

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.

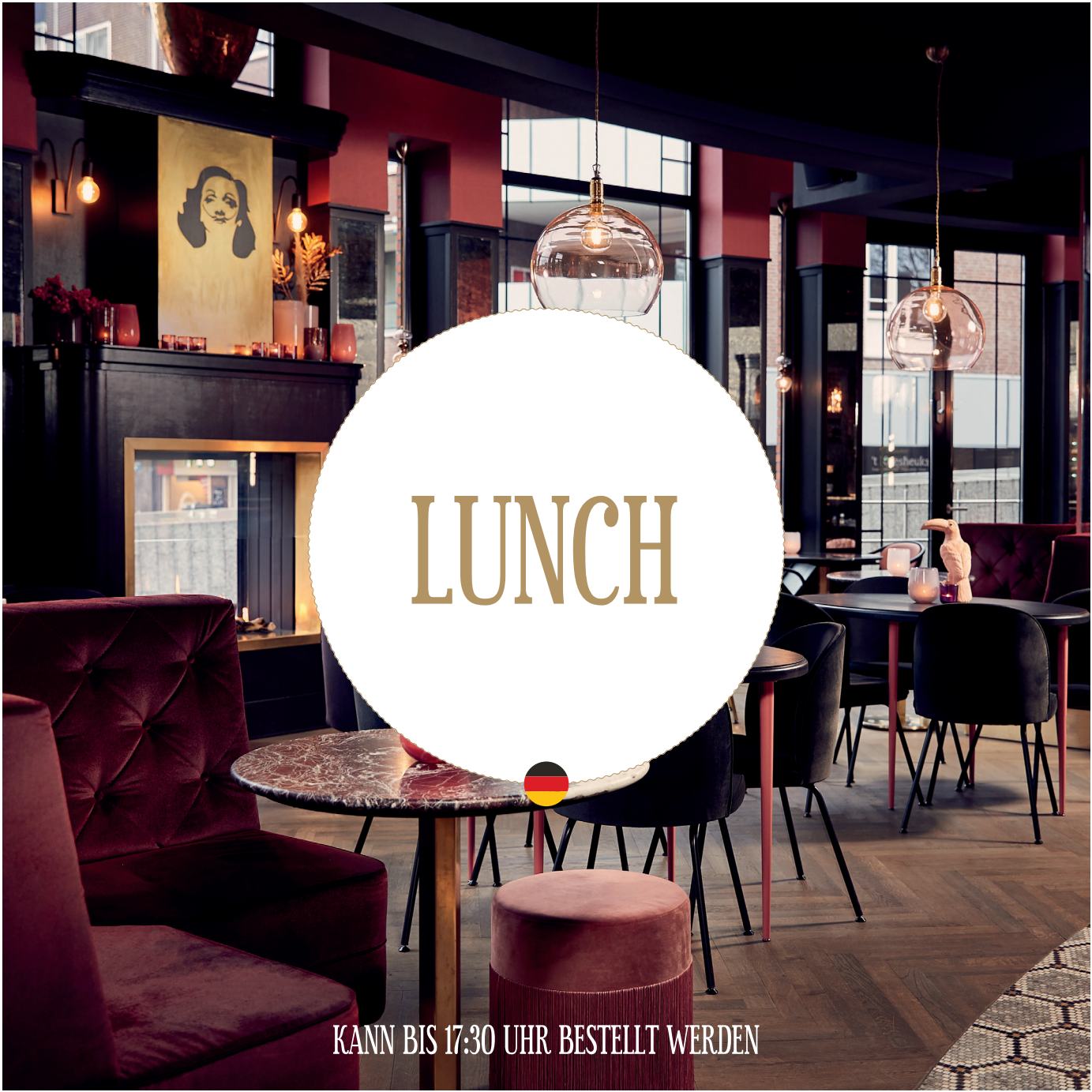


FOOD / ESSEN

Lunch • Mittagessen	 1	 12
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DRINKS

