

DINNER MENU



Eeuwen means centuries.

The art of time, perfected. Knowing when to harvest, when to prepare, and when to savor. Our menu follows the rhythm of nature, celebrating fresh, locally sourced ingredients that capture both a Sense of Place and a sense of pleasure. A ritual woven through centuries.

Starters - To Settle In

"FORT NEGEN" SOURDOUGH BREAD & BUTTER *	7
"OESTERIJ" FLAT OYSTERS * (P.P.) (MIN. ORDER: 2 PCS)	7
Rye Bread, Seaweed Bordier Butter, Champagne Vinaigrette, Citrus	
EEUWEN PÂTÉ EN CROÛTE	17
Mustard, Cornichons	
HOMEMADE AGNOLOTTI *	28 / 40
Morilles, Salted Ricotta, Cime di Rapa	
SNAILS À LA BOURGUIGNONNE (6PC / 12PC)	20 / 29
Sourdough, Yellow Chartreuse, Herbal Butter	
NORTH SEA LOBSTER SALAD	34
Romaine Lettuce, Caesar Dressing, Anchovies, Parmesan	
BEEF TARTARE & BONE MARROW	27
Wild Garlic Capers, White Chicory, Pickled Mustard Seeds	
GRILLED LANGOUSTINES	36
Nage Sauce, Young Carrots Puree, Leek, Baby Carrot, XO Sauce	

Mains - The Main Act

ZEELAND MUSSELS *	28
À la Crème or Provençale	
28-DAYS AGED BEEF TENDERLOIN (200gr)	45
Purple Artichokes, Poivre sauce	
LINE-CAUGHT SEABASS	36
Seasonal Shellfish, Spinach, Pomme Purée, Seaweed Beurre Blanc	
SMOKED RISOTTO *	28
Radicchio, Jerusalem Artichoke, Blauwklaver Cheese	
Walnut, Aceto di Riso San Giacomo, Cedrat	
BASQUE ARADOA CORN-FED CHICKEN	32
Courgette, Salsify, Watercress, Chicken Jus, Gremolata	
BAAMBRUGGE BREADED PORK CUTLET *	38
Saffron & Mustard Pork Sauce, Pointy Cabagge	
GRILLED PRESERVED LEEKS *	28
Ajolblanco, Bitter Leaves, Radish, Romesco Sauce	

To Share

BAVETTE D'ALOYAU - 80

Shallot Sauce

NORTH SEA SKATE WING - 75

Meunière Sauce

With side of POMME PURÉE & SPROUTS

Sides

9

"FRITES ATELIER" FRIES

CHARRED SPROUTS WARM SALAD

POTATO PURÉE

GREEN LEAF SALAD

Desserts - The Grand Finale

14

CRÈME CARAMEL

Apple, Calvados

COFFEE, VANILLA & PISTACHIO

Vanilla Ice Cream, Coffee Sabayonne, Meringue

MANDARINE SORBET

Whisky, Meringue, Cinnamon, Basil

MADELEINE À LA MINUTE

Crème Suisse

PIERRE MARCOLINI CHOCOLATE MOUSSE

81% Grand Cru

EEUWEN SGROPPINO - 19

Mandarin & Bergamot, The Botanist Gin, Clarified Milk, Lemon Sorbet



PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods. Rosewood Amsterdam looks for the best farms, orchards and artisans to provide our customers with "premium" local products such as oysters and mussels from Oesterij in Yerseke, fresh seafood from Zeeland and the North Sea, dairy and eggs from Lindenhoff Farms in Baambrugge and exceptional cheeses from Kaasfort in Fort Zuidwijkermeer, Assendelft.