



## WELCOME

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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

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

### ALLERGIES

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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

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### Smoked eel

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

### Beef

Morel ||| Pickle ||| Salsify

### Seabass

'Chef's Signature'

### Partridge

Chicory ||| Black pudding ||| Porcini

### Fig

Almond ||| Red port ||| Cinnamon

## DAMIANZ MENU

### 4-course Damianz menu • 76,50

Smoked eel ||| Seabass ||| Partridge ||| Fig

### 5-course Damianz menu • 86,50

Smoked eel ||| Beef ||| Seabass ||| Partridge ||| Fig

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

## EXTRA'S

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### Oysters • 6,- Natural 7,50 Chefs 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

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### 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 Hermesen ◆

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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