

Menu

ENJOY
YOUR MEAL!



BADHOTEL ROCKANJE

WELCOME!

We hope you'll have a great time and will enjoy a lovely drink, lunch or dinner with us. Our team will make sure you feel at home.

Our kitchen staff prepares fresh, seasonal and local dishes between 12:00 and 21:30. So, once you have found yourself a cozy seat, look at our menu and choose one of our delicious dishes.

For questions, allergies or just a small talk, our friendly staff is more than willing to help you.

Have a nice day!



ALL DAY PASTRIES



DUDOK APPLE PIE.....	4,80
LEMON MERENGUE PIE.....	4,80
PASSIONFRUIT CHEESECAKE.....	4,80
CHOCOLATE TRUFFLE CAKE.....	4,80

High Tea

TEA IS HOT AGAIN!

Especially if you make something special of it, by adding some delicious treats. Even the most genuine coffee drinker will start to drink tea

19,50 p.p.

High Wine

IT'S WINE O'CLOCK!

Let's enjoy 3 sorts of house wine, with complimentary savoury dishes, on our sunny terrace or in our cozy restaurant. Cheers!

28,50 p.p.

RIK'S NACHOS



Did you already tried our famous nachos? If not, we recommend them! Our chef Rik has been inspired on his travels in South America where he has eaten the best nachos ever. Back in Holland, he introduced these delicious nachos on our menu. **Caramba!**

ALL DAY SNACKS



SELECTION OF BREAD (V)

With a mix of spreads..... 7,50

RIK'S NACHOS (V)

With Gruyère cheese, boomboom salsa, jalapeños,
avocado and homemade sriracha sauce..... 9,50

DUTCH BITTERBALLEN

With French mustard, order per piece..... 1,-

CHORIZO CROQUETTES

With spicy mango mayonnaise, order per piece..... 1,-

CHEESE CROQUETTES (V)

With homemade sriracha sauce, order per piece 1,-

RED CURRY CROQUETTES

With lime miso mayonnaise, order per piece..... 1,-

CHICKENFINGERS

With homemade ketchup, 5 pcs 6,-

TEMPURA SHRIMPS

With lime miso mayonnaise, 5 pcs 7,-

ALMONDS & OLIVES (V)

Smoked almonds and marinated olives 5,-

BADHOTEL ROCKANJE SNACK PLATTER

A delicious platter with bitterballen, chorizo croquettes,
dry aged sausage, matured cheese, wasabi nori crisps,
smoked almonds, pappadums and bread with spreads..... 16,-



LOBSTER ROLL

When you have tasted our Lobster Roll, **you want to eat this every day!** Originated in a restaurant in Connecticut USA, as early as 1929, the roll became more and more popular being sold at roadside stands in the state Maine. Our goal, making it popular in Rockanje as well!

LUNCH

SERVED UNTIL 5:00 PM



CARPACCIO SANDWICH

With Rotterdamsche Oude cheese, bacon, chives, shallot, pine nuts, capers and truffle mayonnaise
Served on white or multigrain bread 11,-

GRILLED VEGGIES SANDWICH (V)

With Greek yoghurt, grilled green asparagus, -paprika and -mushrooms, pickled red cabbage and pappadum
Served on white or multigrain bread 10,-

HOUSE SMOKED SALMON SANDWICH

With red cabbage wasabi salad, pickled asparagus, chili jam, cucumber kimchi and pappadum
Served on white or multigrain bread 11,-

CLUB SANDWICH LODGERS

With bacon, fried chicken, Rotterdamsche Oude cheese, tomato, potato egg salad, butter lettuce and spicy mango mayonnaise
Served on white or multigrain bread 11,-

LOBSTER ROLL

With lobster tails, potato egg salad, chives, wasabi nori crisps and sambai bearnaise sauce
Served on a brioche hotdogbun..... 12,-



EGGPLANT KATSU SANDO

Vegetarian food is getting more and more popular. On our menu you will therefore find more vegetarian dishes than ever before. Eggplant Katsu Sando is a trendy sandwich from Japan, served with a crispy eggplant schnitzel. **Your taste buds will explode** from the all the different flavours and textures. Enjoy!

