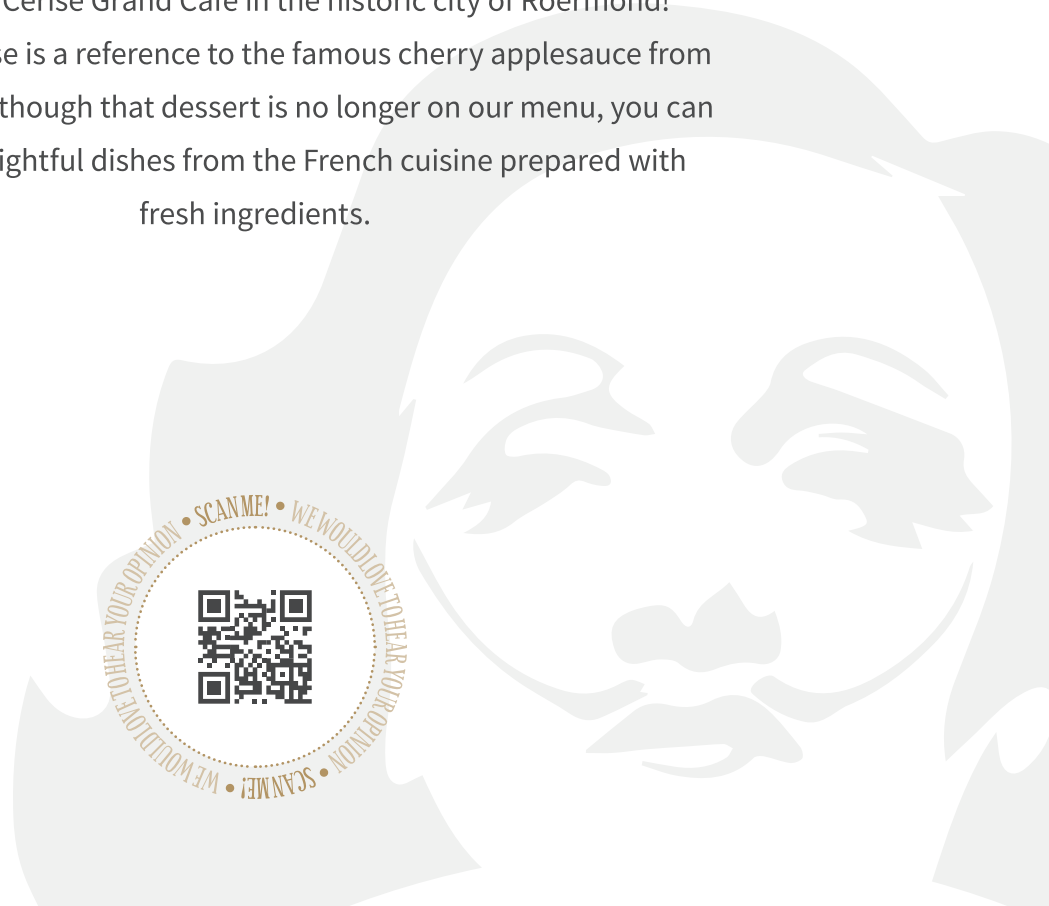




WELCOME TO CERISE

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 • 8,95
Mascarpone • Fleischbällchen

Zucchini-Brokkoli-Suppe  Leicht scharf • 9,5

Vegane Variante möglich

Schnittlauch • Speckkrusteln • 'Nduja

BRÖTCHEN

Pinsa Halloumi  Vegetarisch • 13,95
Gurke • Hot Honey • Halloumi • Hummus • Pekannuss

Avocado-Sandwich  Vegetarisch • 14,5

Optional: hausgeräucherter Lachs • € 4,00

Sauerteigbrot • Rote-Bete-Hummus • pochiertes Ei •
Hollandaise-Soße • Kräutersalat



Brisket Roll • 14,95
Pulled Brisket • Brioche • Kimchi-Krautsalat •
Kaffee-BBQ-Sauce

Carpaccio • 14,5
Sauerteig • Trüffelcreme • Pinienkerne •
Parmesankäse

Sandwich mit Lachs • 15,25
Hausgeräucherter Lachs • Sauerteigbrot • Frischkäse •
Kapern • Dill • Eingelegte Zwiebel

Egg Benedict • 14,5
Briochebrot • Parmaschinken • pochierte Eier •
Hollandaise-Soße • Kräutersalat

Egg Royal • 16,5
Briochebrot • Lachs • pochierte Eier •
Hollandaise-Soße • Kräutersalat

Türkische Eier  Leicht scharf  Vegetarisch • 12,5
Knuspriges Chili-Öl • türkischer Quark • 2 pochierte Eier •
Frühlingszwiebel • Sauerteig • Feta • Dill • süß-saure Zwiebel

KROKETTEN

Mit weißem oder braunem Kasino-Brot

Fleischkrokette • 13,5
Kasino-Brot • Senfmayonnaise • Rotkohlsalat • Krautsalat

Garnelenkrokette • 14,75
Kasino-Brot • Cocktailsauce • Rotkohlsalat • Krautsalat



SALATE

Carpaccio-Salat • 16,5

Trüffelcrème • Pinienkerne • Parmesan • Gurke •
Tomate • Little Gem Salat

Salat mit hausgeräuchertem Lachs • 17,5

Gurke • Vadouvancreme • Kräutersalat • Kapern •
rote Zwiebeln

Caesar-Salat • 16,5

Hähnchenschenkel • Sardellendressing • Gurke •
Speck • pochiertes Ei • Parmesan

Rote-Bete-Halloumi-Salat • 15,25

Rote-Bete-Hummus • Chioggia-Bete • Krautsalat •
Kichererbsen • Halloumi • Hot Honey

12 UHR

Einen echten Lunch-Klassiker!

