

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.

They have worked together for many years, including at Restaurant Parkheuvel. Together they have created this menu, tasteful dishes with a playful twist.

Our team wishes you much enjoyment.

Richard de Vries – chef de cuisine

Jasper Mein – maître-sommelier

BUSINESSLUNCH

2 COURSE MENU	29,-
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ERIKS CHOICE

4 COURSE MENU	45,-
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5 COURSE MENU	52,50
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We also offer a 3-course choice menu for € 37,-.

The menu gives you the choice from three starters, three mains and three desserts

Bites

OYSTER (each) FINES DE CLAIRES	4,50
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your choice of:

- Naturel with sourdough bread, lemon and chives
- Beef tartar and Rotterdam mustard
- Black bean, potato and spring onions

ZEELAND FLATS	4,-
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CROQUETTES (6 pieces)	
• Celeriac-goulash croquettes with aioli 	5,50
• Calf sweetbreads with truffle	6,-
• Deer with Rotterdam mustard	6,-

BONBON OF MARIJ BEEF** (each)	4,50
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Thinly sliced, filled with potato salad, pancetta, Parmesan cheese and basil vinaigrette

SELECTION OF CHARCUTERIE	5,50
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- "Boerkes" salami, wild boar with cloves
- Serrano ham, matured 14 months

 Vegetarian

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

** Erik van Loo signature dishes

Foods

OCTOPUS	16,50	21,50
Thinly sliced with roasted tomato, spicy gamba's, sepia prawn crackers, avocado and lime mayonnaise		
AUTUMN SALAD 	12,50	17,50
Mousse of mushrooms, sweet and sour root vegetables, burned hazelnuts and vinaigrette of Aceto Balsamico and Argan oil		
MULLET	13,50	19,50
Marinated in vanilla vinaigrette with pumpkin, little gem lettuce, crème fraiche and herring roe		
CALF	14,-	21,-
Rump cap, flat iron steak and tongue of calf, potato salad, cornichons, piccalilly and pink pepper		
PULLED PORK TERRINE	13,50	19,50
Salad of chicory and celery, apple ravioli filled with prune compote, curd with ginger		
LOBSTER	15,50	23,50
Ravioli with thinly sliced vegetables and Tom Yam Goong Bouillon		
COD	14,50	22,50
Puree of dried salted cod, mussels, parsley croutons and cream sauce of course mustard		
PLAICE	14,50	22,50
Fideau pasta, sweet and sour peppers, pumpkin, warm vinaigrette with bottarga, capers and lemon		
RISOTTO ** 	13,50	19,50
Crispy brick dough filled with Sechuan risotto, forest mushrooms, green asparagus and mushroom cream sauce		
POUSSIN	15,-	23,-
Poached filet, grilled leg, mint, cream of date and poultry jus with Timut pepper		
MRIJ STEAK FROM PIET VAN DEN BERG	19,50	27,50
Cauliflower with béchamel and caramelised almonds, Romanesco, potato gratin with smoked garlic and Westmoreland jus		
DEER **	19,50	27,50
Poached pear, cream of Jerusalem artichoke. celeriac, forest mushrooms, honey caramelised pecan nuts and deer jus with lignon berries		

Desserts

SNICKERS **	9,50
Candy bar of chocolate, peanut and nougat with caramel and peanut butter parfait	
TROPICAL FRUIT	9,50
Mousse of passion fruit and mango, coconut cake, galette of crispy nuts with mango sorbet	
SEA-BLACKTHORN BERRIES	9,50
Flexible dark chocolate, vanilla merinque, sea-blackthorn berries froth, crumb cake and yoghurt ice cream	
CHEESE	13,50
Selection of international cheeses, fruit compote with date and nut bread	