

Welcome at 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.

In 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- maitre-sommelier

BUSINESSLUNCH

2 COURSE MENU	32,50
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CHEF'S CHOICE

4 COURSE MENU	52,50
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5 COURSE MENU	62,50
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We also offer our Bib Gourmand 3 course menu for € 37,-.

Bites

OYSTER (each)	
FINES DE CLAIRES	4,75
Lemon and vinaigrette of red wine vinegar and scallion	



CROQUETTES		
• Cauliflower with black olive curd 	(6 pieces)	6,25
• Chorizo with spicy pepper coulis	(2 pieces)	6,75
• Lobster with Ras el Hanout 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.

Foods

KINGFISH Marinated in green herbs and curry powder with red grapefruit, fennel bronze and chive crème fraîche	14,25	20,50
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	14,25	20,50
SPRING SALAD Salad leaves with herbs and flowers, cream of green peas, asparagus, radish, sourdough bread croutons and wood garlic vinaigrette	13,25	18,50
GUINEA FOWL Crispy baked fillet with asparagus, mushroom duxelles, broad beans and morel cream sauce	16,25	20,50
“GAZPACHO” OF PEAS  Peas and yuzu, ricotta with tarragon, cucumber, salty-fingers, potato chips with anchovies	13,25	18,50
COD Fennel compote, potato puffers, sea vegetables, fish crème sauce, potato crunch with anise	16,75	25,-
GURNARD AND SQUID Pan-fried gurnard with steamed squid, risotto, chorizo, samphire and red pepper coulis	14,50	21,-
ASPARAGUS  Grilled asparagus, broad beans, fritot of egg yolk, Hollandaise sauce, basil coulis and baked king boletus	14,50	21,-
BLACK ANGUS STEAK Potato mousseline with dried tomato and rocket, crispy artichoke and briquette and jus of Taggiasche olives	20,50	29,-
DUTCH LAMB Grilled courgette, polenta, sweet and sour peppers, aubergine caviar, baked tomato and lamb jus with garlic and thyme	20,50	29,-

Desserts

DARK CHOCOLATE Moulloux, mousse, flexible, crispy and ice cream of dark chocolate	10,25
YOGHURT AND HONEY PARFAIT Coconut, baked apple, lemon thyme and caramelised pecan nuts	10,25
STRAWBERRIES AND RHUBARB Rhubarb lacquered with honey and cardamom, strawberry mousse and cassis sorbet	10,25
CHEESE Selection of international cheeses, fruit compote with date and nut bread	14,50