CLUB ROOM

restaurant

We hope you enjoyed it

Did you enjoy your experience? Let us and others know!
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We really appreciate your feedback!

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 3, 4 or 5 course surprise menu, full of seasonal produce and the finest ingredients from Dutch soil. Every dish surprises anew, a perfect mix of flavour and creativity.

Don't eat fish or meat? Then we're happy to serve you a fully vegetarian menu. Do you have an allergy? We take that into careful consideration too, of course, every dish is prepared with the same passion and attention.

Let yourself be surprised, enjoy, and raise a toast to a special experience on board the ss Rotterdam, the start of new memories.

Carte des vins

Mousseux

Cava 'Fanatic' Imperial Reserva Brut, Spain 7.5 40
Golden yellow, fresh and fruity with apple and a delicate mousse

Champagne "Delot" Blanc de Noirs, France 15 80
Pale yellow, elegant with white fruit and gentle bubbles

Vin Blanc

Sauvignon Blanc "Leyda Reserva", Chili 7.5 37.5
Light yellow, fresh, and with notes of citrus and gooseberry

Rueda Verdejo "Oro de Castilla", Spain 8 40
Green-yellow, aromatic, fresh, with notes of fennel and ripe fruit

Chenin Blanc "Touch of oak", South Africa 9 45
Light yellow, round and full with a scent of honeysuckle

Macon-Peronne "Bicharon", France 10 50
Pale yellow, floral and refined with a smooth finish

Gavi di Gavi "Villa Sparina", Italy 11.5 57.5
Bright yellow, pure and refined with notes of peach

Apostelhoeve "Cuvée XII", the Netherlands 67.5
Sparkling yellow, vibrant and fruity with apricot and pear

Langhe Chardonnay, Italy 75
Full yellow, creamy and rich with butter and fresh acidity

Chablis "Domaine Thierry", France 75
Gold green, crisp and mineral with elegant freshness

Sancerre "la Moussière", France 125
Pale yellow, flawless and refined, dry and floral

Condrieu "Breze", France 165
Golden yellow, rich and aromatic with pear, peach and light wood

Vin Blanc Special

Picpoul De Pinet "Muret", France 7.5 37.5
Light yellow, fresh and lively with citrus and grapefruit

Vin Blanc Moelleux

Muscat de Rivesaltes "Schistes" France 8.5
Sweet, dried fruit, caramel, citrus, complex

Vin Rosé

Château Paquette Provence, France 8 40
Light pink, fresh and refined with notes of apricot and flowers

Vin Rouge

Primitivo "Posidone", Puglia, Italy 6.5 32.5
Deep red, smooth, with dark fruit and vanilla

Rioja, Vallobera "Malarina 7", Spain 7.5 37.5
Deep red, smooth and fruity, with red fruit and hints of licorice

Pinot Noir, Leyda "Las Brisas", Chili 9.5 47.5
Light red, elegant and refined, with cherry and strawberry

Douro "La Rosa", Portugal 10 50
Ruby red, mild and soft, with ripe sun-kissed fruit

Valpolicella, Zeni "Ripasso", Italy 11.5 57.5
Deep red, full-bodied and powerful with ripe cherries

Pinotage, Diemersdal, South Africa 57.5
Deep red, full-bodied and spicy with notes of cedar

Cabernet-Merlot "Ta Mata", New Zealand 60
Ruby red, ripe and smooth with notes of blackcurrant and plum

Sancerre Rouge, Domaine Balland, France 75
A lightly chilled, smooth wine with notes of cherry and coffee

Zinfandel, Seghesio, Sonoma County, USA 100
Ruby red, full-bodied and ripe, with blackberries and plums

Amarone, Zeni "Della Valpolicella", Italy 150
Deep red, rich and smooth with notes of dried fruit

2016 Aloxe Corton "Les Chailotts", France 175
Ruby red, full-bodied and powerful with red fruit

2015 Château Lagrange "Pomerol", France 195
Deep red, complex and generous with supple tannins

Vin Rouge Special

Valencia La Traca "Bobal", Spain 7.5 37.5
Ruby red, smooth and juicy with red fruit and cocoa

Entrées

3 pcs. | 6 pcs.

Huîtres *13.5 | 26*
Oysters

Pata Negra *7*
Pata Negra

Du pain avec du beurre *7*
Bread with butter

Menus surprises

Menu surprise à 3 plats *55*
3-course surprise menu

Menu surprise à 4 plats *60*
4-course surprise menu

Menu surprise à 5 plats *70*
5-course surprise menu

Extra plat – Sélection de fromages français *15*
Extra course – selection of French cheeses

Vins assortis

Accords mets et vins
Wine pairings
3 verres | 3 glasses *21*
4 verres | 4 glasses *28*
5 verres | 5 glasses *35*

Eau de table

Eau filtrée et fraîche, par carafe *5*
Chilled and filtered water, by carafe