12-uurtje Fleisch • 15,-

½ Egg Benedict Parmaschinken • 1 Fleischkrokette •
Zucchini-Brokkoli-Suppe oder Tomatensuppe

12-uurtje Fisch • 15,95

½ Egg Benedict Royal • 1 Garnelenkrokette •
Zucchini-Brokkoli-Suppe oder Tomatensuppe

LUNCHSPECIALS

Wählen Sie eines unserer Mittagsangebote!

Schinken-Käse-Toast • 9,95

Wahl zwischen Weiß- oder Vollkornbrot • ketchup •
krautsalat

Chicken Melt Scharf • 13,95

Sauerteigbrot • Hähnchenschenkel • gereifter Käse •
Krautsalat • geräuchertes Paprikapulver • knuspriges Chiliöl

Cerise Smash Burger • 22,5

Brioche • Bacon Jam • gereifter Käse • rote Zwiebel •
Gewürzgurke • Pommes

Knollensellerie-Fenchel-Burger Vegan • 21,5

Avocado • veganer Cheddar • Piccalilli • Zuckersalat •
Pommes

Crispy Chicken Bowl • 18,5

Jasminreis • Avocado • Sesamvinaigrette •
Knackiges Gemüse • Nori

Tuna Bowl • 18,5

Jasminreis • Avocado • Sesamvinaigrette •
Knackiges Gemüse • Nori



DINER

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

VORSPEISEN

Char-Siu-Schweinebauch • 12,75

Reissalat • Pak Choi • knuspriger Schweinebauch •
Gochujangcreme • Wakame

Carpaccio • 14,5

Optional: Frischer Trüffel • € 6,50

Trüffelcreme • Parmesankäse • Olivenöl •
Pinienkerne

Pastrami • 15,75

Optional: Frischer Trüffel • € 6,50

Chimichurri-Creme • Little Gem • Parmesan •
geräucherte Mandeln • Gurke

Austern Fine de Claire • 10,75

3 stk. • Zitrusfrüchte • Sambaizu-Vinaigrette

Garnelenkrokette • 14,75

2 stk. • Cocktailsauce • Zitrone • Petersilie

Thunfisch & Königskrabbe • 16,5

Thunfisch-Sashimi • Krabbensalat • Avocado •
Gurke • Nori

Aal-Toast (2 Stk.) • 14,75

Brioche • Rote Bete • Heringskaviar • Saure Sahne •
Limettenabrieb

Burrata • 13,75

Optional: Frischer Trüffel • € 6,50

Iberico-Schinken • gerösteter Tomatensalat •
Aceto Balsamico • geräucherte Mandeln

Peking-Pilz-Pfannkuchen • 12,95

Austernpilze • Hoisin-Sauce • Gurke • Karotte • Sesam •
Frühlingszwiebeln

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.

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



HAUPTGERICHTE

Tournedos • 35,75 Paketpreis + 7,-

Wahlweise mit gebratener Entenleber • € 6,75

Optional: Frischer Trüffel • € 6,50

Grünes Kräuterrisotto • Knoblauchjus •

Gemüse der Saison

Rib-Eye-Steak (225 g) • 29,5 Der Favorit des Chefs

Kartoffelgratin • Chimichurri • Saisongemüse •

Mascarponesauce

Texas Style Brisket • 29,95

18 Stunden langsam gegartes Rindfleisch aus unserem Smoker

BBQ-Glasur • Zwiebeln • Baked Beans •

Kimchi-Krautsalat • Mais

Cerise Smash Burger • 22,5

Brioche • Bacon Jam • rote Zwiebel • Gewürzgurke •

gereifter Käse • Pommes

Satay • 23,5

Hähnchen-Satay • Satay-Sauce • Atjar •

Garnelencracker

Kabeljau Thai Style • 25,5

Rotes Curry • grünes Kräuteröl • Kokosmilch •

Reis • Zuckerschoten • Frühlingszwiebeln • Sprossen

Seezunge (2 Stk.) • 29,75

Die Seezunge muss selbst filetiert werden

Beurre Noisette • Haselnuss • Schnittlauch •

Frischer Salat • Pommes frites • Zitrone

Knollensellerie-Fenchel-Burger Vegan • 21,5

Avocado • veganer Cheddar • Piccalilli • Zuckersalat •

Pommes frites

Ricotta-Spinat-Ravioli Vegetarisch • 22,75

Optional: Frischer Trüffel • € 6,50

Luftige Parmesan-Trüffelsauce • Tomatenconçassée •

Kartoffelchips • Buchenpilze • Pinienkerne

Gyoza Vegan • 21,5

Rotes Curry • Sesam • Udon-Nudeln •

knackiges Gemüse • Zuckerschoten

BBQ-PLATTE SPEZIAL

2 personen

BBQ-Platte • 76,5

Texas Brisket • Rib-Eye-Steak • Maiskolben •
Smoky Hot Chicken Wings • Baked Beans •
Pulled Beef • Kimchi-Krautsalat • Pommes frites

