

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.

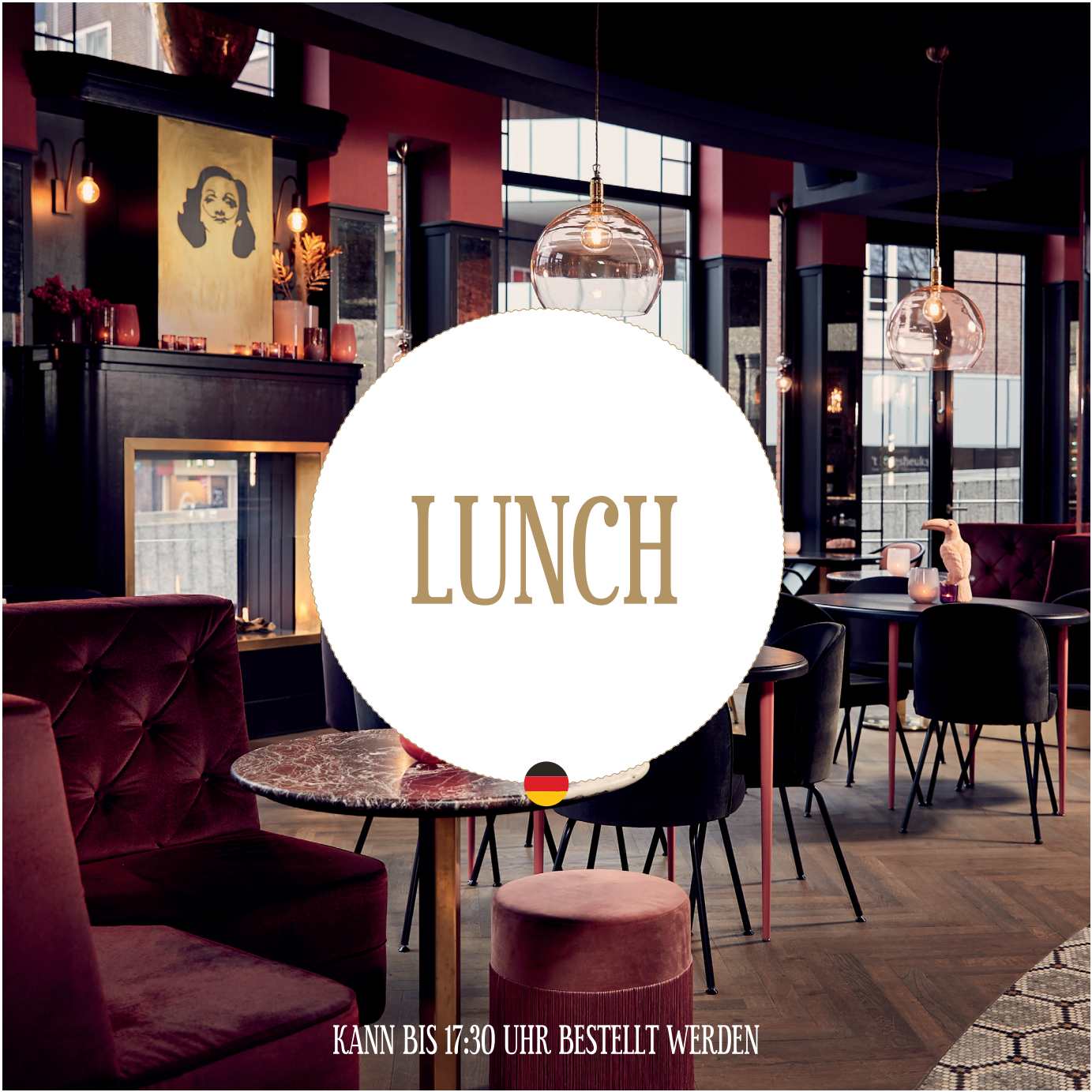


FOOD / ESSEN

Lunch • Mittagessen	 1	 12
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LUNCH

