12,-

2 Pilzkroketten • Trüffel-Mayonnaise

Garnelenkroketten • 14,-

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

Baguette • 5,-

Baguette • Kräuterbutter • Käse • Oliven

Iberico-Schinken • 7,5

Iberico-Schinken • Melone • Balsamico-Glasur

VORSPEISEN

Steak Tartare • 12,5

Rindfleisch • Trüffel • Pecorino • Pilze • Spargel • Mizuna • Steinpilze

Carpaccio • 12,-

Rindfleisch • Trüffelmayonnaise • Balsamico • Pinienkerne • Pecorino • Rucola

Kalbsfilet • 12,-

Kartoffelsalat • Thunfischmayonnaise • grüne Bohnen • Eigelbcreme • Kapern

Livar Bauchspeck • 13,-

Livar Bauchspeck • Nudeln • Sesamsamen • Mango • Cashewnüsse • Mungbohnenprossen • Koriander

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.

Scampi-Pfanne • 14,5 *Paketpreis +1,5*

10st scampi • Kräuterbutter • Zitrone • weißes Baguette

Garnelen-Cocktail • 14,5 *Paketpreis +1,5*

Rosa Garnelen • Sellerie • Cocktailtomaten • Avocado • Cocktailsauce • Melonenbällchen • Toast

Rote Bete 🌿 • 13,-

Rote-Bete-Tatar • Ziegenkäse • Kräutersalat • Karamellierte Nüsse • Balsamico-Glasur

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



HAUPTGERICHTE

Fleischgerichte

Tipp vom Chefkoch

Paulet Jaune Noir • 23,5

Label Rouge Black Leg „Supreme“-Geflügel • Risotto •
Sauhbonen • Erbsen • Morchelsauce

TIPP VOM CHEFKOCH

Burger Cerise • 18,5

 Auch als vegetarisch

Brioche-Brötchen • Rinderburger • Speck •
eingelegte Gurken • Tomate • Rote-Zwiebel-Mayonnaise •
Käse • Krautsalat • Pommes frites

Filet de Porc Cerise • 23,5

Schweinefilet • umhüllt mit französischem Senf und
Iberico-Schinken • Pfefferrahmsauce • glasierte Möhren •
Hasselback-Kartoffeln • glasierte Möhren • grüner Kohl

Sanft geschmorter Rindswang • 24,5

Eigene Sauce mit Balsamico • Süßkartoffelpüree •
Spargel • Erbsen • Pilze • Speck • Kartoffelchips

Entrecôte • 28,5

Paketpreis +3

Wahlweise mit gebratener Entenleber • € 10,-
Persillade • Schaumige Steinpilzsoße •
Linguine • Pilze • Spinat

5

 = Vegetarier

Fischgerichte

Tipp vom Chefkoch

Seezunge • 25,5

3st Seezunge • Spargel • Grünkohl • Zitrone •
Buttersauce • Pommes

TIPP VOM CHEFKOCH

Lachsfilet • 24,5

Hasselback-Kartoffeln • Ofentomaten • Spinat • Spargel •
Zitronenbuttersoße

Fischpasta • 23,5

Miesmuscheln • Garnelen • Lachs • Fenchel • Erbsen •
Estragon • Pernod

Spargel traditionell • 21,5

Sauce Hollandaise • Spargel • ham •
Peterseli • Gekochtes Ei • gekochte Kartoffeln

Saison-Special

Vegetarier

Pasta Porcini 🌿 • 21,5

Linguine • Pilze • Erbsen • Pecorino • Burrata •
Rucola • Pangritata • grüner Spargel

Steak Chou-fleur 🌿 • 22,-

Gebratener Blumenkohl • Persillade • Haselnüsse •
Hasselback-Kartoffeln • glasierte Möhren