BEILAGE

Französische Pommes frites • 4,5

Mayonnaise

Trüffel-Pommes frites • 6,5

Pommes frites • Parmesankäse • Trüffelmayonnaise

Gemischter Salat • 4,5

Saisonales Gemüse • 6,75





NACHSPEISEN

Lemon-Curd-Tarte • 10,5

Gesalzener Erdnusscrumble • Himbeeren • Vanilleeis •
Himbeer-Crèmeux

Erdbeere & Rhabarber • 10,95

Erdbeere • Rhabarber • Vanillecreme •
Schokolade • Kakao

Käseplatte • 14,5

Paketpreis + 3,5

Käse aus 't Keesheukske

4 stk. • kletzenbrot • Trauben • Apfelsirup • Nüsse

Dame Blanche • 11,5

Vanilleeis • warme Schokoladensauce • Schlagsahne •
Bastogne-Crumble • Hippe

Shortbread  Vegan  Glutenfrei • 10,5

Karamellierte Mandel • Erdbeere •
Blutorangensorbet

Pralinen von der Pastorie • 5,95

4 stk. • perfekt zum Kaffee

KINDERMENÜ

Vorspeisen

Tomatensuppe • 5,25

Melone mit Parmaschinken • 6,5

Toast mit Schinken & Käse • 5,5

Hauptgerichte

Frikandel, Chicken Nuggets oder
Krokette mit Pommes • 8,5

Gurke • Tomate • Apfelmus

Ravioli mit Spinat & Tomatensauce • 12,5

Kleines Steak oder Fischfilet • 14,75

Karotte • Paprika • Pommes

Kids Burger • 10,5

Ketchup • Gurke • Tomate • Pommes • Apfelmus

Nachspeisen

Kinderbecher mit Vanilleeis • 5,75

Schlagsahne • Streuseln





SNACKS

‘Bitterballen’ • 8,5
8 stk. • Senfmayonnaise

OFC – Oranjerie Fried Chicken • 10,5
10 stk. • Sesam • Frühlingszwiebeln • Sticky Sauce •
Vadouvan-Mayonnaise

Garnelen-Gyoza • 8,5
6stk. • Mango-Chutney • Sesam • Frühlingszwiebel



Rösti „Blini“ • 9,75
Hausgeräucherter Lachs • Sauerrahm • Gurke •
Frühlingszwiebeln

Pizzabrot • 9,75
Tomate • Parmesan • Chimichurri •
Trüffelcreme • Hot Honey

Tom-Kha-Kai-Kroketten • 9,25
6 stk. • Vadouvancreme • Frühlingszwiebeln •
Nori-Chips

Shared plateau • 23,5
Ideal zur Begleitung eines Drinks

Austern Fine de Claire • 10,75
3 stk. • Zitrusfrüchte • Sambaizu-Vinaigrette

Austernpilz-Bitterballen • 8
 Vegan  Glutenfrei
5 stk. • Vegane Trüffelmayonnaise