LUNCH

SERVED UNTIL 5:00 PM



EGGPLANT KATSU SANDO (V)

Tramezzini with eggplant, BBQ kombucha sauce, red cabbage wasabi salad and homemade mayonnaise9,-

CHILI CHEESE STEAK SANDWICH

Brioche roll with steak, provolone, pickled zucchini, jalapeños, rocket, sriracha mayonnaise and onion rings 11,50

PAN FRIED TOSTI

With ham and/or cheese, fried in butter
Served on white or multigrain bread
with homemade ketchup 6,50

GRILLED BURRATA TOSTI (V)

With Gruyère cheese, nectarines and spicy mango mayonnaise7,-

LODGERS FRIED EGGS

3 free-range eggs with ham and/or cheese and/or bacon
Served on white or multigrain bread10,-

BEEF CROQUETTES

With French mustard
Served on white or multigrain bread or with fries9,-

PRAWN CROQUETTES

With lime miso mayonnaise
Served on white or multigrain bread or with fries12,-



AUTHENTIC HOUSE SMOKED SALMON

Do you know the secret of our delicious home smoked salmon? Well, we add some special ingredients to improve the taste. We smoke the salmon cold, with different types of wood, just like they used to do it in British Columbia, Canada. The salmon absorbs the authentic North American flavour. **Just the way we like it.**

LUNCH

SERVED UNTIL 5:00 PM



COCONUT LIME SOUP (V)

With spring onion, red pepper and Baharat oil 6,50
Extra house smoked salmon +1,-

LEEK SOUP (V)

With green asparagus, garden peas, cress
and savoury waffle 6,50

SPICY MISO SOUP (V)

With gyoza, soy marinated egg, crispy onion,
green cabbage, spring onion and radish.....8,-



CARPACCIO SALAD

With Rotterdamsche Oude cheese, chives, bacon,
shallot, pine nuts, capers and truffle mayonnaise13,50

HOUSE SMOKED SALMON SALAD

With pickled asparagus, cucumber kimchi, chili jam,
radish, lime miso mayonnaise and pappadum13,50

CAESAR SALAD

With butter lettuce, fried chicken, bacon,
free range egg, Rotterdamsche Oude cheese,
tomato, olives and croutons.....13,50

BURRATA SALAD (V)

With tomato, avocado, nectarines, hot honey and basil.....13,50

A close-up photograph of a chef's hands in a kitchen. The chef is wearing a dark apron and is using a metal grater to grate a piece of yellow cheese. The cheese shreds are falling onto a dark plate that contains a salad with green leafy vegetables and other ingredients. The background is slightly blurred, showing kitchen equipment and a blue light source. The text 'TASTE OF THE CHEF PLATTER' is overlaid on the left side of the image in large, white, bold, sans-serif capital letters.

TASTE OF THE CHEF PLATTER

A large platter, with a selection of our **delicious starters**, selected by our chef Pieter himself, that's something for you! Seduce someone who's willing to share it with you because the platter is for a minimum of 2 persons... Try it out now!

STARTERS



SELECTION OF BREAD (V)

With a mix of spreads 7,50

CARPACCIO

With Rotterdamsche Oude cheese, bacon, chives, shallot, pine nuts, capers and truffle mayonnaise 12,-

SOY BEEF TATAKI

With hoisin, grilled paprika, chives, fried onions and furikake 11,-

HOUSE SMOKED SALMON

With red cabbage wasabi salad, pickled asparagus, chili jam, sambai bearnaise sauce and pappadum 11,-

SEA BASS CEVICHE

With sweet potato, shallot, radish, chicken peas and yoghurt amba sauce 10,50

VEGGIE STEAK TARTARE (V)

With tomato, avocado, chili jam, shallot, olives, zhug and egg yolk 9,-

UMAMI MUSHROOMS (V)

With truffle soy sauce, fried onions, cress and potato donut 9,-

TASTE OF THE CHEF PLATTER

Selection of starters served on a platter
For a minimum of 2 persons From 21,-



OUR FAMOUS CARPACCIO

Who hasn't tried it already, our well-known carpaccio? For many years a familiar face and maybe the most beloved lunch, salad or starter on our menu. Served with Rotterdamsche Oude cheese, bacon and topped with a drizzle of our **homemade truffle mayonnaise**.

STARTERS



COCONUT LIME SOUP (V)

With spring onion, red pepper and Baharat oil 6,50
Extra house smoked salmon +1,-

LEEK SOUP (V)

With green asparagus, garden peas, cress
and savoury waffle 6,50

SPICY MISO SOUP (V)

With gyoza, soy marinated egg, crispy onion,
green cabbage, spring onion and radish.....8,-



CARPACCIO SALAD

With Rotterdamsche Oude cheese, chives, bacon,
shallot, pine nuts, capers and truffle mayonnaise13,50

HOUSE SMOKED SALMON SALAD

With pickled asparagus, cucumber kimchi, chili jam,
radish, lime miso mayonnaise and pappadum13,50

CAESAR SALAD

With butter lettuce, fried chicken, bacon,
free range egg, Rotterdamsche Oude cheese,
tomato, olives and croutons.....13,50

BURRATA SALAD (V)

With tomato, avocado, nectarines, hot honey and basil.....13,50



CHEF'S AT WORK!