KANN BIS 17:30 UHR BESTELLT WERDEN

SUPPEN

Tomatensuppe • 8,95

Mascarpone • Fleischbällchen

Currysuppe  • 8,75

Nudeln • Pak Choi • Sojasprossen • Frühlingszwiebel

BRÖTCHEN

Serviert auf Sauerteigbrot

Crispy Kimchi  Leicht scharf  • 13,5

Sauerteigtoast • knuspriger Kimchi •

Chili-Mayonnaise • Wakame • Zuckersalat

Mushroom Pinsa  Vegetarisch • 15,25 

Buchenpilze • Pilzcrème • Mascarpone • Walnuss •

Zuckersalat • Kräuter • Salat • Parmesan

Pepesan • 14,5

Sauerteig • Makrele • Gurke •

süß-saure rote Zwiebel • Sesam • Chili-Mayonnaise

Carpaccio • 14,5

Sauerteig • Trüffelcreme • Pinienkerne •

Parmesankäse

Chicken Bun  Leicht scharf • 13,25

Brioche • Mango-Chutney • Weißkohl • eingelegte Gurke •

knusprige Chili-Mayonnaise

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 • 12,95

Kasino-Brot • Senfmayonnaise • Rotkohlsalat • Krautsalat

Garnelenkrokette • 15,75

Kasino-Brot • Cocktailsauce • Rotkohlsalat • Krautsalat



SALATE

Carpaccio-Salat • 16,5

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

Pepesan-Salat • 15,5

Soja-Cracker • Makrele • Pak Choi •
Chili-Mayonnaise • süß-saure rote Zwiebel

Caesar-Salat • 16,5

Knuspriges Hähnchen • Sardellendressing • Gurke •
Speck • pochiertes Ei

Rote-Bete-Kimchi-Salat • 14,5

Rote-Bete-Hummus • Chioggia-Bete • Weißkohl •
Kichererbsen • Kimchi-Bites

12 UHR

Einen echten Lunch-Klassiker!

12-uurtje Fleisch • 15,-

½ Egg Benedict Parmaschinken • 1 Fleischkrokette •
Currysuppe oder Tomatensuppe

12-uurtje Fisch • 15,95

½ Egg Benedict Royal • 1 Garnelenkrokette •
Currysuppe oder Tomatensuppe

LUNCHSPECIALS

Wählen Sie eines unserer Mittagsangebote!

Schinken-Käse-Toast • 9,75

Wahl zwischen Weiß- oder Vollkornbrot • ketchup •
krautsalat

Pepesan Melt • 13,75

Casino-Brot • Makrele • Chili-Mayonnaise •
Rotkohlsalat • süß-sauer eingelegte Gurke & Zwiebel

Cerise BBQ 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 Lachs • 21,5

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



DINER

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

VORSPEISEN

Gänseleberterrinen • 17,5

Optional: Frischer Trüffel • € 6,50

Monégasque-Zwiebeln • 15-jähriger Aceto Balsamico •
Brioche • Pekannüsse

Carpaccio • 14,5

Optional: Frischer Trüffel • € 6,50

Trüffelcreme • Parmesankäse • Olivenöl •
Pinienkerne

Austern Fine de Claire • 10,75

3 stk. • Zitrusfrüchte • Sambaizu-Vinaigrette

Garnelenkrokette • 14,25

2 stk. • Cocktailsauce • Zitrone • Petersilie

Lachs mariniert in Gewürzen • 14,95

Vadouvan-Mayonnaise • Dill • eingelegte rote Zwiebel •
Fenchel-Piccalilli • knuspriger Quinoa