Vegan



Glutenfrei

KUCHEN & DELIKATESSEN

Vom bäcker

Limburger Vlaai • 3,95

Verschiedene sorten

Luxus Limburger vlaai • 4,75

Verschiedene sorten

Schlagsahne • 0,75

LOVEN *De Echte bakker*

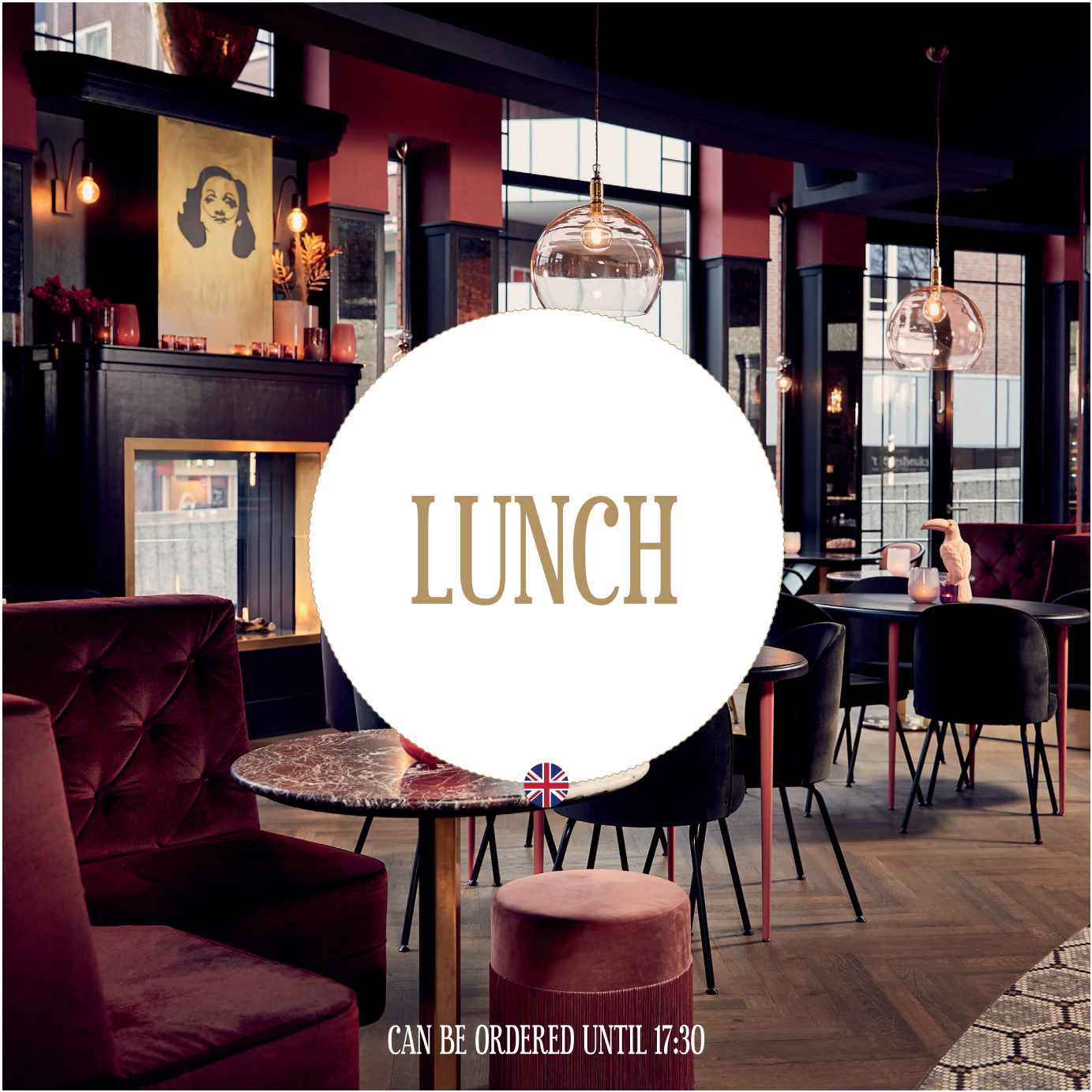
Unser Limburgse Vlaai kommt von der echten Bäckerei Loven. Seit 30 Jahren betreiben die Brüder Kemmeren die Bäckerei im Zentrum von Roermond. 2021 gewannen sie bei der jährlichen Tortenbeschau sogar den ersten Preis. Fragen Sie einen unserer Mitarbeiter nach den verschiedenen Typen.

📍 Roermond, Limburg



Loven
De Echte Bakker





LUNCH



CAN BE ORDERED UNTIL 17:30


SOUPS

Tomato soup • 8,95
Mascarpone • meatballs

Courgette & Broccoli Soup  Mildly spicy • 9,5
Vegan option available
Chives • crispy bacon • 'nduja

SANDWICHES

Halloumi Pinsa  Vegetarian • 13,95
Cucumber • hot honey • halloumi • hummus • pecan

Avocado Sandwich  Vegetarian • 14,5
Optional: house-smoked salmon • € 4,00
Sourdough • beetroot hummus • poached egg •
hollandaise sauce • herb salad

Brisket Roll • 14,95
Pulled brisket • brioche • kimchi coleslaw •
coffee BBQ sauce

Carpaccio • 14,5
Sourdough • truffle cream • pine nuts •
Parmesan cheese

Salmon sandwich • 15,25
House-smoked salmon • sourdough bread •
cream cheese • capers • dill • pickled onion

Egg Benedict • 14,5
Brioche • Parma ham • poached eggs •
hollandaise sauce • herb salad

Egg Royal • 16,5
Brioche • salmon • poached eggs •
hollandaise sauce • herb salad

Turkish Eggs  Mildly spicy  Vegetarian • 12,5
Crispy chilli oil • Turkish yoghurt • 2 poached eggs •
spring onion • sourdough • feta • dill •
sweet and sour onion

CROQUETTES

Served with white or brown casino bread

Beef croquette • 13,5
Casino • mustard mayonnaise • coleslaw

Shrimp croquette • 14,75
Casino • cocktail sauce • coleslaw

SALADS

Carpaccio Salad • 16,5

Truffle cream • pine nuts • Parmesan • cucumber • tomato • little gem lettuce

House-Smoked Salmon Salad • 17,5

Cucumber • vadouvan cream • herb salad • red onion • capers

Caesar Salad • 16,5

Chicken thigh • anchovy dressing • cucumber • bacon • poached egg • Parmesan

Beetroot & Halloumi Salad Vegetarian • 15,25

Beetroot hummus • Chioggia beetroot • cabbage salad • chickpeas • halloumi • hot honey

12 O'CLOCK

Choose a real lunch classic!

12 O'Clock Meat • 15,-

½ Egg Benedict Parma ham • 1 meat croquette • Courgette & Broccoli Soup soup or tomato soup

12 O'Clock Fish • 15,95

½ Egg Royal • 1 shrimp croquette • Courgette & Broccoli Soup soup or tomato soup

LUNCHSPECIALS

Choose one of our lunch specials!

