

The Lake House Gift Voucher, available from 30,- at the desk.

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Dietary Information

✓ vegetarian, vegetarian possible

Check out oun socials...

lakehouserotterdam
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Ordering

our lunch dishes can be ordered from 11:30 to 16:00

Lake House Lunch menu

The Lake House menu is a changing specialty menu, created for you by our chef.

We work with daily fresh and seasonal products.

The menu consists of two courses;

first course | main course

38.00 per person

Ask your hostess/host about wine/food options.

To Start

Poget Oysters per half dozen red wine vinegar lemon	32,50
Oyster Tasting per half dozen	32,50
natural Rockefeller Asian	
Charcuterie Plank	24,50
Serrano ham fennel salami garlic sausage cornichons toast	
Iberico Ham	19,50
+ / - 75 grams cornichons toast	
Blinis	12.50
pickled salmon crème fraîche shallot	12,00
Bread Y	R 50
aioli tapenade	7.50
Sicilian Olives with spice Bella di Cerignola 🍸	
	6.75

Sushi order per roll

Spicy Tuna roll Beef Carpaccio roll Mango Avocado roll ✔ Lobster roll	23,00 23,00 23.00 30,00
Sashimi	19,75
tuna	

<u>Sushí Platt</u>en

Our most exclusive Lake House platter combination of sushi & sashimi

110,00

<u>Soups</u>

Lobster bisque prawns chives crème fraîche	17,50
Tomato - Pepper soup 🗸	10.50
crème fraîche cress toast with pesto	
Salads	
Burrata Caprese burrata tomato basil crostini	17,50
Lake House Pokébowl avocado red cabbage edamame wakame carrot sriracha ginger r	ice
<i>Choice of:</i> Salmon & Tuna Crispy Chicken Tempura Cauliflower Y	22,50 19,50 19,50
Lake House Caesar Salad Parmesan cheese poached egg croutons anchovies	
<i>Choice of:</i> Prawns Crispy Bacon & Chicken Thigh Tempura Cauliflower 🍸	22,50 19,50 17,50
Appetizeks	
Baked Duck Liver	22,50
fig sherry syrup nut crumble	19,50
Serrano ham burrata fig Aceto di Modena	_,,
Beef Carpaccio	16,50
truffle dressing bacon bits shallot chives Old Beemster cheese	
Tartare of Dorade	16,50
red meat radish cucumber herb vinaigrette crostini Springroll (vegan) 🗸	16,50
carrot cabbage tofu spicy vinaigrette seroengdeng	10,50
Ratatouille (vegan) 🗸	16,50
cream of paprika Aceto di Modena	

Haín Couhses <u>Fís</u>h

Sea bass tomato mousseline green asparagus zucchini garlic oil	37,50
Dover sole 3 pieces	37,50
Ravigotte sauce coleslaw lemon Lobster Burger wakame nori crisps tomato salsa sriracha cream cheddar fresh fries	37,50
Whole Lobster Half Lobster	59.00 39.00
pea risotto kohlrabi green asparagus	
<u>Heats</u>	
Wagyu A5 Kagoshima approx. 100 grams herb gravy	89,00
Chateau Briand to share The Black Uruguay Grain Fed	85.00
approx. 400 grams Bearnaise sauce herb gravy Rib Eye The Black Uruguay Grain Fed approx. 400 grams Bearnaise sauce herb gravy	75,00
Tournedos Rossini The Black Uruguay Grain Fed	49.50
fried duck liver herb gravy Surf & Turf Angus Beef Miguel Vergara approx. 200 grams Flat Iron & Black Tiger Shrimps Bearnaise sauce Or half lobster (+ €30.00)	42,50
Tournedos The Black Uruguay Grain Fed	42,50
approx. 200 grams Bearnaise sauce Flat Iron Steak Angus Beef Miguel Vergara approx. 200 grams herb gravy	34,50
The above dishes are served with tomato mousseline, portobello and roasted vegetable	les
Baked Poultry Breast rillette of the leg sweet potato anise mushrooms kohlrabi Lake House Burger (100% beef)	27,50
cheddar onion compote Lake House BBQ sauce coleslaw fresh fries bacon (+€2.00) Also available to order as a Vegetarian Burger Y	25,00

Vegalh)	
Peas Risotto√ zucchini green asparagus arugula Parmesan cheese	22.50
Rouleaux of pointed cabbage 🌾	22.50
cauliflower bulgur paprika sauce anise mushrooms	
Sandwiches	
Quatro of Fish crayfish salad pickled salmon Black Tiger shrimp lobster bisque	20,50
Steak Sandwich	22,50
tenderloin mushrooms caramelized onion cheddar jalapeños pickle piccalilli Serrano ham sandwich	19,50
burrata fig Aceto di Modena Club sandwich	18,75
turkey bacon egg salad truffle mayonnaise cucumber	
Sandwich Beef Carpaccio	17,00
truffle dressing bacon bits chives aged Beemster cheese	
Two croquettes on bread	16,00
mustard coleslaw shrimp croquettes (+ €5.50) Also available to order with Vegetarian Croquettes V	
"Twelve Hours"	
tomato - bell pepper soup croquette fried egg with ham coleslaw lobster bisque (+ €5.00) shrimp croquette (+ €2.75) Also available to order with Vegetarian Croquettes V	16,00
Sandwich Smashed Avocado 🗸	16.00
Parmesan cheese poached egg tomato salsa pickled salmon (+ €4.50)	
Sandwich Bruschetta 🗸	15.00
tomato garlic basil	15.00
Tuna salad sandwich	15,00
cucumber fennel	14,50
Lake House Sandwich	14,00
mozzarella ham tomato BBQ sauce Also available to order as a Vegetarian Sandwich V	
Eggs Benedicty	14.00
brioche ham Hollandaise sauce poached egg Pickled salmon (+ €4.50)	

Something extra ...