Same, same but different. That is how you can describe our menu. Our chef likes to experiment in the kitchen and loves travelling the world. On our menu you will therefore find **international dishes inspired by cuisines from all over the world.** Of course, with a Badhotel twist.

MAIN COURSE



FLAT IRON STEAK

With green cabbage, bacon marmalade,
bearnaise sauce, Baharat oil
and sweet potato pie 22,50

PORK TOMAHAWK

With miso sea buckthorn glaze,
crispy ginger polenta, crème fraîche
and green asparagus with sambal badjak 24,-

HOLY RIBS

With sweet kombucha BBQ or spicy Asian strike,
red cabbage wasabi salad and
homemade sriracha sauce 20,-

BEEF BURGER

Brioche with butter lettuce, relish, bacon,
Blue de Wolvega cheese, spicy mango mayonnaise
and onion rings 18,50

VEAL ENTRECOTE

With boomboom tomato salsa, green asparagus,
cajun crème fraîche and sweet potato pie 23,-

CHICKEN WAFFLES

With fried chicken, chili jam, cucumber kimchi,
hoisin and pickled radish 18,-

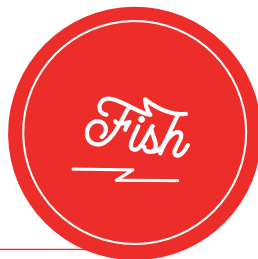
Sides // Badjak asparagus 3,50 / Fries 3,- /
Sweet potato fries 4,- / Red cabbage wasabi salad 3,- /
Green salad 3,-



THOSE SUMMER NIGHTS

Having a good time with your family or friends at one of our tables on our terrace, with a good glass of wine or delicious cup of tea, chatting until it gets dark... Picture yourself in a country far away, overlooking our beautiful pool with the pine trees in the background...
it's summer!

MAIN COURSE



COD FISH

With green cabbage, crispy ginger polenta,
garden pea cream and Parmesan foam..... 23,-

SEA BASS

With miso, green asparagus, pickled red cabbage,
tiger milk, Baharat oil and potato donut..... 20,-

PRAWNS

7 head-on prawns, boemboemsalsa,
chorizo and coriander 22,-

Sides // Badjak asparagus 3,50 / Fries 3,- /
Sweet potato fries 4,- / Red cabbage wasabi salad 3,- /
Green salad 3,-



HAPPY VEGGIE

Also, in 2021 vegetarian food is here to stay! From just a trend, it becomes more and more a lifestyle. Even when you eat fish and meat, **try one of our delicious vegetarian dishes on our menu.** They are also very healthy. Which one is your favorite?

MAIN COURSE



EGGPLANT KATSU

Crispy eggplant with tomato,
red cabbage, bulgur tabouleh,
sriracha sauce and pappadum17,-

GREEN CABBAGE STEAK

With harissa glaze, zhug, relish,
yoghurt amba sauce
and crispy chicken peas.....18,-

VEGGIE CURRY

With sweet potato, green asparagus,
bimi, garden-, snow- and chicken peas,
naan and pappadum18,-

Sides // Badjak asparagus 3,50 / Fries 3,- /
Sweet potato fries 4,- / Red cabbage wasabi salad 3,- /
Green salad 3,-



VIVA LA CHURROS!

Festivals, food trucks, nice music on the background and churros in your hand... This delicious snack can now also be found on our menu, but even better than the festival ones! With dulce de leche, a delicious caramel sauce, white chocolate and salted peanuts... **you almost picture yourself in sunny Spain,** but you are in beautiful Rockanje!

OUR DESSERTS



SUGAR BREAD FRENCH TOAST

With Greek yoghurt, strawberry, hot honey,
cinnamon and vanilla ice cream..... 7,50

CHURROS

With dulce de leche, white chocolate, 5 spices,
salted peanuts and marshmallows..... 7,50

CHOCOLATE LAVA CAKE

With Ferrero Rocher ice cream,
strawberries and caramel sauce..... 7,50

PINEAPPLE PASSION

With pineapple salsa, tepache, Italian foam,
pineapple passionfruit sorbet ice cream
and meringue..... 7,50

FRIANDISES

Delicious with a cup of coffee, tea or just like this!
5 friandises..... 6,50



CHEERS!

Do you know that we have a true wine expert in our team? Mandy, our restaurant manager is a **real wine encyclopaedia** and has selected the finest wines for our wine list. Curious? Take a look on our beverage menu or ask Mandy!

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