



ROELS

THE LIVING ROOM WHERE GOOD FOOD & DRINK AND COZINESS ARE A GIVEN.

Lunch arrangements

“Brabantse” lunch 14.50

For 20 or more people | variable | typical “Brabantse” filling such as raisin bread, sausage rolls, etc.

Lunch platter 16.50

Caesar salad | tomato soup with meatballs | croquette with bread | coleslaw | still and sparkling water | “Brabantse” sausage roll +€3.50

Hot lunch 23.50

Tomato soup with meatballs | beef stew with fries

We can accommodate allergies; please let us know 24 hours in advance of the reservation.

Appetizers

FRIES 4.50

LOADED FRIES RENDANG 6.50

SLIDER 7.50

CARPACCIO 5.50

CHEESE STICKS 3 P.P. 3.50

ROELS SATAY 7.50

MINI FLAMMKUCHEN 6.50

RECEPTION PLATTER 5.50

BAR BITES 14 PIECES 14.50

MIXED PLATTER 7.50

1 hour basic drinks 19.50
deluxe + 4.00

2 hour basic drinks 25.50
deluxe + 5.00

3 hour basic drinks 31.50
deluxe + 6.00

4 hour basic drinks 37.50
deluxe + 7.00

5 hour basic drinks 44.50
deluxe + 7.00

Appetizers and drinks can be ordered for groups starting from 15 people and will be the same for everyone. Exceptions can be accommodated.

Menu of choice (up to 35 p.)

Reception with bread & dips

COURSE 1

Tomato soup

Meatballs | herb oil | chives | pesto | arugula

Carpaccio

Parmesan cheese | truffle mayonnaise | pesto | arugula

Buffalo mozzarella

Tomato | pesto | crostini

COURSE 2

Roels satay

Marinated chicken | satay sauce | cassava | atjar

Spicy gamba noodles

Red curry coconut sauce | oriental vegetables | udon noodles

Pinsa romana

Pizza | tomato | artichoke | creamy mozzarella | pesto | arugula

COURSE 3

Brownie & blondie

Raspberry | white chocolate

Served with fries and salad

€ 34.50 per person

Basic menu

Main course: served with fries and salad

Tomato soup

Meatballs | herb oil | chives | pesto | arugula

Roels satay

Marinated chicken | satay sauce | cassava | atjar

Chef's dessert

€ 28.50 per person

bosschelocals.nu | info@bosschelocals.nu
De genoemde prijzen zijn een indicatie, niet bindend

Tasting menu

Reception with bread & dips

COURSE 1

Carpaccio

Parmesan cheese | truffle mayonnaise | pesto | arugula

COURSE 2

Buffalo mozzarella

Tomato | pesto | crostini

COURSE 3

Quesadilla

Brisket | bbq sauce

COURSE 4

Slider

Beef | cheddar | pickle | Roel's sauce
Optional: loaded fries + 6.50 per portion

COURSE 5

Chef's dessert

€ 38.50 per person

Can be served both standing and seated, the dishes are smaller portions.

Chef's menu

Reception with bread & dips

COURSE 1

Carpaccio

Parmesan cheese | truffle mayonnaise | pesto | arugula

COURSE 2

Tomato soup + 5.50

Meatballs | herb oil | chives

COURSE 3

Roels satay

Marinated chicken | satay sauce | cassava | atjar | fries

COURSE 4

Chef's dessert

€ 32.50 per person

4 courses, no choices, suitable for large groups

Standing menu

COURSE 1

Carpaccio + 12.00 (optional)

Parmesan cheese | truffle mayonnaise | pesto | arugula

COURSE 2

Tomato soup

Meatballs | herb oil | chives | pesto | arugula

COURSE 3

Roels satay

Marinated chicken | satay sauce | cassava | atjar

COURSE 4

Chef's dessert

€ 31.50 per person



**BOSSCHE
LOCALS**
CUISINE + CULTUUR