Green asparagus	7.50
Sweet potato fries truffle mayonnaise	6.00
Fresh fries mayonnaise	5.00
Green salad	5.00
Roasted vegetables	5.00
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<u>Kíds</u> menus

Fish sticks or Kroket or Chicken nuggets fresh fries coleslaw applesauce	10,75
Kidsburger tomato lettuce pickle ketchup cheese fresh fries applesauce	10,75
Pizza Margherita 🗸	10,75
Pasta Bolognese	10,75
Tomato - Bell Pepper soup γ	7,75
Ham Cheese Sandwich	4,75

Kids Dessents

Dame Blanche vanilla ice cream chocolate sauce whipped cream	8,00
Punky children's vanilla ice cream	6,50
Rocket	3,00
One Scoop Of Ice Cream	2,50

Dessents	
Lake House Grand Dessert from 2 persons chef's tasting price per person	17,25
International Cheese Assortment	16,25
5 cheeses matching garnish	44 50
Cherry Crème Brûlée	11,50
Amarena cherries yogurt sorbet ice cream	14,50
White Chocolate Heaven	1,00
white chocolate mousse tartlet pistachio orange sorbet ice cream	
Strawberry Cheesecake	14,50
strawberries lime-mint sorbet ice cream	,
Romanoff	14,50
red fruit Romanoff basil vanilla ice cream	
Eton Mess (vegan)	11,50
meringue fresh fruit Acai whipped cream almond	
Special Coffees	

Something Sweet

Coffee Complete homemade friandises liqueur of your choice: Sambuca, Tia Maria or Amaretto	15,50
Selection of Friandises four pieces	8,00
Macaroons three pieces	6,50
Homemade Madeleines two pieces	5,50
Bonbons two pieces	5,50

Anytine, Anyplace, Anywhere

Espresso Martini Grey Goose Kahlua espresso	15,00
Baileys Martini	15,00
Grey Goose Baileys espresso	15.00
Coconut Martini	_0,00
Grey Goose coconut espresso	



THE BIG ONE BY LAKE HOUSE 52.50

Gyosa V

Tomasu soy sauce | 5 pieces

Tempura Fried Cauliflower

The famous and ultimate snack plater by Lake House | suitable for +/- 4 people.

The Big One consists of three tiers with our tastiest snacks: cold bites | a selection of our fried snacks | nachos

23,00

23,00

23.00

30,00

19,75

Sicilian Olives Bella di Cerignola Y with pit	6,75
Bread V	7,50
aioli tapenade	10 50
Iberico Ham	19,50
+/- 75 grams cornichons toast	
Charcuterie Board serrano ham fennel salami garlic sausage cornichons toast	24,50
Karaake	9,00
crispy chicken bites chili sauce 5 pcs	
Dutch 'Bitterballen'	9,00
beef croquettes mustard 5pcs	
Cheese Spring Rolls ♥ sweet chili sauce 5pcs	9,00
Bittergarnituur	17,50
4 karaake 4 bitterballen 4 cheese spring rolls	
Beef Tataki	20,50
Tomasu soy sauce	

Hoisin	
Pimentos de Padron \Upsilon Maldon Salt	9,00
Nachos ♥ Tomato salsa guacamole cheddar red onion cream cheese jalapeños	16,25
Calamaris aioli lemon	13,00
Poget Oysters per half dozen red wine vinegar lemon	32,50
Oyster Tasting per half dozen natural Rockefeller Asian	32,50
Black Tiger Shrimps tomato chimi churri 5pcs	16,50

<u>Sushi Platt</u>er

Our most exclusive Lake House platter
combination of sushi & sashimi

110

9,50

9,00

Lobster roll Sashimi

Spicy Tuna roll

Beef Carpaccio roll

Mango Avocado roll V

JUSIC per roll to order

tuna

The place to be in the negion

Do you have something to celebrate and are looking for a unique location for your party? Lake House Rotterdam is the inspiring venue for any affair!

Lake House Rotterdam features a private room that can seat up to 40 people. Enjoy our extensive service in a beautiful private setting, secluded from the restaurant and with its own light & sound control for the perfect atmosphere.





In addition to our private room, we also have a separate hall, which can seat up to 80 people for lunch or dinner and up to 150 people for a reception or party. Lake House stands out for its broad concept in a warm ambiance. The menu card is honest, attractive and uses natural products.

The convergence of the restaurant's unique atmosphere and the region's sunniest terrace make Lake House the place to be in Rotterdam and the surrounding area.

Allbeit a baby shower, birthday, wedding, surprise party or corporate event, everything is possible at Lake House Rotterdam



Do you want to learn more about the possibilities at the Lake? Contact us via events@lakehouserotterdam.nl, call to 010-223 53 81 or ask your host/hostess!



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