



CLUB ROOM

restaurant

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Welcome to the Club Room

Step into the former tourist class lounge and let yourself be taken on a culinary journey. Chef Tony Strijk and his team serve a 4- or 5-course surprise menu, packed with seasonal products and the finest ingredients from Dutch soil. Each dish is a voyage of discovery, a perfect blend of flavor and creativity.

Whether you are vegetarian or prefer not to eat fish or meat, we provide a complete alternative menu. Allergies or intolerances? We take these into account carefully.

In addition to the surprise menu, you can also choose from our selection of individual dishes, each prepared with the same passion and attention. Let yourself be surprised and enjoy a special experience aboard the ss Rotterdam.

Menus surprises

Menu surprise à 4 plats 4-course surprise menu	60
Menu surprise à 5 plats 5-course surprise menu	70
Extra plat – Fromage de Française Extra course - selection of French cheeses	15

Bread and butter are included in the menu.

Vins assortis

Verre Matching wines by the glass	7
Demi-verre Matching wines per half glass	4



Charcuterie ‘le Club’ avec marmelades

Rillettes de canard Duck rilette	7
Pâté de volaille Poultry pâté	7
Saucisse sèche Dried sausage	7
Jambon Cecina Cecina ham	7
Pata Negra Pata Negra	7
Dégustation de charcuterie Tasting of cold cuts	16.5

Huîtres	3 pcs. 6 pcs.
Fine de Claire n° 2 French oysters	13.5 26

Les entrées

Carpaccio 2.0 Beef tenderloin, samphire and Parmesan	17.5
Roulade de cabillaud et langoustine Cod and langoustine roulade with wasabi mayonnaise	19.5
Gâteau de pommes de terre Potato tart with beetroot salad, goat cheese mousse and watercress	16.5

Les plats principaux

Filet de boeuf Beef tenderloin with morel sauce and cauliflower	39
Heilbot rôti en croûte d’herbes Baked halibut with a herb crust, grapefruit and butter sauce	39
Côte d’Ibérico Iberian pork chop with paprika sauce	31.5
Gnocchi végétarien Gnocchi with black trumpet mushrooms, sage butter sauce, hazelnuts and parsnip chips	27.5

Supplement

Pommes frites French fries	5
Salade marché Lamb's lettuce	4

Les desserts

Tarte au caramel salé Salted caramel cake with chocolate and curd cheese	16
Panna cotta à l’argousier Sea buckthorn berry panna cotta with ice cream	13
Fromage de Française Selection of 4 French cheeses with roasted blue grapes and honey	17.5