Rendang-Tacos (2 Stk.) • 13,75

Limettenmayonnaise • Sojabohne • eingelegte Karotte •
knuspriges Chiliöl



Rote Bete • 13,75

Ziegenkäsecrème • Buchenpilz • Kopfsalat • Grünkohlchips

1000 Layer Sellerie • 13,5

Auch als vegane Option erhältlich

Buchenpilz • Frische Trüffel • Pilzcreme • Kräuter •
Parmesan

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 • 34,5 Paketpreis + 7,-

Wahlweise mit gebratener Entenleber • € 6,75

Optional: Frischer Trüffel • € 6,50

Grünes Kräuterrisotto • Jus beurre de Paris •

Gemüse der Saison

Hirschrücken • 28,5 Der Favorit des Chefs

Geschmorte Backe • 'Nduja-Beurre Blanc • Rotkohl •

geräucherte Mandeln • Rotkohl • Gemüse der Saison

Texas Style Brisket • 26,75

BBQ-Marinade • Zwiebeln • Krautsalat • Süßkartoffel •

Gemüse der Saison

Cerise BBQ Burger • 22,5

Brioche • Bacon Jam • rote Zwiebel • Gewürzgurke •

gereifter Käse • Pommes

Satay • 22,5

Hähnchen-Satay • Satay-Sauce • Atjar •

Garnelencracker

Heilbutt • 27,5

Schwarzer Knoblauch-Beurre Blanc • Polenta •

Sauerkraut • Gemüse der Saison

Miesmuscheln in gelbem Curry • 24,5

Auch ohne Muscheln erhältlich (vegan)

Miesmuscheln • Sojasprossen • Pak Choi • Nudeln •

Frühlingszwiebel

Knollensellerie-Fenchel-Burger  Vegan • 21,5

Avocado • veganer Cheddar • Piccalilli • Zuckersalat •

Pommes frites

Waldpilz-Pasta  Vegetarisch • 22,75

Optional: Frischer Trüffel • € 6,50

Champignons & Austernpilze • Steinpilzsoße •

Parmesankäse • Schnittlauch

Dry Aged Sellerie-Steak  Vegan • 23,75

Vadouvan • Cèpes-Sauce • Grünkohlchips • Couscous •

Buchenpilz



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

Gemüse • 6,75





NACHSPEISEN

Matcha Mille-feuille • 9,5

Rote Früchte • weiße Schokoladencreme • Vanilleeis •
geräucherte Mandeln • Matcha-Schaum

