



WELCOME

The restaurant, **Damianz**, is located in the former archive building of the Episcopal Palace in Roermond. This is also where the name comes from; the restaurant is named after the penultimate bishop of the French period, **Damianus the Count of Hoensbroek**.

Our team of top criminals is ready to provide you with an unforgettable culinary experience. For a moment, you will be locked up behind bars, where you escape from reality and can fully enjoy yourself. Our staff oversees the service under the watchful eye of maître **David Manders** and sommelier **Tom Wolters**, both during lunch and dinner.". Meanwhile, our kitchen brigade, led by mastermind and chef **Jeroen van Gansewinkel**, ensures criminally delicious dishes. Together, they ensure that you remain captivated until the last course.



PER TABLE

All our menu's can only be ordered per table.
If you wish to change the order of dishes in the menu's, a supplement will be charged. Please ask one of our staff members if you need more information.

ALLERGIES

If any dietary wishes of allergies are not known to us before arrival, we will charge a supplement of €20,- for the alterations made to the menu. For more information, please ask our staff members for our dedicated allergen menu.



DAMIANZ MENU

Smoked eel

Foie royale ||| Beetroot ||| Aceto

Scallop

Asparagus ||| Broad bean ||| Lavas

Asparagus

Chickpea ||| Tahin ||| Lemon- thyme

Lamb

Sweet onion ||| Sage ||| Smoked paprika ||| Za'atar

Strawberry

Basil ||| Yoghurt ||| Ras el hanout

DAMIANZ MENU

4-course Damianz menu • 74,50

Smoked eel ||| Asparagus ||| Lamb ||| Strawberry

5-course Damianz menu • 84,50

Smoked eel ||| Scallop ||| Asparagus ||| Lamb ||| Strawberry

EXTRA'S

Oysters • 6,-

Ask one of our staff members for the different types of oysters and preparation options.

Caviar • 25,- Per 10 GRAMS •

We can add 10 grams of caviar to a dish of your choice.
Rather order Caviar classic? this is available from 20grams.

Cheese supplement • 12,50

If you prefer a selection of cheeses rather than a dessert,
5 cheeses with condiments, bread and grapes

Selection of cheeses • 5 cheeses 27,50 • 7 cheeses 27,50

Are you a fan of cheese? A selection of cheeses can be added
to your menu. Accompanies by condiments, bread and grapes.

CHEF'S MENU

Oyster

Foie royale ||| White grape ||| 'Vuurzee'

Caviar

Smoked sturgeon ||| Potato ||| Asparagus

Seabass

Parma ham ||| Peach ||| Fennel ||| Pink pepper

Langoustine

Pork belly ||| Oxheart cabbage ||| Carrot ||| Vadouvan

Halibut

Asparagus ||| Okra ||| Hazelnut ||| Lemon curd

Veal

Morel ||| Aubergine ||| Asparagus ||| Wild garlic

Rhubarb

Hibiscus ||| Vanilla ||| Yuzu

CHEF'S MENU

5-course Chef's menu • 95,-

Oyster ||| Seabass ||| Halibut ||| Veal ||| Rhubarb

6-course Chef's menu • 105,-

Oyster ||| Seabass ||| Langoustine ||| Halibut ||| Veal ||| Rhubarb

7-course Chef's menu • 115,-

Oyster ||| Caviar ||| Seabass ||| Langoustine ||| Halibut ||| Veal ||| Rhubarb