



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- sommelier **David Manders**; 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

Eel

Kohlrabi ||| Trout eggs ||| Winter radish

Scallop

Jerusalem artichoke ||| XO ||| Katsuobushi ||| Miso ||| Dashi

Beef cheek

Foie royale ||| Chicory ||| Smoked almond ||| Garam masala

Partridge

Sauerkraut ||| Apple ||| Black pudding ||| Lovage

Dark chocolate

Rum raisin ||| Pear ||| Cardamom

DAMIANZ MENU

4-course Damianz menu • 74,50

Eel ||| Beef cheek ||| Partridge ||| Dark chocolate

5-course Damianz menu • 84,50

Eel ||| Scallop ||| Beef cheek ||| Partridge ||| Dark chocolate

EXTRA'S

Oysters • 6,- Per piece

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

Selection of cheeses

- 27,50 5 Cheeses
- 32,50 7 Cheeses

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

Cheese supplement • 12,50

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

CHEF'S MENU

Oyster

Pak choi ||| Dashi ponzu ||| Lemongrass

Beef

Herring roe ||| Artichoke ||| Cauliflower ||| Capers

Truffle

Celeriac ||| Apple ||| Walnut ||| Chicory

Pike perch

Celery ||| Apple molasses ||| 5-spices ||| Porcini

Veal sweetbread

Spinach ||| Lentils ||| Vadouvan

Pigeon

Parsnip ||| Hazelnut ||| Sherry ||| Caraway seed ||| Green cabbage

Lemon

White chocolate ||| Jasmine ||| Aloë vera

CHEF'S MENU

5-course Chef's menu • 95,-

Oyster ||| Beef ||| Pike perch ||| Pigeon ||| Lemon

6-course Chef's menu • 105,-

Oyster ||| Beef ||| Truffle ||| Pike perch ||| Pigeon ||| Lemon

7-course Chef's menu • 115,-

Oyster ||| Beef ||| Truffle ||| Pike perch ||| Veal sweetbread ||| Pigeon ||| Lemon