Kirsche • 9,95

Kirsch-Bavaroise • Weißes Schokoladeneis • Hippenkeks •
Haselnuss-Crumble

Käseplatte • 13,95

Paketpreis + 3,5

Käse aus 't Keesheukske

4 stk. • kletzenbrot • Trauben • Apfelsirup • Nüsse

Kokos & Schokolade • 10,25

Auch als vegane Option erhältlich

Haselnuss • Mandel • Kokos • Apfel • Vanille

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

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

Knusprige hähnchen-tender • 10,5

6 stk. • Hoisin • Chili-Mayonnaise • Frühlingszwiebel • Sesam

Garnelen-Gyoza • 9,95

6stk. • Mango-Chutney • Sesam • Frühlingszwiebel

Luxus-Snackplatte • 10,95

Gyoza • Bitterballen • Pilzkroketten •
Hähnchenfiletstreifen

Arancini bitterballen • 11,5

5 stk. • Pilzcrème • Parmesan • Radieschensprossen

Shared plateau • 23,5

Ideal zur Begleitung eines Drinks

Austern Fine de Claire • 10,75

3 stk. • Zitrusfrüchte • Sambaizu-Vinaigrette

KUCHEN & DELIKATESSEN

Vom bäcker

Limburger Vlaai • 3,95

Verschiedene sorten

Luxus Limburger vlaai • 4,75

Verschiedene sorten

Schlagsahne • 0,75

LOVEN *De Echte bakker*

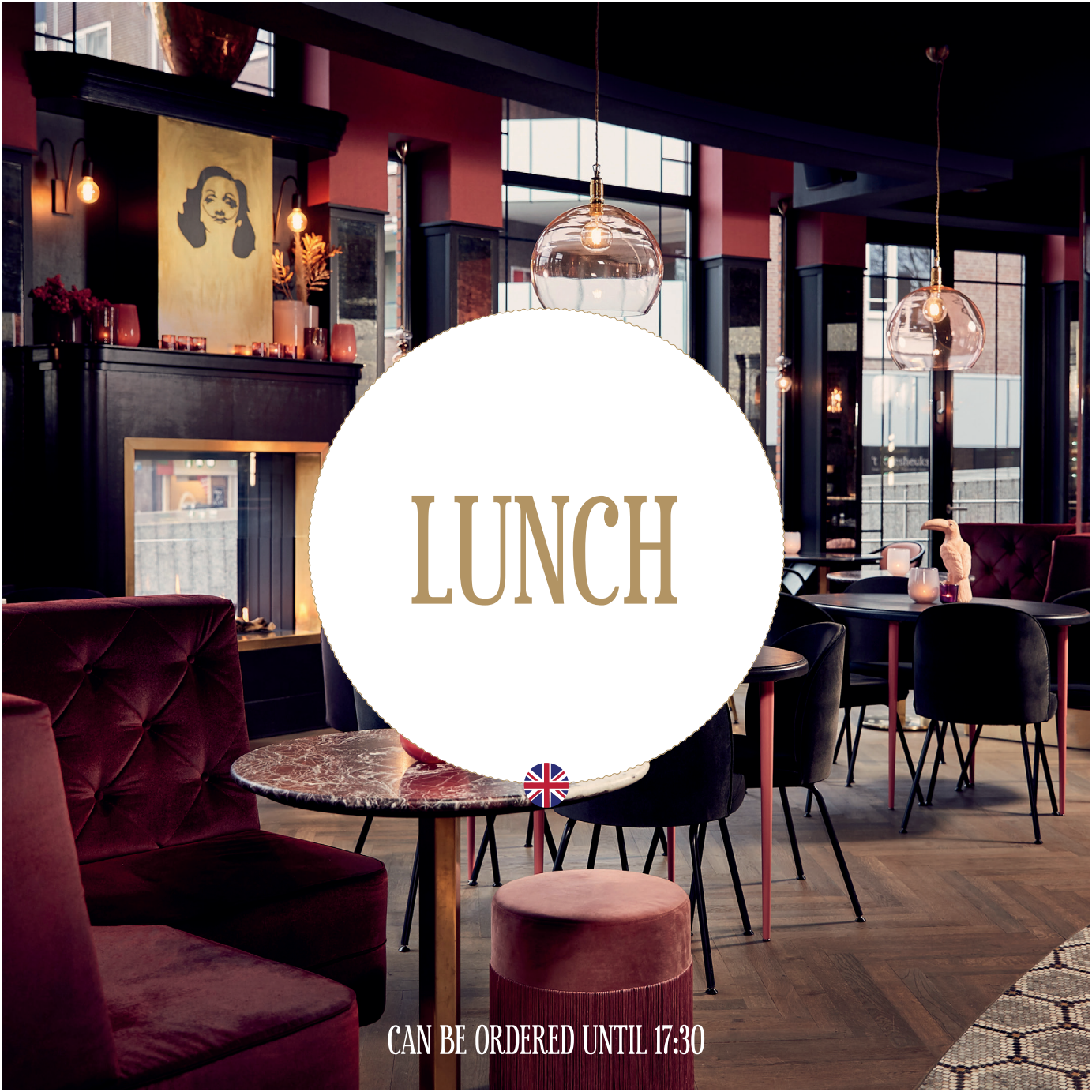
Unser Limburgse Vlaai kommt von der echten Bäckerei Loven. Seit 30 Jahren betreiben die Brüder Kemmeren die Bäckerei im Zentrum von Roermond. 2021 gewannen sie bei der jährlichen Tortenbeschau sogar den ersten Preis. Fragen Sie einen unserer Mitarbeiter nach den verschiedenen Typen.