BEILAGE

Französische Pommes frites • 3,-

Mayonnaise

Französische Pommes frites • 5,-

Trüffelmayonnaise • Pecorino

Süßkartoffelpommes • 4,5

Gewürzmischung • Rote-Zwiebel-Mayonnaise

Salat • 3,-

Remoulade-Dressing • Tomate • Gurke

Gemüsebeilage • 5,-

Spargel • 7,5,-

5st Spargel • Sauce Hollandaise





NACHSPEISEN

Tarte tatin • 8,5

Kopfüber-Apfelkuchen • Karamell • Vanilleeis •
Schlagsahne

Dame Blanche Choco Fudge • 9,-

Schokoladen-Karamellsauce • Nüsse • Vanilleeis •
Schlagsahne

Fromagerie 't Keesheukske • 12,5

Paketpreis +3

4 Käsesorten • Brot • Trauben • Sirup • Nüsse

Käsekuchen • 8,5

Kirsch-Kompott • Vanilleeis • Bastogne-Keks

Coupe Cerise • 9,-

Vanilleeis • Kirsch-Kompott • Schokoladensauce •
Schlagsahne

Pancakes Cerise • 8,25

Pancakes • Kirschen • Schlagsahne • Vanilleeis •
Puderzucker • Sirup

Mandelkuchen • 9,5

Waldfrüchte • Vanilleeis • knuspriges Mandelgebäck

KINDER.MENÜ

Krokette oder Frikandelle mit Pommes • 7,5

Apfelsoße • Snack gemüse

Fischstäbchen mit Pommes • 8,5

Apfelsoße • Snack gemüse

Pasta • 8,5

Mit Tomate

Toast • 5,25

Ketchup • Snack gemüse

American pancakes • 5,75

3st American pancakes • Puderzucker • Sirup

Kinder nachspeisen

Kids Klassiker • 4,75

Vanilleeis • Schlagsahne • Kirsche • Erdbeeren Sauce





SNACKS

‘Bitterballen’ • 5,25

8 st. mit Senf-Mayonnaise

Knusprige hühnchen-tender • 7,5

6 st. mit Chili-Mayonnaise

Luxus Frittierte Snacks • 9,5

12 st. • ‘Bitterballen’ • Garnelenkroketten •

Pilzkroketten • Tintenfischringe •

Panierte Garnelen • Samosa •

Senf-Mayonnaise • Cocktailsauce

“Cerise” Rippchen • 12,5

Entbeinte Rippchen • knusprige Maisrippchen •

saure Sahne • Frühlingszwiebeln • Koriander •

Rote-Zwiebel-Mayonnaise

Loaded Fries • 7,5

Pommes frites • geschmortes Fleisch • Aioli • Persillade

Süße Loaded Fries • 7,5

Süßkartoffelpommes • Gewürzmischung • Rote Zwiebel •

Jalapeño-Pfeffer • Rote-Zwiebel-Mayonnaise

Nachos • 11,5

Tortillachips • Jalapeño-Pfeffer • Rote Zwiebel • Saure

Sahne • Guacamole • Tomatensalsa • Käse

Shared plateau • 18,5

Verschiedene Fleischsorten • verschiedene Käsesorten •

Brot • Luxuriöse Snacks

KUCHEN & DELIKATESSEN

Vom Bäcker

Limburger Vlaai • 3,50

Verschiedene Sorten

Luxus Limburger Vlaai • 4,-

Verschiedene Sorten

Käsekuchen • 4,5

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 • 7,5

Tomato soup • crème fraîche • parsley • meatballs

Asparagus cream soup • 8,-

Asparagus cream soup • asparagus • ham • parsley • truffle oil • croutons

SALADS

Beetroot salad 🌿 • 14,5

Beetroot • arugula • goat cheese • harissa dressing • walnuts • balsamic vinegar syrup

Tempura fish salad • 15,5

Cod • remoulade • peas • cucumber • capers • boiled egg • lettuce

Crispy chicken salad • 15,-

Chicken • remoulade • cucumber • bacon bits • boiled egg • lettuce

Riche Cerise salad • 17,5

Iberico • duck liver pâté • prawns • truffle vinaigrette

Poke bowl • 15,5

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

SANDWICHES

You can choose between white or brown bread.