Ham-cheese toast • 9,95

Choice of white or brown bread • ketchup • coleslaw

Chicken Melt Spicy • 13,95

Sourdough • chicken thigh • aged cheese • coleslaw • smoked paprika • crispy chili oil

Cerise Smash Burger • 22,5

Brioche • bacon jam • red onion • pickle • aged cheese • French fries

Celeriac Fennel Burger Vegan • 21,5

Avocado • vegan cheddar • piccalilli • sugarloaf lettuce • French fries

Crispy chicken bowl • 18,5

Jasmine rice • avocado • sesame vinaigrette • nori • crunchy vegetables

Tuna bowl • 18,5

Jasmine rice • avocado • sesame vinaigrette • nori • crunchy vegetables

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 decorative elements.

DINNER

CAN BE ORDERED BETWEEN 17:30 AND 21:30

FIRST COURSE

Char Siu Pork Belly • 12,75

Rice salad • pak choi • roasted pork belly • wakame • gochujang cream

Carpaccio • 14,5

Optional: Fresh truffle • € 6,50

Truffle cream • Parmesan cheese • olive oil • pine nuts

Pastrami • 15,75

Optional: Fresh truffle • € 6,50

Chimichurri cream • little gem • parmesan • smoked almonds • cucumber

Oysters Fine de Claire • 10,75

3 pcs. • citrus • Sambaizu vinaigrette

Shrimp croquette • 14,75

2 pcs. • cocktail sauce • lemon • parsley

Tuna & king crab • 16,5

Tuna sashimi • crab salad • avocado • cucumber • nori

Eel toast • 14,75

2 pcs • Brioche • beetroot • herring caviar • sour cream • lime zest

Burrata • 13,75

Optional: Fresh truffle • € 6,50

Iberico ham • roasted tomato salad • balsamic vinegar • smoked almonds

Peking Mushroom Pancakes Vegan • 12,95

Oyster mushrooms • hoisin • cucumber • carrot • spring onion • sesame

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.

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



Vegetarian



Vegan



MAIN COURSES

Tournedos • 35,75 Package price + 7,-

Optional: Fried duck liver • € 6,75

Optional: Fresh truffle • € 6,50

Green herb risotto • garlic jus • vegetables of the season

Rib-eye Steak 225 g • 29,5 Chef's favorite

Potato mousseline • chimichurri • seasonal vegetables • mascarpone sauce

Texas Style Brisket • 29,95

18-hour slow-cooked beef from our smoker

BBQ glaze • onions • kimchi coleslaw • baked beans • corn

Cerise Smash Burger • 22,5

Brioche • bacon jam • red onion • pickle • aged cheese • French fries

Satay • 23,5

Chicken thigh satay • satay sauce • atjar • prawn crackers

Thai-Style Cod • 25,5

Red curry • green herb oil • coconut milk • rice • sugar snaps • spring onion • bean sprouts

Slip sole • 29,75

2 pcs • Beurre noisette • hazelnut • chives • fresh salad • fries • lemon

Celeriac Fennel Burger Vegan • 21,5

Avocado • vegan cheddar • piccalilli • sugarloaf lettuce • French fries

Ricotta & Spinach Ravioli Vegetarian • 22,75

Optional: Fresh truffle • € 6,50

Foamy Parmesan & truffle sauce • potato cracklings • tomato concassé • beech mushrooms • pine nuts

Gyoza Vegan • 21,5

Red curry • sesame • udon noodles • crunchy vegetables • sugar snaps

SEASON SPECIAL

BBQ PLATTER SPECIAL

2 persons

BBQ Platter • 76,5

Texas brisket • rib-eye steak • pulled beef •
smoky hot chicken wings • baked beans •
kimchi coleslaw • corn on the cob • fries

SIDEDISHES

French fries • 4,5

Mayonnaise

Truffle fries • 6,5

French fries • Parmesan cheese • truffle mayonnaise

Mixed salad • 4,5

Seasonal vegetables • 6,75





DESSERTS

Lemon Curd Pie • 10,5

Salted peanut crumble • raspberries •
raspberry crèmeux • vanilla ice cream

Strawberry & rhubarb • 10,95

Strawberry • rhubarb • vanilla cream •
chocolate • cocoa

Cheeseboard • 14,5

Package price + 3,5

Cheeses from 't Keesheukske

4 pcs. • Austrian fruit bread • grapes • apple syrup • nuts

Dame Blanche • 11,5

Vanilla ice cream • warm chocolate sauce •
whipped cream • Bastogne crumble • tuile

Shortbread Vegan Gluten-free • 10,5

Caramelised almond • strawberry •
blood orange sorbet

Chocolates from de Pastorie • 5,95

4 pcs. • delicious with coffee

KIDS MENU

First course

Tomato Soup • 5,25

Melon with Parma ham • 6,5

Toasted ham & cheese sandwich • 5,5

Main course

Croquettes, chicken nuggets or
meat roll ('frikandel') with French fries • 8,5
Cucumber • tomato • applesauce