📍 Roermond, Limburg



Loven
De Echte Bakker





LUNCH

CAN BE ORDERED UNTIL 17:30

SOUPS

Tomato soup • 8,95

Mascarpone • meatballs

Curry soup  Vegan • 8,75

Noodles • pak choi • bean sprouts • spring onion

SANDWICHES

Served on sourdough bread

Crispy Kimchi  Mildly spicy  Vegan • 13,5

Sourdough toast • crispy kimchi •

chili mayonnaise • wakame • sugarloaf lettuce

Mushroom Pinsa  Vegetarian • 15,25  Chef's favorite

Beech mushrooms • mushroom cream • mascarpone •
walnut • herbs • salad • Parmesan

Pepesan Mackerel • 14,5

Sourdough • mackerel • cucumber •

sweet and sour red onion • sesame • chilli mayonnaise

Carpaccio • 14,5

Sourdough • truffle cream • pine nuts •

Parmesan cheese

Chicken Bun • 13,25

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

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

Pepesan Salad • 15,5

Soy crackers • mackerel • pak choi • chilli mayonnaise • sweet and sour red onion

Caesar Salad • 16,5

Crispy chicken • anchovy dressing • cucumber • bacon • poached egg

Beetroot & Kimchi Salad • 14,5

Beetroot hummus • Chioggia beet • white cabbage • chickpeas • kimchi bites

12 O'CLOCK

Choose a real lunch classic!

12 O'Clock Meat • 15,-

½ Egg Benedict Parma ham • 1 meat croquette • vegan curry soup or tomato soup

12 O'Clock Fish • 15,95

½ Egg Royal • 1 shrimp croquette • vegan curry soup or tomato soup

LUNCHSPECIALS

Choose one of our lunch specials!

Ham-cheese toast • 9,75

Choice of white or brown bread • ketchup • coleslaw

Pepesan Melt • 13,75

Casino • mackerel • chili mayonnaise • sweet and sour cucumber & onion • red cabbage salad

Cerise BBQ Burger • 22,5

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

Celeriac Fennel Burger • 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 salmon • 21,5

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



DINNER

CAN BE ORDERED BETWEEN 17:30 AND 21:30

FIRST COURSE

Foie Gras Terrine • 17,5

Optional: Fresh truffle • € 6,50

Monégasque onions • 15Y aceto balsamic •
brioche • pecan nuts

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 • 14,25

2 pcs. • cocktail sauce • lemon • parsley

Salmon marinated in spices • 14,95

Vadouvan mayonnaise • dill • pickled red onion •
fennel piccalilli • crispy quinoa

Rendang Tacos (2 pcs) • 13,75

Lime mayonnaise • soybeans • pickled carrot •
crispy chili oil

Beetroot Vegetarian • 13,75

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

1000 Layer Celeriac Vegetarian • 13,5

Vegan option available

Beech mushrooms • fresh truffle • mushroom cream •
herbs • Parmesan cheese

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



MAIN COURSES

Tournedos • 34,5

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

Venison Loin • 28,5

Chef's favorite

Braised cheek • 'nduja beurre blanc • smoked almonds •
red cabbage • vegetables of the season

Texas Style Brisket • 26,75

BBQ marinade • onions • coleslaw • sweet potato
vegetables of the season

Cerise BBQ Burger • 22,5

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

Satay • 22,5

Chicken thigh satay • satay sauce • atjar • prawn crackers

Halibut • 27,5

Black garlic beurre blanc • polenta • sauerkraut •
vegetables of the season

Mussels in Yellow Curry • 24,5

Also available without mussels (vegan)

