



## 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.



## DAMIANZ MENU

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### Smoked eel

Foie royale ||| Beetroot ||| Aceto

### Scallop

Asparagus ||| Legumes ||| Lavas

### Asparagus

Chickpea ||| Tahin ||| Lemon- thyme

### Lamb

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

### Pandan

Lychee ||| Jasmine ||| Lime

## DAMIANZ MENU

### 4-course Damianz menu • 74,50

Smoked eel ||| Asparagus ||| Lamb ||| Pandan

### 5-course Damianz menu • 84,50

Smoked eel ||| Scallop ||| Asparagus ||| Lamb ||| Pandan

## 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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### Langoustine

Pumpkin ||| Tandoori ||| Citrus ||| Bisque

### Jerusalem artichoke tartelette

Pear ||| Pecan ||| Truffle

### Caviar

Smoked sturgeon ||| Potato ||| Asparagus

### Halibut

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

### Seabass

Foie royale ||| Sweet potato ||| Leek ||| Soy

### Veal

Morille ||| Aubergine ||| Asparagus ||| Wild garlic

### Mascarpone

Pistachio ||| Coffee ||| Olive ||| Parsley

## CHEF'S MENU

### 5-course Chef's menu • 95,-

Langoustine ||| Tartelette ||| Halibut ||| Veal ||| Mascarpone

### 6-course Chef's menu • 105,-

Langoustine ||| Tartelette ||| Halibut ||| Seabass ||| Veal ||| Mascarpone

### 7-course Chef's menu • 115,-

Langoustine ||| Tartelette ||| Caviar ||| Halibut ||| Seabass ||| Veal ||| Mascarpone