



## WELCOME

The restaurant, **Damianz**, is located in the former archive building of the Episcopal Palace in Roermond. This is also where the name comes from; the restaurant is named after the penultimate bishop of the French period, **Damianus the Count of Hoensbroek**.

Our team of top criminals is ready to provide you with an unforgettable culinary experience. For a moment, you will be locked up behind bars, where you escape from reality and can fully enjoy yourself. Our staff oversees the service under the watchful eye of maître **David Manders** and sommelier **Tom Wolters**, both during lunch and dinner." . Meanwhile, our kitchen brigade, led by mastermind and chef **Jeroen van Gansewinkel**, ensures criminally delicious dishes. Together, they ensure that you remain captivated until the last course.

Gansewinkel

## DAMIANZ MENU

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### Smoked eel

Foie royale ||| Beetroot ||| Aceto

### Scallop

Asparagus ||| Broad bean ||| Lavas

### Asparagus

Chickpea ||| Tahin ||| Lemon- thyme

### Lamb

Sweet onion ||| Sage ||| Smoked paprika ||| Za'atar

### Strawberry

Basil ||| Yoghurt ||| Ras el hanout

## DAMIANZ MENU

### 4-course Damianz menu • 74,50

Smoked eel ||| Asparagus ||| Lamb ||| Strawberry

### 5-course Damianz menu • 84,50

Smoked eel ||| Scallop ||| Asparagus ||| Lamb ||| Strawberry

## PER TABLE

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All our menu's can only be ordered per table.  
If you wish to change the order of dishes in the menu's,  
a supplement will be charged.

## ALLERGIES

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If any dietary wishes of allergies are not known to us before  
arrival, we will charge a supplement of €20,- for the  
alterations made to the menu.



## CHEF'S MENU

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### Oyster

Foie royale ||| White grape ||| 'Vuurzee'

### Caviar

Smoked sturgeon ||| Potato ||| Asparagus

### Seabass

Parma ham ||| Peach ||| Fennel ||| Pink pepper

### Langoustine

Pork belly ||| Oxheart cabbage ||| Carrot ||| Vadouvan

### Halibut

Asparagus ||| Okra ||| Hazelnut ||| Lemon curd

### Veal

Morel ||| Aubergine ||| Asparagus ||| Wild garlic

### Rhubarb

Hibiscus ||| Vanilla ||| Yuzu

## CHEF'S MENU

### 5-course Chef's menu • 95,-

Oyster ||| Seabass ||| Halibut ||| Veal ||| Rhubarb

### 6-course Chef's menu • 105,-

Oyster ||| Seabass ||| Langoustine ||| Halibut ||| Veal ||| Rhubarb

### 7-course Chef's menu • 115,-

Oyster ||| Caviar ||| Seabass ||| Langoustine ||| Halibut ||| Veal ||| Rhubarb