Ravioli with spinach & tomato sauce • 12,5

Small steak or white fish • 14,75
Carrot • bell pepper • French fries

Kids Burger • 10,5
Ketchup • cucumber • tomato • French fries •
applesauce

Dessert

Kids Cup with vanilla ice cream • 5,75
Whipped cream • sprinkles





SNACKS

Dutch 'bitterballen' • 8,5

8 pcs. • with mustard mayonnaise

OFC – Oranjerie Fried Chicken • 10,5

10 pcs. • Sesame seeds • spring onion • sticky sauce • vadouvan mayonnaise

Shrimp Gyoza • 8,5

6 pcs. • Mango chutney • sesame • spring onion

Rösti "Blini" • 9,75

House-smoked salmon • sour cream • cucumber • spring onion

Pizza bread • 9,75

Tomato • parmesan cheese • chimichurri • truffle cream • hot honey

Tom Kha Kai Croquettes • 9,25

6 pcs. • Vadouvan cream • spring onion • nori crisps

Shared plateau • 23,5

Delicious with a drink

Oysters Fine de Claire • 10,75

3 pcs. • Citrus • Sambaizu vinaigrette

Oyster Mushroom Bitterballs • 8



Vegan



Gluten-free

5 pcs. • Vegan truffle mayonnaise



Vegan



Gluten-free

CAKE & DELICACIES

From the bakery

'Limburg' flan • 3,95

A selection of fruit flan

Luxury 'Limburg' flan • 4,75

A selection of fruit flan

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	3,50
Coca Cola Zero 20cl	3,50
Coca Cola 33cl	4,40
Coca Cola Zero 33cl	4,40
Fanta Orange	3,50
Fanta Cassis	3,50
Sprite	3,50
Fuze Tea	
Ice Tea	3,50
Green Tea	3,50
Mango Chamomile	3,50
Peach Hibiscus	3,50
Finley	
Bitter Lemon	3,50
Tonic	3,50
Ginger Ale	3,50
Rivella	3,50
Crodino	3,60
Spa	
Blue • still	3,50
Red • sparkling	3,50
Fristi	3,50
Chocomel	3,50

bottle of water

Still 0,75 liter	6,00
Sparkling 0,75 liter	6,00

FRUIT JUICES


Tomato juice	3,80
Fresh orange juice	4,80

Appeven

Orange juice 25cl 100% oranges	3,80
Apple juice 25cl 100% apples	3,80
Apple lime mint juice 25cl Apple juice with lime and mint	3,80

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	3,50
Espresso	3,50
Double espresso	4,30
Cappuccino	3,70
Cappuccino Special	4,70
Caramel • hazelnut • vanilla	
Café au lait	3,70
Latte macchiato	3,70
Flat white	4,60
.....	
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	4,00
Hot chocolate	
Without whipped cream	3,70
With whipped cream	4,40

SPECIAL COFFEES



Irish coffee
Whiskey • 7,70



French coffee
Grand Marnier • 7,70



Café 43
Licor 43 • 7,70



Spanish coffee
Tia Maria • 7,70



Italian coffee
Amaretto • 7,70

Our coffee specials are served with whipped cream



FRESH TEA

Experience the authentic flavors of Sri Lanka. Puritea brings you tea in its purest form: carefully selected leaves enriched with real fruits, herbs, and spices. A pure, rich infusion with no artificial additives, specially curated for the true tea lover.



PURITEA
THE ORIGINAL · FROM SRI LANKA



Earl Grey • 3,50

A unique twist on a classic. This premium blend of high-altitude black tea and pure bergamot delivers a bolder, more intense citrus aroma than the traditional Earl Grey.



Honey Rooibos • 3,50

A smooth South African rooibos with the natural sweetness of honey and a rich, woody aroma. Caffeine-free and delicious all day long, whether served hot or iced.



Ceylon Afternoon Tea • 3,50

A premium Ceylon black tea from the Uva district in Sri Lanka. Carefully chosen for its perfect balance of rich, full flavors and subtle citrus undertones.



Ceylon Green Tea • 3,50

Harvested from the high-altitude plantations of Sri Lanka's Nuwara Eliya district, this premium green tea is a daily ritual you'll fall in love with. It's crisp, energizing, and incredibly easy to drink.



Chamomile Lemon • 3,50

Light, floral, and naturally caffeine-free. This soothing chamomile helps body and mind relax before bedtime.



Lemongrass Rosehip • 3,50

Infused with lemongrass to unwind from the daily hustle, combined with calming rosehip and hibiscus for relaxation. Fresh citrus notes add a bright touch to keep you smiling.

