

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

2 COURSE MENU 29,-

ERIKS CHOICE

4 COURSE MENU 47,50

5 COURSE MENU 57,50

Bib Gourmand 3 course menu € 37,-


Bites

OYSTER (each)
ZEEUWSE PLATTE 0000 4,50
FINES DE CLAIRES 4,50

your choice of:

- Naturel with rye bread, chives, lemon and red wine vinegar with shallot
- Pumpkin, roasted hazelnut, calamansi

CROQUETTES

- Celeriac-goulash with aioli  (6 pieces) 5,75
- Deer with Rotterdam beetroot mustard (6 pieces) 6,25
- Lobster with shellfish mayonnaise (2 pieces) 6,25

SELECTION OF CHARCUTERIE




- Jamón serrano, matured 14 months 5,75
- Boerkes salami, wild boar with clove 5,75
- Dry sausage from roe from the Veluwe 5,75

Vegetarian 

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

** Erik van Loo signature dishes

Foods

MACKEREL Puree of dried salted mackerel, apple, mussels, seaweed and Roseval chip	13,50	19,50
BONBON OF MRIJ BEEF** Thinly sliced, filled with potato salad, pancetta, Parmesan cheese and basil vinaigrette	13,50	19,50
AUTHUM SALAD  In aceto balsamico marinated salsify, cream of pumpkin, herb salad, red meat radish and smoked almond,	12,50	17,50
LOBSTER Ravioli with chicory, citrus and lobster cream sauce with curry	15,50	19,50
POTAGE ** ( possible) Potato cream soup with leek and slowly cooked pork belly	13,50	19,50
COD Fideau pasta with spinach, crispy hazelnut brique with smoked egg yolk, Mushroom cream sauce	16,-	24,-
PLAICE Fennel and dried tomato, mussels, bouillabaisse and rosemary crouton with rouille	16,-	24,-
BEET  Yellow and red beets stewed in shallots butter and tarragon, young goat cheese mushrooms, parsnip cream and sea lavender	13,50	19,50
BLACK ANGUS STEAK Grilled on the Big Green Egg with sweet potato, haricot, turnip and red wine gravy with long pepper	19,50	27,50
“VELUWS” DEER Red cabbage, celeriac, fresh chestnut puree, caramelized apple and deer gravy with porcini mushroom	19,50	27,50

Desserts

PISTACHIO AND BANANA Pistachio cake, caramelized banana, mousse of chocolate, crispy almond and butterscotch ice cream	9,75
SEA BUCKTHORN Flexible dark chocolate, vanilla merengue, foam of sea buckthorn, crumble cake and yoghurt ice cream	9,75
PEAR** Baked pear with raisins on brandy and caramel sauce with crispy dough and vanilla ice cream	9,75
CHEESE Selection of international cheeses, rose-hip compote with date and nut bread	13,75