

ROOFTOP ZOETELIEF



Lunch arrangements

Lunch platter 18.50
Lebanese salad | tom kha kai |
half club chicken | still or sparkling water

Luxury lunch platter 24.50
tom kha kai | half club Rooftop |
steak tartare | small tuna pizza |
still or sparkling water

Warm lunch 2 courses 36.50
tom kha kai | steak | sweet potato waffle
| own gravy
(from 20 persons)

Brunch 29.50
avocado toast | bagel cream cheese &
smoked salmon | chorizo frittata with
feta
granola parfait | carrot cake waffle |
French toast with banana | madeleines
Extra sausage roll + 3,50
croquette + 1,50

Bite dishes

(from 15 persons, same for everyone)

Fries truffle en parmesan	6.50
Loaded fries curry en rendang	6.50
Mini tuna pizza	7.50
Slider	7.50
Snack	4.50
Reception platter	4.50
Rooftop Asian platter	9.50

Drink arrangements

(form 15 persons, same for everyone)

1 hour basic drinks luxury	19.50 +4.00
2 hour basic drinks luxury	25.50 +5.00
3 hour basic drinks luxury	31.50 +6.00
4 hour basic drinks luxury	37.50 +7.00
5 hour basic drinks luxury	43.50 +8.00

**We can accommodate allergies and/or
exceptions, please inform us in advance.*

**The mentioned prices are indicative, not binding.*

Choice menu (up to 35 pers.)

42.50 per person

Reception with bread & dips,
main course served with fries and
salad.

Starters

Goat cheese | tartlet | charred grape |
chicory | onion compote
Tuna pizza | fresh tuna | ricotta |
wasabi mayonnaise | soy glazed
Steak tartare | prepared American
style | mildly spicy | toast | mustard
seed | Amsterdam onion

Main course

Truffle Risotto | truffle | mushrooms |
green asparagus | parmesan
Cod | beurre blanc smoked | eel |
potato
Rump steak | sweet potato waffle |
own gravy

Dessert

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

Tasting menu

46,50 per person

Reception with bread and dips.

Course 1

Goat cheese | tartlet | charred grape |
chicory | onion compote

Course 2

Tuna pizza | fresh tuna | ricotta |
wasabi mayonnaise | soy glazed

Course 3

Steak tartare | prepared American
style | mildly spicy | toast | mustard
seed | Amsterdam onion

Course 4

Sea bass | coconut curry sauce |
bok choy | saffron | jasmine rice

Course 5

Rump steak | sweet potato waffle |
own gravy

Course 6

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

Optional: Loaded fries + 4.50
Served standing or seated

High wine

49.50 per person

Course 1

Lebanese pizza | steak tartare | sashimi
salmon | oysters

Course 2

Tom yam sea bass

Course 3

Rump steak | sweet potato waffle |
truffle fries

Standing menu

39,50 per person

Course 1

Goat cheese | tartlet | charred grape |
chicory | onion compote

Course 2

Tom kha kai | Thai coconut-lime soup |
corn chicken

Course 3

Rooftop mini burger | beef | mustard |
cheddar | truffle parmesan fries

Course 4

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

Chef's menu

40,50 per person

Reception with bread & dips,
main course served with fries and salad.

Starters

Goat cheese | tartlet | charred grape |
chicory | onion compote

Main courses

Rump steak | sweet potato waffle | own
gravy

Dessert

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

**Optional intermediate course +7.00*
Cod beurre blanc smoked | eel | potato

Basic menu

32,50 per person

Tom kha kai

Thai coconut-lime soup | corn chicken

Rump steak

Sweet potato waffle | own gravy

Pornstar martini trifle

Passion fruit | vodka | mango | vanilla
Optional: Loaded fries + 4,50

**BOSSCHE
LOCALS**



HOTSPOTS + FOOD + DRINKS

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