



Diningcity organizes for its members, the Eatweek. An attractive offer to draw the attention to the fine tastes of a select group of restaurants. This year, Roots will be present a choice of 3 maincourses, for only € 10..

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## Dutch Hunting trip

4 course menu € 37,50

### Starters

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#### **Game broth**

*Creamy soup of game broth with wild chanterelles, bay boletus and penny bun*

#### **Wild deer from the Veluwe**

*Carpaccio of smoked leg of deer, with truffle mayonnaise, shallot, chili piment, leek and salad*

### Main course

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#### **Two tastes of Duck from Aetsveld traditional hunt**

*Sautéed breast and rilette of leg of duck, enriched with lentils, served with red and yellow beetroot and hearty black berry gravy*

### Dessert

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#### **Choco lava cake**

*A warm chocolate cake with a liquid centre, served with a vanilla sauce*

## Seasonal menu

## Starters

### **Mussels cooked in the wood furnace**

*Six jumbo mussels from the wood furnace with green herb butter*

8,50

### **North Sea, rolled sole**

*A role of sole filled with parsley, white wine and shallot. In a Dutch shrimpbisque, herb and croutons*

8,50

### **Game broth**

*Cream soup of game broth with wild chanterelles, bay boletus and penny bun*

6,50

### **Wild deer from the Veluwe**

*Carpaccio of smoked leg of deer, with truffle mayonnaise, shallot, chili piment, leek and salad*

9,50

### **Salad with Skeapsrond (vegetarian)**

*Rich salad of oak leaf and lollo rosso with sheep cheese*

8,50

## Basic menu

## Starters

### **Dutch 'Fishing trip'**

*Daily fresh fish dish: oysters from Zeeland, shells from the Wadden Sea, sole and mussels from the wood furnace. Served with winter salad, potato and sherry cocktail dressing*

14,50

### **Oysters**

*Six Creuses 0-0-0 with lemon, shallots and red wine vinegar*

13,50

### **Homemade Bread basket**

*House baked bread from the grains of the Amerongse Hills, grind milled especially voor Roots. Served with a cup of butter*

2,20

## Seasonal menu

## Main course

<b>North Sea cod</b> <i>Cod baked in butter with slices of vegetables, served with new potatoes in a sauce of prawnbisque</i>	<del>18,50</del> 10,00
<b>Mushroom risotto (vegetarian)</b> <i>Risotto enriched with wild chanterelles, bay boletus and penny bun with winter salad and cheese cookie</i>	<del>16,00</del> 10,00
<b>Two tastes of Duck from Aetsveld traditional hunt</b> <i>Sautéed breast and rilette of leg of duck, enriched with lentils, served with red and yellow beetroot and hearty black berry gravy</i>	19,50
<b>Traditional jugged hare</b> <i>Grandmothers recipe, cooked in gingerbread, red wine and vegetables, with potato rösti, red cabbage and cooking-pear</i>	17,50
<b>Mussels Super size</b> , With homemade fries with mayonaise Mussel preparations 1: Traditional: In white wine with vegetables 2: Belgian: In Weizener white beer with vegetables 3: Asian: In Coconutmilk, lemongrass, chili, coriander, ginger and lime leaf, garlic	18,00

## Basic menu

## Main course

<b>Roots burger</b> <i>A double burger from Blonde d'Aguitaine beef. Enriched with charlot, parsley, rosemary and thyme. On a large round roll with lettuce and tomato. Served with house cut fries and mayonnaise.</i>	14,50
<b>Roots ribs</b> <i>Pork ribs marinated in homemade 'Plum sauce', cooked in the wood oven. With garlic- and Cumberland sauce and cabbage salad Served with homemade fries from 'Frieze bintjes'</i>	<del>18,50</del> 10,00
<b>Guinea fowl</b> <i>Guinea fowl from Barneveld with carrots and cauliflower piccalilly young potatoes and gravy</i>	18,50
<b>Fried fillet of tenderloin (from Werkhoven)</b> <i>Fillet of beef (blonde d'Aquitaine cattle) with tarragon gravy and seasonal vegetables. Served with homemade fries</i>	23,50



## Seasonal menu

## Desserts

### **Choco lava cake**

*A warm chocolate cake with a liquid centre, served with a vanilla sauce*

8,50

### **Autumn fruits**

*Parfait from forest fruit and fresh fruit with a wodkacream and a tuille*

8,50

## Basic menu

## Desserts

### **Cheese platter**

*The Netherlands are famous for its cheeses. Less famous are our small farmers with exclusive special cheeses. Taste the Dutch landscape a selection of the finest cheeses.*

11,50

### **Coffee table**

*Coffee or tea, served with sweet pastry. With a nip of liqueur*

6,50