

Small Plates

OYSTERS "ZEEUWSE CREUSE" N°3 *	6
Champagne Vinaigrette - (P.P.) (MIN. ORDER: 2 PCS)	
BRANDADE	14
Cod Dip, Herb Oil, Lemon Oil, Wild Fennel	
MORTADELLA FOCACCIA	14
Stracciatella, Pistachio, Chili Flakes, Basil	
MELON SALAD 🌿	16
Feta, Green Shiso Add Prosciutto San Daniele - 10	
SEPPIA ALLA LUCIANA	22
Tomato, Garlic, Taggiasca Olives	
VITELLO TONNATO	22
Fried Capers	



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.



Raw & Marinated

TORCHED RED PRAWN	32
Lamsoor Salsa Verde	
TUNA TARTARE	27
Kaffir Lime, Tomasu & Ponzu Mayonnaise, Avocado, Purple Radish	
DORADE CRUDO	32
White Peach Gazpacho, Piment d' Espelette, Thai Basil	

Hot & Grilled

COD	32
Artichoke Barigoule, Bagnet	
LAMB CHOPS *	38
Herb Marinated & Grilled, Sea Lavender, Lamb Sauce	
LANGOUSTINES	34
Nage Sauce, Carrots, Carrot Puree, Leeks	
GRILLED CHICKEN BREAST *	32
Lemon, Peas, Fregola Salad	

Vegetal & Pasta 🌿

TOMATO SALAD *	20
Ricotta, Greek Basil, Balsamico San Giacomo	
SPAGHETTONI ALLA NERANO	28
Zucchini, Caciocavallo, Zucchini Flower	
WHITE ASPARAGUS *	22
Mousseline "Vin Jaune", Almonds, Barba di Frate. Add Bottarga - 5	

To Share

BONE-IN RIBEYE 1 Kg. - 110
25-Days Aged, Shallot Sauce
SALT-BAKED SEABASS - 80
Fennel Salad
LOBSTER BROTH RICE - 80
Smoked Rice, Saffron Alioli

Sides

9

"FRITES ATELIER" FRIES *
MASHED POTATOES
GRILLED SEASONAL VEGGIES
GREEN LEAF SALAD



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