Mussels • bean sprouts • pak choi • spring onion • noodles

Celeriac Fennel Burger



Vegan

• 21,5

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

Forest Mushroom Pasta



Vegetarian

• 22,75

Optional: Fresh truffle • € 6,50

Mushrooms & oyster mushrooms • sauce of cèpes •
Parmesan cheese • chives

Dry-aged Celeriac Steak



Vegan

• 23,75

Vadouvan • cèpes sauce • kale chips • couscous •
beech mushroom

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

Vegetables • 6,75





DESSERTS

Matcha Mille-feuille • 9,5

Red fruit • white chocolate cream • smoked almonds •
matcha foam • vanilla ice cream

Cherry • 9,95

Cherry bavaois • white chocolate ice cream • tuile •
hazelnut crumble

Cheeseboard • 13,95

Package price + 3,5

Cheeses from 't Keesheukske

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

Coconut & Chocolate • 10,25

Vegan option available

Hazelnut • almond • coconut • apple • vanilla

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

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

Crispy chicken tenders • 10,5

6 pcs. • Hoisin • chilli mayonnaise • spring onion •
sesame

Shrimp Gyoza • 9,95

6 pcs. • Mango chutney • sesame • spring onion

Deluxe Snack Platter • 10,95

Gyoza • bitterball • mushroom croquette • chicken tender

Arancini 'bitterballen' • 11,5

5 pcs. • Mushroom cream • Parmesan • radish sprouts

Shared plateau • 23,5

Delicious with a drink

Oysters Fine de Claire • 10,75

3 pcs. • Citrus • Sambaizu vinaigrette

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	3,20
Coca Cola Zero 20cl	3,20
Coca Cola 33cl	4,00
Coca Cola Zero 33cl	4,00
Fanta Orange	3,20
Fanta Cassis	3,20
Sprite	3,20
Fuze Tea	
Ice Tea	3,20
Green Tea	3,20
Mango Chamomile	3,20
Peach Hibiscus	3,20
Finley	
Bitter Lemon	3,20
Tonic	3,20
Ginger Ale	3,20
Rivella	3,20
Crodino	3,40
Spa	
Blue • still	3,20
Red • sparkling	3,20
Fristi	3,20
Chocomel	3,20

bottle of water

Still 0,75 liter	5,70
Sparkling 0,75 liter	5,70

FRUIT JUICES

Tomato juice	3,40
Fresh orange juice	4,50

Appeven

Orange juice 25cl 100% oranges	3,40
Apple juice 25cl 100% apples	3,40
Apple lime mint juice 25cl Apple juice with lime and mint	3,40

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	3,20
Espresso	3,20
Double espresso	3,90
Cappuccino	3,50
Cappuccino Special	4,50
Caramel • hazelnut • vanilla	
Café au lait	3,50
Latte macchiato	3,50
Flat white	4,20
.....	
Extra shot of syrup	1,00
choose between	
Caramel • hazelnut • vanilla	

FASCINO COFFEE

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

 Weert, Limburg



Fresh mint tea	3,80
Hot chocolate	
Without whipped cream	3,40
With whipped cream	3,90

SEASONAL SPECIAL

Iced coffee	4,80
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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