Cold drinks	24
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LUNCH



KANN BIS 17:30 UHR BESTELLT WERDEN

SUPPEN

Tomatensuppe • 8,95

Mascarpone • Fleischbällchen

Blumenkohl-Curry-Suppe Vegan • 8,5

Kartoffelcrunch • Frühlingszwiebel • Spinatöl

Mungobohnensprossen

BRÖTCHEN

Serviert auf Sauerteigbrot

Pinsa Halloumi Vegetarisch • 13,95

Gurke • Hot Honey • Halloumi • Hummus • Pekannuss

Avocado-Sandwich Vegetarisch • 14,5

Optional: hausgeräucherter Lachs • € 3,00

Sauerteigbrot • Rote-Bete-Hummus • pochiertes Ei •

Avocado-Hollandaise • Kräutersalat

Char-Siu-Schweinebauch-Bun Leicht scharf • 14,75

Brioche • Hoisin • Gochujang-Mayonnaise • Pak Choi •

eingelegte Gurke

Carpaccio • 14,5

Sauerteig • Trüffelcreme • Pinienkerne •

Parmesankäse

Pinsa mit hausgeräuchertem Lachs • 15,25

Frischkäse • Kapern • Dill • süß-sauer eingelegte Zwiebeln •

Zitronenkompott

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 •
Blumenkohl-Curry-Suppe oder Tomatensuppe

12-uurtje Fisch • 15,95

½ Egg Benedict Royal • 1 Garnelenkrokette •
Blumenkohl-Curry-Suppe oder Tomatensuppe

LUNCHSPECIALS

Wählen Sie eines unserer Mittagsangebote!

Schinken-Käse-Toast • 9,95

Wahl zwischen Weiß- oder Vollkornbrot • ketchup •
krautsalat

Chicken Bun Leicht scharf • 13,25

Brioche • Mango-Chutney • Weißkohl • eingelegte Gurke •
knusprige Chili-Mayonnaise

Chicken Melt • 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

Poké Bowl Huhn • 18,5

Sushi-Reis • knuspriges Hähnchen • Chili-Mayonnaise •
Soja-Vinaigrette • Avocado • Wakame • Karotte •
Sojabohnen • Gurke

Poké Bowl mit Thunfisch • 21,5

Sushi-Reis • Thunfisch • Chili-Mayonnaise •
Soja-Vinaigrette • Avocado • Wakame • Karotte •
Sojabohnen • Gurke



DINER

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

VORSPEISEN

Char-Siu-Schweinebauch • 12,75

Reissalat* • Pak Choi • knuspriger Schweinebauch •
Gochujangcreme • Wakame

** Sesam-Vinaigrette, Sojabohnen, Furikake, Schnittlauch*

Carpaccio • 14,5

Optional: Frischer Trüffel • € 6,50

Trüffelcreme • Parmesankäse • Olivenöl •
Pinienkerne

Austern Fine de Claire • 10,75

3 stk. • Zitrusfrüchte • Sambaizu-Vinaigrette

Garnelenkrokette • 14,75

2 stk. • Cocktailsauce • Zitrone • Petersilie

Steak Tatar • 15,75

Optional: Frischer Trüffel • € 6,50

Rinderfilet • Sardellencreme • Parmesanhippe •
geräucherte Mandeln • pochiertes Ei

Thunfisch-Taco (2 Stk.) • 15,25

Sriracha • Wakame • Gochujang-Mayonnaise •
Avocado • Nori-Chips • Sesam

Rote Bete Vegetarisch • 13,75

Ziegenkäsecrème • Buchenpilz • Kopfsalat • Grünkohlchips

Peking-Pilz-Pfannkuchen Vegan • 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.



