

## WELCOME TO THE PARK - *INSPIRED BY ERIK VAN LOO* -

Two Michelin star chef Erik van Loo is patron and SVH master chef of Restaurant Parkheuvel in Rotterdam.

Erik's passionate culinary vision perfectly matches the philosophy of the The Park's chef Richard de Vries.

In November 2017 we received, from Michelin, our Bib Gourmand. A recognition for high quality food and good value for money. We are extremely proud of having received this recognition.

Our team wishes you much enjoyment.

Richard de Vries – chef de cuisine

Jasper Mein – maître-sommelier

### BUSINESSLUNCH

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2 COURSE MENU 32,50

### ERIKS CHOICE

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4 COURSE MENU 52,50

5 COURSE MENU 62,50

We also offer our Bib Gourmand 3 course menu for € 37,-.

### Bites

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OYSTER (each)  
FINES DE CLAIRES 4,75  
Lemon and mignonette

#### CROQUETTES

- Celeriac-goulash with aioli  (6 pieces) 6,25
- Deer with Rotterdam beetroot musterd (2 pieces) 6,75
- Lobster with shellfish mayonnaise (2 pieces) 6,75

#### SELECTION OF CHARCUTERIE

- Jamón serrano, matured 14 months 6,25
- Boerkes salami, wild boar with clove 6,25

Vegetarian 

If you have any questions about allergens or special diets, please ask one of our restaurant staff.

\*\* Erik van Loo signature dishes

## Foods

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<b>HADDOCK AND EEL</b> Cream of pumpkin, crisp of ginger bread, apple syrup and parsley coulis	14,25	20,50
<b>BONBON OF MRIJ BEEF**</b> Thinly sliced, filled with potato salad, pancetta, Parmesan cheese and basil vinaigrette	14,25	20,50
<b>WINTER SALAD</b> In aceto balsamico marinated salsify , Sweet potato, herb salad, red meat radish and smoked almond	13,25	18,50
<b>RAVIOLI</b> Free range chicken, mushroom duxelles, crispy chicken skin and mushroom cream sauce	16,25	20,50
<b>POTAGE **</b> Potato cream soup with leek and slowly cooked pork belly	13,25	18,50
<b>SKREI ( WINTER COD)</b> Calves cheek with lardo di Colonatta, celeriac, celery and cinnamon and lemongrass jus	16,75	25,-
<b>RED BREAM</b> Spinach, fondant potatoes, red onion compote, bay leaf jus	16,75	25,-
<b>RISOTTO</b>  Gratinated with puffed garlic Hollandaise sauce, cauliflower, fritot of Rotterdam mature cheese, hazelnut crisps	14,25	20,50
<b>BLACK ANGUS STEAK</b> Grilled on the Big Green Egg with sweet potato, haricot, turnip and red wine jus with long pepper	20,50	29,-
<b>“VELUWS” DEER</b> Poached pear, caramelised pecan nuts, celeriac, deer jus with cranberries	20,50	29,-

## Desserts

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<b>CHOCOLADE</b> Moulleax, exotic fruit, passionfruit gel, mango sorbet	10,25
<b>MOCCA PARFAIT</b> Pineapple confit with Szechuan pepper, caramelised nuts, sabayon with coffee liqueur	10,25
<b>PEAR**</b> Baked pear with raisins on brandy and caramel sauce with crispy dough and vanilla ice cream	10,25
<b>CHEESE</b> Selection of international cheeses, fruit compote with date and nut bread	14,50