



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-sommelier David Manders; 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.

All of this in a restaurant carrying the Green Key Gold certification. Guilt-free pleasure with a criminally good conscience.



PER TABLE

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. Please ask one of our staff members if you need more information.

ALLERGIES

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



DAMIANZ MENU

Smoked eel

Veal tongue III Cauliflower III 'Russian potato salad' III Herring roe

Beef

Morel III Pickle III Salsify

Seabass

'Chef's Signature'

Partridge

Chicory III Black pudding III Porcini

Fig

Almond III Red port III Cinnamon

DAMIANZ MENU

4-course Damianz menu • 76,50

Smoked eel III Seabass III Partridge III Fig

5-course Damianz menu • 86,50

Smoked eel III Beef III Seabass III Partridge III Fig

※ A fan of pan-seared liver? We add a signature preparation for • 20

EXTRA'S

Oysters • 6,- Natural 7,50 Chef's preparation

Ask one of our staff members for the different preparation options.

Caviar • 28,50 Per 10 gram

Persian Caviar served with blini's and sour crème.
We can also add 10 grams of caviar to a dish of your choice for a supplement of 25 euro.

Cheese supplement • 12,50 5 Cheeses 17,50 7 Cheeses

If you prefer a selection of cheeses rather than a dessert, this is available for a supplement of 12,50 euro.

Selection of cheeses • 27,50 5 Cheeses 32,50 7 Cheeses

Are you a fan of cheese?
A selection of cheeses can be added to your menu. Accompanied by condiments and bread.

CHEF'S MENU

Persian Caviar

Cauliflower ||| Pine nut ||| Watercress ||| Beurre blanc

Tuna

Foie Royale ||| Miso ||| XO ||| Shiitake

Oyster 2.0

Spinach ||| Basil ||| Bacon

Scallop

Oxtail ||| Celeriac ||| Truffle

Langoustine

♦ Tribute to Toine Hermans ♦

Runner bean ||| Lobster risotto ||| Bisque

Venison

Beetroot ||| Parsnip ||| Bay leaf ||| Red wine jus

Pear

Tonka bean ||| Bastogne cookie ||| Vanilla

CHEF'S MENU

5-course Chef's menu • 98

Persian Caviar ||| Tuna ||| Langoustine ||| Venison ||| Pear

6-course Chef's menu • 108

Persian Caviar ||| Tuna ||| Oyster 2.0 ||| Langoustine ||| Venison ||| Pear

7-course Chef's menu • 118

Persian Caviar ||| Tuna ||| Oyster 2.0 ||| Scallop ||| Langoustine ||| Venison ||| Pear

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