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	●●●○○

5,60



LA TRAPPE
Tripel

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

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

5,80



LA TRAPPE
Witte Trappist

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

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

5,40



LA TRAPPE
Blond

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

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

5,60

Swinckels

Premium Pilsener

ABV	5,0%
Bitterness	●●○○○

0,25L 3,50 0,5L 6,90

Palm

Spéciale Belge Ale

ABV	5,2%
Bitterness	●●○○○

5,20

Punk IPA

IPA

ABV	5,4%
Bitterness	●●●○○

6,00

Weihenstephaner

Hefeweissbier

ABV	5,4%
Bitterness	●●○○○

0,33L 5,20 0,5L 8,00

BOTTLED BEERS

LOW ALCOHOL PERCENTAGE

Bavaria • 0,0%
Non-alcoholic 3,90

Bitterness ●○○○○

Bavaria • 0,0%
Wheat beer 4,60

Bitterness ●●○○○

Bavaria • 0,0%
IPA 4,60

Bitterness ●●○○○

Bavaria • 0,0 or 2,0%
Radler Lemon 4,10

Bitterness ●○○○○

Blonde beer • 8,5%
Duvel 5,00

Bitterness ●●○○○

Tequila beer • 5,9%
Desperados 5,00

Bitterness ●○○○○

Mexican beer • 4,5%
Corona 5,50

Bitterness ●●○○○

Jacobins • Fruit beer • 3,5%
Kriek Max 4,50

Bitterness ●○○○○

BUUZ • Blonde beer • 7,0%
'Krachtig Blond' 6,30

Bitterness ●●●●○ 📍 From Roermond

BUUZ • Double • 7,5%
Dubbel 6,30

Bitterness ●●○○○ 📍 From Roermond

BUUZ • Triple • 8,5%
Tripel 6,30

Bitterness ●○○○○

Uiltje • Pale Ale • 5,6%
'Dikke Lul 3 Bier' 6,50

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 36,50

● Sauvignon blanc



Italy

Cantine Dei - Chanti

Bottle 37,50

● Malvasia, Grechetto, Trebbiano



France

Domaine de L'Églantière

Bottle 43,50

● Chardonnay - Chablis



Germany

Weingut Künstler - Rheingau

Bottle 36,00

● Riesling



New Zealand

Vavasour - Marlborough

Bottle 38,00

● Pinot Noir



Argentina

Pascual Toso - Mendoza

Bottle 38,50

● Malbec



Italy

Spada

Bottle 37,00

● Valpolicella Ripasso

RED WINE

Italy

Primi Soli

Glass 5,10

Sangiovese

Bottle 24,50

Spain

Pardal

Glass 5,70

Tempranillo

Bottle 27,50

Bosnia and Herzegovina

Rubis

Glass 7,90

Blatina

Bottle 38,50

France

Dusseau

Glass 6,20

Merlot

Bottle 30,00

France

Domaine la Colombette **Biologisch**

Bottle 34,00

Merlot, Cabernet

Germany

Weingut Deutzerhof - Mayschusser

Bottle 44,50

Spätburgunder

Spain

Fincas de Landaluce - Crianza

Bottle 44,50

Tempranillo

Italy

Villa Saletta - Chianti

Bottle 42,50

Sangiovese, Cabernet Sauvignon, Merlot

Austria

Weingut Schwarz

Bottle 51,50

The Butcher Cuvée Rot

Pinot Noir

WHITE WINE

Italy

Primi Soli	Glass	5,10
Trebbiano	Bottle	24,50

Corte Vigna	Glass	5,70
Pinot Grigio	Bottle	27,50

Spain

Pardal	Glass	5,70
Verdejo	Bottle	27,50

Bosnia and Herzegovina

Rubis	Glass	6,90
Zilavka	Bottle	38,00

France

Dusseau	Glass	6,20
Chardonnay	Bottle	30,00

Sweet white wine	Glass	5,10
Terrases de Sud	Bottle	24,50

France

Dusseau - Barrel Aged	Bottle	37,50
Viognier		

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

Australia

Silver Creek	Bottle	48,50
Chardonnay		

Austria

Weingut Schwarz	Bottle	36,00
The Butcher Cuvée Weiss Grünerveltiner, Welschriesling en Sauvignon blanc		

ROSÉ

Italy

Corte Vigna	Glass	5,10
Pinot Grigio Blush	Bottle	24,50

Bosnia and Herzegovina

Rubis	Bottle	40,00
Blatina		

BUBBLES

Spain

Cava	Glass	6,60
Brut Domenech	Bottle	37,00

France

Chardonnay	Glass	6,60
Organic sparkling alcohol-free		

CHAMPAGNE

France

Mailly	Bottle	85,00
Brut Reserve Gran Cru		

Mailly Rosé	Bottle	95,00
Brut Reserve Gran Cru		

Veuve Cliquot	Bottle	105,00
Brut		

COCKTAILS

Clover club 12,50
Raspberry • lemon • Yuzu Gin

Espresso Martini 12,50
Coffee • vodka • vanilla

Pornstar Martini 12,50
Passion fruit • vanilla

Amaretto sour 12,50
Almonds • lemon • bitters

Bring me back to Bali 12,50
Vodka • pandan • aloe vera •
passion fruit

MOCKTAILS 0.0%

Virgin Italian Red Lips 8,50
Martini vibrante with tonic • orange

Gin Tonic 9,20
Non-alcoholic gin • apple • fevertree indian tonic

GIN & TONICS

Bombay gin 11,00
Fever tree indian tonic • lemon • lime

Bobby's gin 11,50
Fever tree indian tonic • orange • clove

Hendrick's gin 13,00
Fever tree elderflower tonic • cucumber

Monkey 47 gin 13,00
Fever tree indian tonic • orange

Copperhead gin 13,00
Fever tree mediterranean tonic • orange

Nordes gin 13,00
Fever tree mediterranean tonic • liquorice • lemon

Arduenna gin *Biological* 13,00
Fever tree mediterranean tonic • lemon

PRIVATE LABEL GIN

Toucan gin • 13,00
London Essence indian tonic • cherry



Cerise gin • 13,00
Fever tree indian tonic • citrus



DISTILLATES

Jenevers young • old • berries	4,00
Jägermeister vieux • apfelkorn • fernet branka • ramazotti amaro	4,00
Sherry dry • medium	4,40
Campari	4,60
Ricard	5,10
42 Below Vodka	5,30
Grey Goose Vodka	7,60
Armagnac	6,00
Kopke White Port	4,40
Red Port	4,40
Martini Bianco	4,40
Fiero	4,70
Rosso	4,40
Grappa PO' di Poli Grappa Julia	6,80