Toastie • 7,5

White bread • cheese • ham • ketchup • potato salad

Goat cheese 🌿 • 10,5

Baguette • goat cheese spread • Beetroot • harissa mayonnaise

Livar Pork belly • 11,-

Baguette • livar pork belly • mango • coleslaw • red onion

Avocado & Egg • 10,5

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

Salmon • 12,5

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

Carpaccio • 11,-

Baguette • beef • truffle mayonnaise • balsamic vinegar • arugula • pecorino cheese • pine nuts

EGG DISHES

Roerei met truffel • 11,5

Briochebrood • Iberico • champignons •
huisgemaakte aardappelsalade

Egg Benedict • 13,-

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

You can choose from the following options:

avocado 

iberico ham +€0,50

zalm +€1

12 O'CLOCK

Choose a real lunch classic!

12 O'Clock Veggie • 13,5

½ Veggie Benedict • 1 mushroom croquette •
tomato soup or asparagus cream soup

12 O'Clock Meat • 13,5

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

12 O'Clock Fish • 14,5

½ Egg Benedict salmon • 1 shrimp croquette •
tomato soup or asparagus cream soup

LUNCHSPECIALS

Choose between one of our lunch specials!

Puff pastry • 13,-

Puff pastry • Chicken stew •
Sautéed mushrooms • Parsley

Burger Cerise • 18,5 Vegetarian option available

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

Iberico ribs • 19,5

Boneless ribs • corn ribs • coleslaw •
red onion mayonnaise • sweet potato fries

HOMEMADE CROQUETTES

Served with white or brown casino bread and potato salad

Meat croquettes • 10,5

2 Meat croquettes • mustard mayonnaise

Mushroom croquettes • 12,-

2 Mushroom croquettes • truffle mayonnaise

Shrimp croquettes • 14,-

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 bold, 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 vertical light fixtures.

DINNER

CAN BE ORDERED BETWEEN 17:30 AND 21:30

STARTERS

Baguette • 5,-

Baguette • herb butter • cheese • olives

Iberico ham • 7,5

Iberico ham • melon • balsamic vinegar syrup

FIRST COURSE

Steak Tartare • 12,5

Beef • truffle • pecorino cheese • mushrooms • asparagus • mizuna • chanterelles

Carpaccio • 12,-

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

Veal round • 12,-

Potato salad • tuna mayonnaise • haricots verts • egg yolk cream • capers

Livar Pork belly • 13,-

Livar pork belly • noodles • sesame seed • cashews • bean sprouts • mango • cilantro

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.

Scampi pan • 14,5 *Package price +1,5*

10pcs scampi • herb butter • lemon • white baguette

Shrimp cocktail • 14,5 *Package price +1,5*

Prawns • celery • tomatoes • cocktail sauce • avocado • melon balls • toast

Beetroot 🌿 • 13,-

Beetroot tartare • goat cheese • herb salad • caramelized nuts • balsamic vinegar syrup

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



MAIN COURSES

Meat dishes


Chef's Tip

Paulet Jaune Noir • 23,5

Label Rouge Black leg "supreme" fowl • risotto •
broad beans • peas morels • gravy

CHEF'S TIP

Burger Cerise • 18,5

 Vegetarian option available

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

Filet de Porc Cerise • 23,5

Pork tenderloin • Hasselback potatoes •
wrapped in French mustard and Iberico ham •
peppercorn sauce • glazed carrots • green cabbage

Slow-cooked beef cheek • 24,5

Own jus with balsamic • sweet potato puree • Brussels
sprouts • pearl onions • mushrooms • bacon • potato crisps

