

WELCOME TO THE PARK

‘Casual cuisine at the heart of Rotterdam’

We present tasteful dishes and choose our ingredients with care and respect for nature. Contemporary gastronomy that originates from classic culinary heritage.

Since 2017 the restaurant received, from Michelin, our Bib Gourmand.

A recognition for high quality food and good value for money; this makes us extremely proud.

Our team is ready for you. Enjoy!

Richard de Vries – chef de cuisine

Jasper Mein – maître-sommelier

Vegetarian 

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

BIB GOURMAND MENU

CHOICE MENU

37,-

SPRING SALAD

Salad leaves with herbs and flowers, cream of green peas, asparagus, radish, sourdough bread croutons and elderflower vinaigrette

OR

KINGSFISH

Marinated in green herbs and curry powder with red grapefruit, fennel bronze and chive crème fraîche

OR

BEEF BLADE STEAK AND PASTRAMI

Rouleaux of beef blade steak and pastrami of calves fillet, cream of celeriac and piccalilli, sweet and sour cucumber and crispy capers

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ASPARAGUS

Grilled asparagus, broad beans, fritot of egg yolk, basil and baked kings boletus

OR

COD

Fennel compote, potato puffers, sea vegetables, fish crème sauce, potato crunch with anise

OR

BLACK ANGUS STEAK

Potato mousseline with dried tomato and rocket, crispy artichoke and Taggiassche olive jus

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YOGHURT AND HONEY PARFAIT

Coconut, baked apple, lemon thyme and caramelised pecan nuts

OR

STRAWBERRIES AND RHUBARB

Rhubarb lacquered with honey and cardamom, strawberry mousse and cassis sorbet

OR

FROMAGE

Selection of international cheeses, fruit compote with date and nut bread