Bacardi

Carta Blanca	5,10
Spiced	5,40
Anejo Cuatro	5,60
Reserva Ocho	6,50
Gran Reserva Diez	10,40

APERITIFS

Limoncello spritz Refreshing and tangy spritz • limoncello • prosecco	8,50
Aperol fresh orange Aperol • fresh orange juice • ice cubes	8,50
Italian red lips Martini fiero • tonic • orange • ice cubes	8,50
Hugo Light sweet spritz • mint • elderberry syrup • prosecco	8,50
Aperol spritz Light bitter spritz • aperol • orange • prosecco	8,50
Martini Bellini peach Martini Bellini peach • mint • orange	7,30

OUR WHISKEY

Blends

Dewar's white label	7,00
Dewar's 12 years	9,50
Ballantines	5,50
Jameson	5,50
Jack daniels	6,00

Deluxe blends

Maker's mark bourbon	7,00
Chivas regal	7,00
Dimple	7,10

Lowland malt

Glenkinchie (aged 12 years)	7,70
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Highland malt

Dalwhinnie (aged 15 years)	7,90
Oban (aged 14 years)	8,60

Islay malt

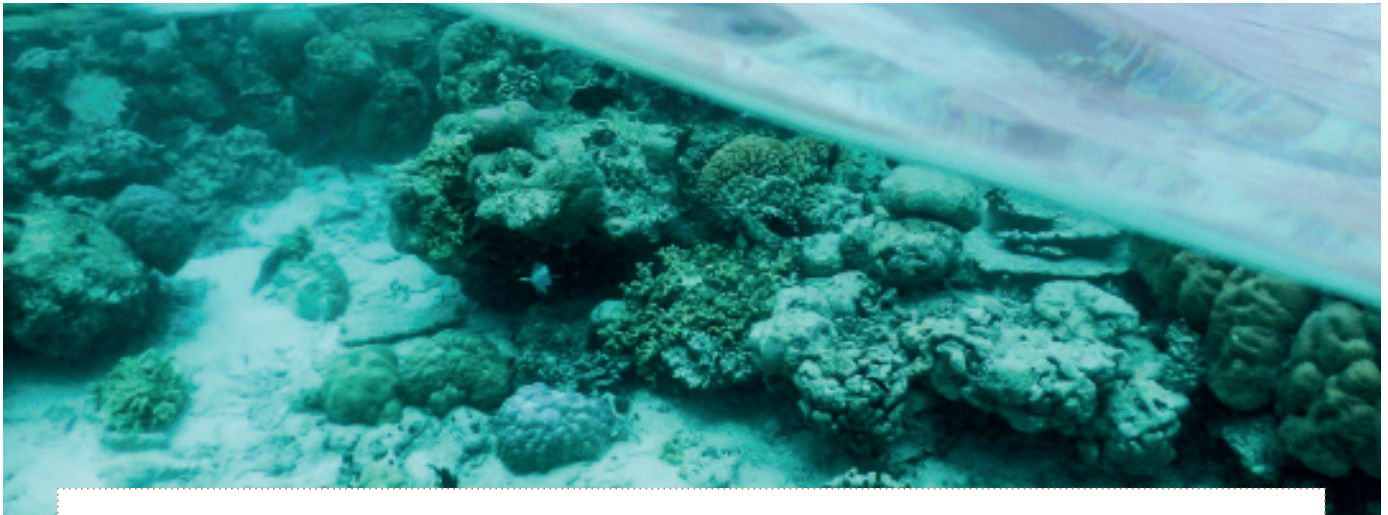
Laphroaig (aged 10 years)	7,60
Lagavullin (aged 16 years)	10,60

OUR LIQUEURS

Pisang ambon	5,10
Malibu	5,10
Passoa	5,10
Safari	5,10
Tia Maria	5,60
Amaretto	5,60
Baileys	5,60
Grand marnier	6,20
Cointreau	5,90
Drambuie	5,90
D.O.M. Benedictine	5,90
Limoncello	5,60
Cuarenta Y Tres	5,60
Sambuca	5,60

COGNAC

Busnel Calvados	6,00
Remy Martin	
VSOP	7,00
XO Excellence	26,50



Vis & Seizoen



Worldwide, fish consumption is increasing, with disastrous consequences for fish stocks.

At Cerise Grand Buffet and Cerise Grand Café, we therefore choose only sustainably caught fish. Seasonal fishing and consumption are essential to preserving and restoring global fish populations.

The Vis & Seizoen Foundation contributes to this by promoting sustainable fish consumption and only supporting fishing during the right seasons. The greater the awareness, the greater the chance of restoring and preserving various fish species.

Even fish with a sustainability label are not always responsible to eat year-round. The rule is simple: leave fish alone during their spawning season.

The Vis & Seizoen Foundation has created a 100% Vis & Seizoen assortment based on strict criteria: the right season, sustainable fishing techniques, a healthy population, and premium quality. This selection includes MSC- or ASC-certified fish or fish 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.

