

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.

À la carte - 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.



Starters

Carpaccio of Limburg Heuvelland Beef € 16,00

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

Gambas € 15,00

Grilled cucumber | warm dill vinaigrette | tabbouleh

Thinly Sliced Serrano Ham € 16,50

Burrata | green asparagus | quail egg

Pearl Couscous with Radish (VEGA) € 13,00

Sweet and sour radish | sesame cream | pomegranate

Soups

Mango Gazpacho (VEGAN) € 9,00

Bread croutons | avocado cream | bell pepper

Limburg Asparagus Soup

Limburg asparagus tips | finely chopped chervil | mimosa of farm egg € 9,00



Main Courses

- Pan-Seared Rump Steak (Lady Steak 180 g)** € 29,00
Cognac pepper sauce | homemade Pommes Duchesse | Dutch vegetables
- Pan-Seared Rump Steak (Men Steak 250 g)** € 35,00
Cognac pepper sauce | homemade Pommes Duchesse | Dutch vegetables
- Slow-Braised Iberico Cheek** € 26,00
Red wine jus | potato mousseline | Dutch vegetables
- Pan-Seared Norwegian Salmon** € 26,00
Salmon roe beurre blanc | potato mousseline | Dutch vegetables
- Asparagus Ragout (VEGA)** € 23,50
Limburg asparagus | green asparagus | light puff pastry | potato mousseline
- Baked & Stuffed Sweet Potato (VEGAN)** € 21,50
Edamame beans | Kalamata tapenade | mushroom sauce
- Limburg-Style Hamburger** € 25,00
100% beef | brioche bun | sauerfleisch | tomatoes | lettuce | melted cheddar | fresh fries
- Abdij Hotel Rolduc Stew** € 26,00
Beef stew braised in Rolduc beer | baby potatoes | Dutch vegetables
- Supplement: fresh fries with mayonnaise € 4.50**



Desserts

Tonkabeen Panna Cotta

€ 10,25

Rhubarb compote | chocolate tuile | pistachio ice cream

Limoncello Semifreddo

€ 9,75

Cherries | lemon curd | meringue crunch

Dame Blanche

€ 11,50

Vanilla ice cream | fresh chocolate sauce | whipped cream

Cheese Selection

€ 14,50

Special Coffee

€ 9,50

Limburg Coffee (Elkse)

Irish Coffee (Jameson)

Italian Coffee (Amaretto Disaronno)

French Coffee (Grand Marnier)