FREASH 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 • 3,20

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



No. 111

Earl Grey Blue Flower • 3,20

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



No. 116

Forest Happiness • 3,20

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



No. 203

Chuyeqi Green • Organic • 3,20

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



No. 411

Warming Soul • 3,20

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 • 3,20

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 • 3,20

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	●●●○○

5,40



LA TRAPPE
Tripel

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

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

5,60



LA TRAPPE
Witte Trappist

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

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

5,20



LA TRAPPE
Blond

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

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

5,40

Swinckels
Premium Pilsener

ABV	5,0%
Bitterness	●●○○○

0,25L 3,30 0,5L 6,50

Palm
Spéciale Belge Ale

ABV	5,2%
Bitterness	●●○○○

5,00

Punk IPA
IPA

ABV	5,4%
Bitterness	●●●○○

5,80

Weihenstephaner
Hefeweissbier

ABV	5,4%
Bitterness	●●○○○

0,33L 5,00 0,5L 7,80

BOTTLED BEERS

LOW ALCOHOL PERCENTAGE

Bavaria • 0,0%
Non-alcoholic 3,70
Bitterness ●○○○○

Bavaria • 0,0%
Wheat beer 4,40
Bitterness ●●○○○

Bavaria • 0,0%
IPA 4,40
Bitterness ●●○○○

Bavaria • 0,0 or 2,0%
Radler Lemon 3,90
Bitterness ●○○○○

Blonde beer • 8,5%
Duvel 4,60
Bitterness ●●○○○

Tequila beer • 5,9%
Desperados 4,50
Bitterness ●○○○○

Mexican beer • 4,5%
Corona 5,00
Bitterness ●●○○○

Jacobins • Fruit beer • 3,5%
Kriek Max 3,90
Bitterness ●○○○○

BUUZ • Blonde beer • 7,0%
‘Krachtig Blond’ 5,80
Bitterness ●●●○○  From Roermond

BUUZ • Double • 7,5%
Dubbel 5,80
Bitterness ●●○○○  From Roermond

BUUZ • Triple • 8,5%
Tripel 5,80
Bitterness ●○○○○

Uiltje • Pale Ale • 5,6%
‘Dikke Lul 3 Bier’ 6,00
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

● Sauvignon blanc

Bottle 34,50



Italy

Cantine Dei - Chianti

● Malvasia, Grechetto, Trebbiano

Bottle 35,50



France

Domaine de L'Églantière

● Chardonnay - Chablis

Bottle 41,50



Germany

Weingut Künstler - Rheingau

● Riesling

Bottle 34,00



New Zealand

Vavasour - Marlborough

● Pinot Noir

Bottle 36,00



Argentina

Pascual Toso - Mendoza

● Malbec

Bottle 36,50



Italy

Spada

● Valpolicella Ripasso

Bottle 35,00

RED WINE

Italy

Primi Soli

Sangiovese

Glass

4,90

Bottle

24,00

Spain

Pardal

Tempranillo

Glass

5,50

Bottle

27,00

Bosnia and Herzegovina

Rubis

Blatina

Glass

7,70

Bottle

38,00

France

Dusseau

Merlot

Glass

6,00

Bottle

29,50

France

Domaine la Colombette **Biologisch**

Merlot, Cabernet

Bottle

32,00

Germany

Weingut Deutzerhof - Mayschossler

Spätburgunder

Bottle

42,50

Spain

Fincas de Landaluce - Crianza

Tempranillo

Bottle

42,50

Italy

Villa Saletta - Chianti

Sangiovese, Cabernet Sauvignon, Merlot

Bottle

40,50

Austria

Weingut Schwarz

The Butcher Cuvée Rot

Pinot Noir

Bottle

49,50

WHITE WINE

Italy		
Primi Soli	Glass	4,90
Trebbiano	Bottle	24,00
Corte Vigna	Glass	5,50
Pinot Grigio	Bottle	27,00

Spain		
Pardal	Glass	5,50
Verdejo	Bottle	27,00

Bosnia and Herzegovina		
Rubis	Glass	6,70
Zilavka	Bottle	37,50

France		
Dusseau	Glass	6,00
Chardonnay	Bottle	29,50
Sweet white wine	Glass	4,90
Terrases de Sud	Bottle	24,00

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	4,90
Pinot Grigio Blush	Bottle	24,00

