



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.



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, please ask our staff members for our dedicated allergen menu.



DAMIANZ MENU

Eel

Kohlrabi ||| Trout eggs ||| Winter radish

Cod

Carrot ||| Tandoori ||| Kalamansi ||| Sambai

Beef cheek

Foie royale ||| Chicory ||| Smoked almond ||| Garam masala

Partridge

Sauerkraut ||| Apple ||| Black pudding ||| Lovage

Banana

Hazelnut ||| Caramel chocolate ||| Miso

DAMIANZ MENU

4-course Damianz menu • 74,50

Eel ||| Beef cheek ||| Partridge ||| Banana

5-course Damianz menu • 84,50

Eel ||| Cod ||| Beef cheek ||| Partridge ||| Banana

EXTRA'S

Oysters • 6,- Per piece

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

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, bread and grapes.

Cheese supplement • 12,50

If you prefer a selection of cheeses rather than a dessert. 5 cheeses with condiments, bread and grapes.

CHEF'S MENU

Oyster

BBQ leek ||| Yuzu ||| Beurre blanc

Beef

Artichoke ||| XO ||| Dashi ponzu

Truffle

Celeriac ||| Apple ||| Pecan ||| Chicory

Scallop

Pork belly ||| Jerusalem artichoke ||| Nori ||| Szechuan

Veal sweetbread

Spinach ||| Lentils ||| Vadouvan

Roe deer

Celeriac ||| Brussel sprout ||| Walnut ||| Red wine jus

Lemon

White chocolate ||| Jasmine ||| Aloë vera

CHEF'S MENU

5-course Chef's menu • 95,-

Oyster ||| Beef ||| Scallop ||| Roe deer ||| Lemon

6-course Chef's menu • 105,-

Oyster ||| Beef ||| Truffle ||| Scallop ||| Roe deer ||| Lemon

7-course Chef's menu • 115,-

Oyster ||| Beef ||| Truffle ||| Scallop ||| Veal sweetbread ||| Roe deer ||| Lemon