



ROELS

THE REAL LIVING ROOM WHERE GOOD FOOD AND DRINKS ARE A TREAT AND FUN IS SELF-EVIDENT

Lunch arrangements

Brabantse high beer 34.50

3 local beers | borreldishes from the market | regional dishes

Lunch plateau 15.50

Tomatosoup | kroket | sandwich carpaccio | coleslaw | coffee or tea

Wintry lunch 12.50

split pea soup | rye bread with bacon
Brabant sausage roll + 3.50

Burgermenu 17.50

Tomatosoup + 7.00
Burgers, choice of meat, chicken or vegetarian

Borrel dishes

MIXED PLATTER 5.50

CONE OF LOADED FRIES 6.50

MINI SLIDER 4.50

ROELS SATAY 4.50

TACO TORPEDO PRAWN 5.50

PLANK FROM THE MARKET 6.50

BORRELGARNITURE 3.50

1 hour base drinks 19.50
luxe + 4.00

2 hour base drinks 25.50
luxe + 5.00

3 hour base drinks 31.50
luxe + 6.00

4 hour base drinks 37.50
luxe + 7.00

5 hour base drinks 43.50
luxe + 8.00

Drinks and drinks are available from 15 people. are ordered and the same for everyone. Exceptions we can take this into account.

We can take allergies into account, we would like to hear this 24 hours in advance of the reservation.

Choicemenu (up to 35 persons)

GANG 1

Tomatosoup

spring onion | bean sprouts

Carpaccio

parmesan | arugula | trufflemayonnaise

Burratta

tomato | aceto | crostini

GANG 2

Spicy prawn

curry | cassava | pickled vegetables

Roels satay

atjar | cassava

Pinsa romana

arugula | pesto | tomato

Classic bacon cheddar

Beef | bacon | cheddar | pickle | Roels sauce

GANG 3

Dessert of the chef

Served with fries and salad
€ 32.50 per person

Streetfood menu

reception with bread and dips

COURSE 1

Carpaccio

parmesan | arugula | trufflemayonnaise

COURSE 2

Taco torpedo prawn

Spicy mayonnaise

COURSE 3

Redefine meat kofte

pita | mint | bell pepper

COURSE 4

Quasadilla

brisket | bbq sauce

Optional: loaded fries + 3.50 per portion

COURSE 5

Dessert of the chef

€ 36.50 per person
Can be used standing or sitting
served, the dishes are smaller portions

Menu of the chef

reception with bread and dips

COURSE 1

Carpaccio

parmesan | rucola | trufflemayonnaise

COURSE 2

Tomatosoup

spring onion | bean sprouts

COURSE 3

Rumpsteak

pepersauce | fries | fresh salad

COURSE 4

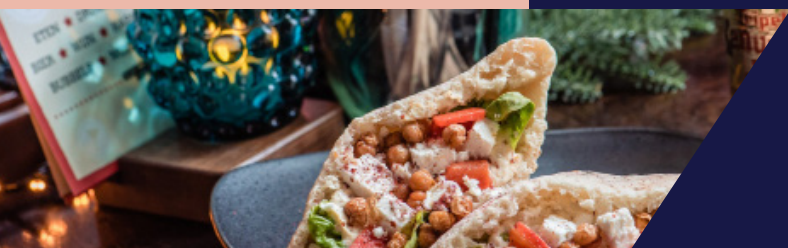
Dessert of the chef

€ 34.50 per person

4 courses no choice for large groups

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The prices mentioned are indicative, not binding



BOSSCHE LOCALS

HOTSPOTS + FOOD + DRINKS