Bosnia and Herzegovina		
Rubis	Bottle	38,00
Blatina		

BUBBLES

Spain		
Cava	Glass	6,40
Brut Domenech	Bottle	35,00

France		
Chardonnay	Glass	6,40
Organic sparkling alcohol-free		

CHAMPAGNE

France		
Mailly	Bottle	80,00
Brut Reserve Gran Cru		

Mailly Rosé	Bottle	90,00
Brut Reserve Gran Cru		

Veuve Cliquot	Bottle	99,00
Brut		

COCKTAILS

Clover club 12,00
Raspberry • lemon • Yuzu Gin

Espresso Martini 11,00
Coffee • vodka • vanilla

Pornstar Martini 12,00
Passion fruit • vanilla

Amaretto sour 12,00
Almonds • lemon • bitters

Bring me back to Bali 12,00
Vodka • pandan • aloe vera •
passion fruit

MOCKTAILS 0.0%

Virgin Italian Red Lips 8,00
Martini vibrante with tonic • orange

Gin Tonic 8,70
Non-alcoholic gin • apple • fevertree indian tonic

GIN & TONICS

Bombay gin 10,50
Fever tree indian tonic • lemon • lime

Bobby's gin 11,00
Fever tree indian tonic • orange • clove

Hendrick's gin 12,50
Fever tree elderflower tonic • cucumber

Monkey 47 gin 12,50
Fever tree indian tonic • orange

Copperhead gin 12,50
Fever tree mediterranean tonic • orange

Nordes gin 12,50
Fever tree mediterranean tonic • liquorice • lemon

Arduenna gin *Biological* 12,50
Fever tree mediterranean tonic • lemon

PRIVATE LABEL GIN

Toucan gin • 12,50
London Essence indian tonic • cherry

Cerise gin • 12,50
Fever tree indian tonic • citrus



DISTILLATES

Jenevers 3,80
young • old • berries

Jägermeister 3,80
vieux • apfelkorn • fernet branka • ramazotti amaro

Sherry 4,20
dry • medium

Campari 4,40

Ricard 4,90

42 Below Vodka 5,10

Grey Goose Vodka 7,40

Armagnac 5,80

Kopke
White Port 4,20
Red Port 4,20

Martini
Bianco 4,20
Fiero 4,50
Rosso 4,20

Grappa PO' di Poli
Smooth Moscato 6,60
Dry Merlot 6,60
Elegant Pinot 6,60
Traminer Aromatica 6,60

Bacardi

Carta Blanca 4,90
Spiced 5,20
Anejo Cuatro 5,40
Reserva Ocho 6,30
Gran Reserva Diez 10,20

APERITIFS

Limoncello spritz 8,00
Refreshing and tangy spritz • limoncello • prosecco

Aperol fresh orange 8,00
Aperol • fresh orange juice • ice cubes

Italian red lips 8,00
Martini fiero • tonic • orange • ice cubes

Scroppino 7,30
Lemon sorbet limoncello • 42 below vodka • prosecco

Hugo 8,00
Light sweet spritz • mint • elderberry syrup • prosecco

Aperol spritz 8,00
Light bitter spritz • aperol • orange • prosecco

Martini Bellini peach 6,80
Martini Bellini peach • mint • orange

OUR WHISKEY

Blends

Dewar's white label	6,80
Dewar's 12 years	9,30
Ballantines	5,30
Jameson	5,30
Jack daniels	5,80

Deluxe blends

Maker's mark bourbon	6,80
Chivas regal	6,80
Dimple	6,90

Lowland malt

Glenkinchie (aged 12 years)	7,50
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Highland malt

Dalwhinnie (aged 15 years)	7,70
Oban (aged 14 years)	8,40
Aberfeldy (aged 12 years)	9,30
Royal Brackla (aged 12 years)	9,90

Islay malt

Laphroaig (aged 10 years)	7,40
Lagavullin (aged 16 years)	10,40

Speyside malt

Craigellachie (aged 13 years)	9,30
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OUR LIQUEURS

Pisang ambon	4,90
Malibu	4,90
Passoa	4,90
Safari	4,90
Tia Maria	5,40
Amaretto	5,40
Baileys	5,40
Grand marnier	6,00
Cointreau	5,70
Drambuie	5,70
D.O.M. Benedictine	5,70
Limoncello	5,40
Cuarenta Y Tres	5,40
Sambuca	5,40

COGNAC

Busnel Calvados	5,80
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Remy Martin

VSOP	6,80
1738 Accord Royal	9,90
XO Excellence	24,50



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.

