

Brasserie Rolduc

Our brasserie exudes the classic, rich monastery atmosphere, but in a modern style. Just as the kitchen brothers once prepared very healthy monastery meals, our contemporary chefs now put their heart and soul into our dishes. Naturally, using seasonal products from our region.

Arrangements – Menu

Prices may vary depending on seasonal products and availability.
If you have allergies or special dietary requirements, please inform your host.
Our dishes may contain traces of nuts and other allergens.



Arrangement

Thank you very much for choosing a dining arrangement at Abdij Hotel Rolduc. Below you will find an extensive selection of various dishes. For certain dishes, an additional charge applies, as indicated under supplements.

Starters

Small Asparagus Salad

Limburg asparagus | green asparagus | strawberries | goat cheese | honey dressing

Limburg Asparagus Soup

Limburg asparagus tips | finely chopped chervil | mimosa of farm egg

Mango Gazpacho (VEGAN)

Bread croutons | avocado cream | bell pepper

Carpaccio of Limburg Heuvelland Beef

+ Supplement € 9,50

Truffle cream | seed mix | arugula | Grana Padano | capers | cherry tomatoes

Gambas

+ Supplement € 9,50

Grilled cucumber | warm dill vinaigrette | tabbouleh



Main Courses

Asparagus Ragout (VEGA)

Limburg asparagus | green asparagus | light puff pastry | potato mousseline

Baked & Stuffed Sweet Potato (VEGAN)

Edamame beans | Kalamata tapenade | mushroom sauce

Limburg-Style Hamburger

100% beef | brioche bun | sauerfleisch | tomatoes | lettuce | melted cheddar | fresh fries

Abdij Hotel Rolduc Stew

Beef stew braised in Rolduc beer | baby potatoes | Dutch vegetables

Pan-Seared Rump Steak (Lady Steak 180 g)

+ Supplement € 10,00

Cognac pepper sauce | homemade Pommes Duchesse | Dutch vegetables

Pan-Seared Norwegian Salmon

+ Supplement € 7,50

Salmon roe beurre blanc | potato mousseline | Dutch vegetables



Desserts

Tonkabeen Panna Cotta

Rhubarb compote | chocolate tuile | pistachio ice cream

Limoncello Semifreddo

Cherries | lemon curd | meringue crunch

Dame Blanche

Vanilla ice cream | fresh chocolate sauce | whipped cream

Cheese Selection

+ Supplement € 8,00

Special Coffee

€ 9,50

Limburg Coffee (Elkse)

Irish Coffee (Jameson)

Italian Coffee (Amaretto Disaronno)

French Coffee (Grand Marnier)