Entrecôte • 28,5 Package price +3

Optional pan-fried foie gras • € 10,-

Persillade • Frothy chanterelle sauce • linguine •
mushrooms • spinach

Fish dishes

Chef's Tip

Sole fish • 25,5

3pcs sole fish • asparagus • green cabbage •
lemon • butter sauce • fries

CHEF'S TIP

Salmon filet • 24,5

Hasselback potatoes • roasted tomatoes •
spinach • lemon butter sauce

Fish pasta • 23,5

Mussels • prawns • salmon • fennel • peas •
tarragon • pernod

Asparagus traditional • 21,5

Hollandaise sauce • asparagus • ham •
parsley • boiled egg • boiled potatoes

SEASON SPECIAL

Vegetarian

Pasta Porcini 🌿 • 21,5

Linguine • mushrooms • peas • pecorino cheese •
burrata • arugula • pangritata

Steak Chou-fleur 🌿 • 22,-

Sautéed cauliflower • persillade • hazelnut •
Hasselback potatoes • glazed carrots

SIDEDISHES

French fries • 3,-

Mayonnaise

French fries • 5,-

Truffle mayonnaise • pecorino cheese

Sweet potatoes fries • 4,5

Herb mix • red onion mayonnaise

Salad • 3,-

Remoulade dressing • tomato • cucumber

Vegetables • 5,-

Asparagus • 7,5

5pcs asparagus • Sauce Hollandaise





DESSERTS

Tarte tatin • 8,5

Upside-down apple tart • caramel •
vanilla ice cream • whipped cream

Dame Blanche Choco fudge • 9,-

Chocolate caramel sauce • nuts •
vanilla ice cream • whipped cream

Fromagerie 't Keesheukske • 12,5

Package price +3

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

Cheesecake • 8,5

Cherry compote • vanilla ice cream • Bastogne cookie

Coupe Cerise • 9,-

Vanilla ice cream • cherry compote •
chocolate sauce • whipped cream

Pancakes Cerise • 8,25

Pancakes • cherries • whipped cream •
vanilla ice cream • powdered sugar • syrup

Almond cake • 9,5

Almond cake • mixed berries • vanilla ice cream •
lace cookie

KIDS MENU

Croquettes or meat roll ('frikandel')
with French fries • 7,5

Apple sauce • snack vegetables

Fish sticks with French fries • 8,5

Apple sauce • snack vegetables

Pasta • 8,5

With tomato

Toastie • 5,25

Ketchup • snack vegetables

American pancakes • 5,75

3st American pancakes • powdered sugar • syrup

Kids dessert

Kids Classic • 4,75

Vanilla ice cream • whipped cream • cherry •
strawberry sauce





SNACKS

Dutch 'bitterballen' • 5,25
8 pcs. with mustard mayonnaise

Crispy chicken tenders • 7,5
6 pcs. with chili mayonnaise

Finger food • 9,5
12 pcs. • Dutch 'bitterballen' • shrimp croquettes •
mushroom croquettes • squid rings • breaded prawns •
samosa • mustard mayonnaise • cocktail sauce

"Cerise" Ribs • 12,5
Boneless ribs • crispy corn ribs • sour cream •
green onion • cilantro • red onion mayonnaise

Loaded fries • 7,5
French fries • stewed meat • aioli • persillade

Sweet loaded fries • 7,5
Sweet potato fries • herb mix • red onion •
jalepeño pepper • red onion mayonnaise

Nachos • 11,5
Tortilla chips • pulled chicken • red onion •
sour cream • cheese

Shared plateau • 18,-
Charcuterie • cheese board •
bread • nachos • luxury snack platter

CAKE & DELICACIES

From the bakery

'Limburg' flan • 3,50

A selection of fruit flan

Luxury 'Limburg' flan • 4,-

A selection of fruit flan

Cheesecake • 4,5

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





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
<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.

SENZATEA CO
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 - Chianti

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

Germany

Weingut Deutzerhof - Mayschossler

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	5,00
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		

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

She's Always Rosé	Bottle	34,00
Pinot Noir		

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 6,50
Martini vibrante with tonic • orange

Gin Tonic 8,10
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 Sloe gin 11,50
Fever tree lemon tonic • lemon

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 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 Red Port	4,00 4,00
Martini Bianco Fiero Rosso	4,00 4,30 4,00
Grappa PO' di Poli Smooth Moscato Dry Merlot Elegant Pinot Traminer Aromatica	6,40 6,40 6,40 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.

