

DINNER MENU

eeuwen

Euwen 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 european ritual woven through centuries.



Starters - To Settle In

"FORT NEGEN" SOURDOUGH BREAD & BUTTER *	7
"OESTERIJ" FLAT OYSTERS * (P.P.) (MIN. ORDER: 2 PCS) Rye Bread, Seaweed Bordier Butter, Champagne Vinaigrette	7
HOMEMADE AGNOLOTTI 	28 / 40
Morilles, Salted Ricotta, Cime di Rapa	
GRILLED LANGOUSTINES	36
Nage Sauce, Young Carrots Puree, Leek	
SNAILS IN HERB BUTTER (6PC / 12PC)	20 / 29
Sourdough, Yellow Chartreuse	
BEEF TARTARE & BONE MARROW	27
Wild Garlic Capers, White Chicory, Pickled Mustard Seeds	

Mains - The Main Act

ZEELAND MUSSELS * Provençale	28
28-DAYS AGED BEEF TENDERLOIN (200gr) Purple Artichokes, Pepper Sauce	45
SKREI (ARCTIC COD) Seasonal Shellfish, Spinach, Mashed Potato, Seaweed Beurre Blanc	36
SMOKED RISOTTO 	28
Radicchio, Jerusalem Artichoke, Blauwklaver Cheese, Walnut	
BASQUE ARADOA CORN-FED CHICKEN	32
Salsify, Watercress, Chicken Jus, Gremolata	
BAAMBRUGGE BREADED PORK CUTLET * Saffron & Mustard Pork Sauce, Pointy Cabagge	38
GRILLED PRESERVED LEEKS 	28
Ajoblanco, Bitter Leaves, Radish, Romesco Sauce	

To Share

BAVETTE STEAK - 80
Shallot Sauce

NORTH SEA SKATE WING - 75
Brown Butter Sauce

With side of MASHED POTATO & SPROUTS

Sides

"FRITES ATELIER" FRIES	9
CHARRED SPROUTS WARM SALAD	
MASHED POTATO	
GREEN LEAF SALAD	

Desserts - The Grand Finale

14

COFFEE, VANILLA & PISTACHIO
Vanilla Ice Cream, Coffee Sabayon, Meringue

MANDARINE SORBET
Whisky, Cinnamon

FRESHLY BAKED MADELEINES
Crème Suisse

PIERRE MARCOLINI CHOCOLATE MOUSSE
81% Grand Cru

EEUWEN SGROPPINO - 19
The Botanist Gin, Lemon Sorbet,
Mandarin & Bergamot



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.

Our Team is at your service for any dietary restrictions
Ons team staat voor u klaar voor allergie of allergie wensen
All prices are in Euros and include tax

* Partners in Provenance |  Vegetarian