Vegetarisch



Vegan



HAUPTGERICHTE

Tournedos • 35,75 Paketpreis + 7,-

Wahlweise mit gebratener Entenleber • € 6,75

Optional: Frischer Trüffel • € 6,50

Grünes Kräuterrisotto • Jus beurre de Paris •

Gemüse der Saison

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

Kartoffelmousseline • Chimichurri • Saisongemüse

Rinder-Short Rib Texas Style • 28,75

15 Stunden langsam auf dem Holzkohlegrill gegart

Kartoffelmousseline • Kaffeesauce • Saisongemüse

Cerise Smash Burger • 22,5

Brioche • Bacon Jam • rote Zwiebel • Gewürzgurke •

gereifter Käse • Pommes

Satay • 22,5

Hähnchen-Satay • Satay-Sauce • Atjar •

Garnelencracker

Kabeljau Thai Style • 24,5

Rotes Curry • grünes Kräuteröl • Kokosmilch •

Reis • Pak Choi • Frühlingszwiebeln • Sprossen

Dorade • 26,5

Kräuterrisotto • Saisongemüse • Kräutersalat •

Beurre blanc mit schwarzem Knoblauch

Knollensellerie-Fenchel-Burger Vegetarisch • 21,5

Avocado • veganer Cheddar • Piccalilli • Zuckersalat •

Pommes frites

Ricotta-Spinat-Ravioli Vegetarisch • 22,75

Optional: Frischer Trüffel • € 6,50

Luftige Parmesan-Trüffelsauce • Tomatenconcassée •

Kartoffelchips • Buchenpilze • Pinienkerne

Aubergine Thai Style Vegan • 19,95

Rotes Curry • grünes Kräuteröl • Hoisin • Kokosmilch •

Reis • Pak Choi • Frühlingszwiebeln • Nori-Chips



TOMAHAWK SPEZIAL

2-3 personen

Tomahawk-Steak 1100g. • 84,5
Pommes • Gemüse der Saison • Béarnaise •
gemischter Salat • Jus beurre de Paris

