

MENU

The
PARK

INSPIRED BY **ERIK VAN LOO**

WELCOME TO THE PARK INSPIRED BY ERIK VAN LOO.

Two-Michelin-star rated chef Erik van Loo is patron and SVH masterchef of Restaurant Parkheuvel in Rotterdam. Erik's passionate culinary vision perfectly matches to the philosophy The Park's head chef Richard de Vries.

Together they created this inspiring menu, reflecting top quality and simplicity.

ENJOY!

BUSINESSLUNCH

2 COURSES 27.50

ERIKS CHOICE

3 COURSES 34.50

4 COURSES 42.50

CHARCUTERIE

ORDER PER ITEM (40 GRAMS PER ITEM)

JAMON SERRANO RESERVA aged 14 months 4,—

COUNTRY SALAMI 4,—

SAUCISSE DE BOULOGNE 7,—

BEEF JERKEY 7,—

RAW BEEF SAUSAGE with pearl onion and Rotterdam mustard 4,—

FOODS & BITES

OYSTERS, FINES DE CLAIRE (3 OYSTERS) • Natural, with sourdough bread sprinkled with chives • Caramelized peanuts, chili sauce and garden cress • With various cucumber & borage structures	15,—
DUCK AND DUCK LIVER Rilette with pear compote and crispy brioche	13,— 20,—
BONBON OF MRIJ BEEF ★★ Thinly sliced, filled with potato salad, pancetta and basil vinaigrette	12,50 20,—
SMOKED SALMON Crunchy phyllo with olives and olive mousse	14,— 23,50
VITELLO TONNATO Veal and tuna roll with marinated tuna and tuna cream	14,— 23,50
FROG'S LEG CROQUETTES (8 PIECES) With puff pastry, aioli, iceberg lettuce and yogurt dressing	13,—
BEETS Grilled on the Big Green Egg cooker with balsamic vinegar, pearl onions, goat cheese and tarragon (vegetarian)	11,50 20,—
POTATO Cream soup, with crispy leek, fennel, bacon and cracklings. (Vegetarian alternative available)	9,50
LOBSTER ★★ Freshly cooked Thermidor in the shell with whole grain mustard, fine vegetables and grated cheese served	27,50
COD Skin-fried fillet on a brandade of dried fish and Zeeland mussels	13,50 22,50
HALIBUT ★★ Fried in farmhouse butter with veal cheek, celeriac and blanched celery, topped with a cinnamon and lemongrass sauce	18,50 29,50
WRAP With corn, kidney beans, tofu and tomato aioli (vegetarian)	16,—
MRIJ BEEF FROM PIET VAN DEN BERG Grilled on the Big Green Egg cooker with Taggiasca olives, creamy haricots verts, Flemish chips and olive sauce	17,— 28,—
VEAL CHEEK Pointed cabbage, delicate potato mousseline, horse mushrooms and cream of mushroom sauce	15,— 24,50

DESSERTS

DUTCH CHEESES Sampling of cheeses with pear compote and date-nut bread	13,50
PEAR ★★ Candied pear between rubbed dough leaves with vanilla ice cream	8,50
LEMON TART With curds, blueberries and yoghurt ice cream	8,50
MASCARPONE With candied pineapple and gingersnap of orange	8,50
CHOCOLATE With caramelised nuts and dark chocolate ice cream	8,50