Begrenzter Vorrat, bitte unser Personal fragen

Zubereitungszeit: 45 Minuten

BEILAGE

Französische Pommes frites • 4,5

Mayonnaise

Trüffel-Pommes frites • 6,5

Pommes frites • Parmesankäse • Trüffelmayonnaise

Gemischter Salat • 4,5

Rosenkohl • 6,75

Sriracha-Butter • Honig • Nüsse • rote Chili





NACHSPEISEN

Lemon-Curd-Tarte • 10,5

Gesalzener Erdnusscrumble • Himbeeren • Vanilleeis •
Himbeer-Crèmeux

Brownie • 9,5

Maiscreme • Popcorn-Crunch • Popcorn-Parfait

Käseplatte • 14,5

Paketpreis + 3,5

Käse aus 't Keesheukske

4 stk. • kletzenbrot • Trauben • Apfelsirup • Nüsse

Dame Blanche • 10,75

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

Shortbread



Vegan



Glutenfrei

• 10,5

Himbeeren • karamellisierte Mandeln •

Blutorangensorbet

Pralinen von der Pastorie • 5,95

4 stk. • perfekt zum Kaffee



Vegan



Glutenfrei

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

Pasta mit 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

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*

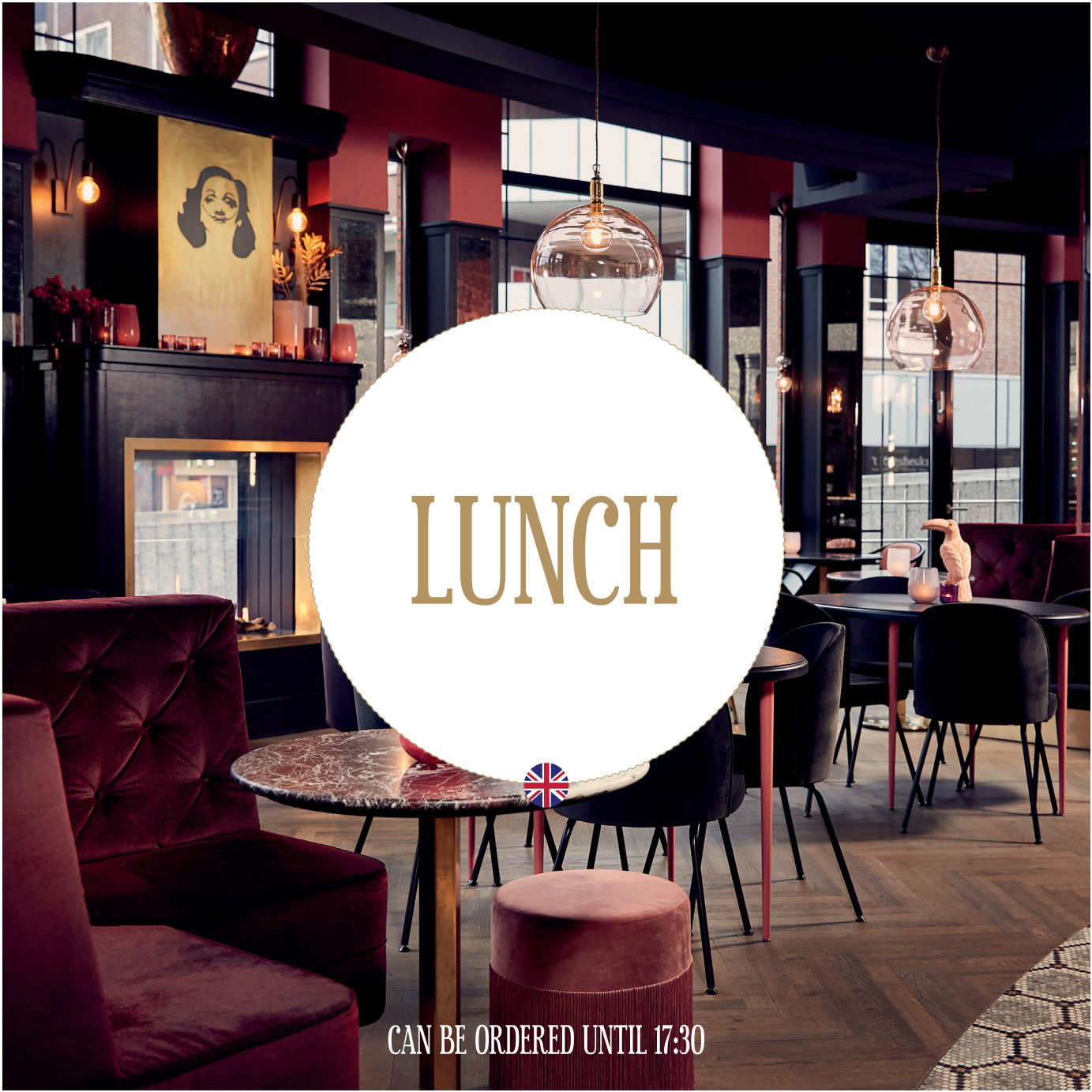
Unser Limburgse Vlaai kommt von der echten Bäckerei Loven. Seit 30 Jahren betreiben die Brüder Kemmeren die Bäckerei im Zentrum von Roermond. 2021 gewannen sie bei der jährlichen Tortenbeschau sogar den ersten Preis. Fragen Sie einen unserer Mitarbeiter nach den verschiedenen Typen.

📍 Roermond, Limburg



Loven
De Echte Bakker





LUNCH

CAN BE ORDERED UNTIL 17:30

SOUPS

Tomato soup • 8,95

Mascarpone • meatballs

Cauliflower Curry Soup  Vegan • 8,5

Potato cracklings • spring onion • bean sprouts • spinach oil

SANDWICHES

Served on sourdough bread

Halloumi Pinsa  Vegetarian • 13,95

Cucumber • hot honey • halloumi • hummus • pecan

Avocado Sandwich  Vegetarian • 14,5

Optional: house-smoked salmon • € 6,50

Sourdough • beetroot hummus • poached egg •
avocado hollandaise • herb salad

Char Siu Pork Belly Bun  Mildly spicy • 14,75

Brioche • hoisin • gochujang mayonnaise • pak choi •
pickled cucumber

Carpaccio • 14,5

Sourdough • truffle cream • pine nuts •
Parmesan cheese

Pinsa with House-Smoked Salmon • 15,25

Cream cheese • capers • dill • sweet-and-sour onion •
lemon compote

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 • 12,95

Casino • mustard mayonnaise • coleslaw

Shrimp croquette • 15,75

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 • Cauliflower curry soup or tomato soup

12 O'Clock Fish • 15,95

½ Egg Royal • 1 shrimp croquette • Cauliflower curry 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 Bun Mildly spicy • 13,25

Brioche • mango chutney • white cabbage • pickled cucumber • crispy chili mayonnaise

Chicken Melt • 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

Poké bowl chicken • 18,5

Sushi rice • crispy chicken • chilli mayonnaise • cucumber • soya vinaigrette • avocado • wakame • carrot • soybeans

Poké bowl tuna • 21,5

Sushi rice • tuna • chilli mayonnaise • cucumber • carrot • soya vinaigrette • avocado • wakame • soybeans

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



DINNER

CAN BE ORDERED BETWEEN 17:30 AND 21:30

FIRST COURSE

Char Siu Pork Belly • 12,75

Rice salad* • pak choi • rispy pork belly • wakame • gochujang cream

**sesame vinaigrette, soybeans, furikake, chives*

Carpaccio • 14,5

Optional: Fresh truffle • € 6,50

Truffle cream • Parmesan cheese • olive oil • pine nuts

Oysters Fine de Claire • 10,75

3 pcs. • citrus • Sambaizu vinaigrette

Shrimp croquette • 14,75

2 pcs. • cocktail sauce • lemon • parsley

Steak Tartare • 15,75

Optional: Fresh truffle • € 6,50

Beef tenderloin • anchovy cream • Parmesan tuile • smoked almonds • poached egg

Tuna Tacos (2 pcs) • 15,25

Sriracha • wakame • gochujang mayonnaise • avocado • nori crisps • sesame

Beetroot Vegetarian • 13,75

Goat cheese cream • beech mushroom • baby lettuce • kale chips

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 • jus beurre de Paris •
vegetables of the season

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

Potato mousseline • chimichurri • seasonal vegetables

Texas Style Beef Short Rib • 28,75

15-hour slow-cooked on charcoal BBQ

Potato mousseline • coffee glaze • seasonal vegetables

Cerise Smash Burger • 22,5

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

Satay • 22,5

Chicken thigh satay • satay sauce • atjar • prawn crackers

Thai-Style Cod • 24,5

Red curry • green herb oil • coconut milk •
rice • pak choi • spring onion • bean sprouts

Sea Bream • 26,5

Green herb risotto • black garlic beurre blanc •
herb salad • seasonal vegetables

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

Thai-Style Eggplant Vegan • 19,95

Red curry • green herb oil • hoisin • coconut milk •
rice • pak choi • spring onion • nori crisps

SEASON SPECIAL



TOMAHAWK SPECIAL

2-3 persons

Tomahawk Steak 1100g. • 84,5

Fries • vegetables of the season • béarnaise •
mixed salad • jus beurre de Paris

Limited availability, please ask our staff

Preparation time: 45 minutes

SIDEDISHES

French fries • 4,5

Mayonnaise

Truffle fries • 6,5

French fries • Parmesan cheese • truffle mayonnaise

Mixed salad • 4,5

Brussels sprouts • 6,75

Sriracha butter • honey • nuts • red chili





DESSERTS

Lemon Curd Pie • 10,5

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

Brownie • 9,5

Corn cream • popcorn crunch • popcorn parfait

Cheeseboard • 14,5

Package price + 3,5

Cheeses from 't Keesheukske

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

Dame Blanche • 10,75

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

Shortbread



Vegan



Gluten-free

• 10,5

Raspberry • caramelized almonds • blood orange sorbet

Chocolates from de Pastorie • 5,95

4 pcs. • delicious with coffee



Vegan



Gluten-free

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

Pasta with 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

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
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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
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Crodino	3,60
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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
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Apple juice 25cl 100% apples	3,80
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Apple lime mint juice 25cl Apple juice with lime and mint	3,80
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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	3,50
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 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 • 3,50

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



No. 111

Earl Grey Blue Flower • 3,50

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



No. 116

Forest Happiness • 3,50

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



No. 203

Chuyeqi Green Organic • 3,50

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



No. 411

Warming Soul • 3,50

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 • 3,50

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 • 3,50

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	●●●○○

5,60



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 - Mayschossler

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 Colombette	Biologisch 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 Clicquot	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 13,00
Fever tree mediterranean tonic • lemon

Biological

PRIVATE LABEL GIN

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



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



DISTILLATES

Jenevers 4,00
young • old • berries

Jägermeister 4,00
vieux • apfelkorn • fernet branka • ramazotti amaro

Sherry 4,40
dry • medium

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 8,50
Refreshing and tangy spritz • limoncello • prosecco

Aperol fresh orange 8,50
Aperol • fresh orange juice • ice cubes

Italian red lips 8,50
Martini fiero • tonic • orange • ice cubes

Hugo 8,50
Light sweet spritz • mint • elderberry syrup • prosecco

Aperol spritz 8,50
Light bitter spritz • aperol • orange • prosecco

Martini Bellini peach 7,30
Martini Bellini peach • mint • orange

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.

