Desserts

Tiramisu ‘Classico’ 8.5

Vanille Crème Brûlée 10
ijs van briochebrood - hazelnootcrumble

Madeleines (4 st) 7.5
crème suisse

Tartelette 9.5
chocolade ganache - zeezout karamel

Sgroppino 8

Espresso Martini 9.5



Heb je allergieën of dieetwensen?
Geef het aan bij de bediening.

Scan voor de allergenenkaart:

rubyrose-utrecht.nl/allergenen

Oesters

Oester ‘Zeeuwse Creuse Tafeloester’ (per stuk) 4
Garnering:
sjalot - citroen
granny smith granité - haringkaviaar +1

Delicatessen

Olijven ‘Aceitunas’ Gemarineerd 5

Olijven ‘Aceitunas de Anchoa’ 5

Truffel Manchego 7
cebollitas - amandel

Oude Kloosterkaas 7
cebollitas - amandel - mosterd

Ansjovis Ortiz 8

Pimientos de Padrón 8

Jamon ‘Duroc’ (45 gram) 9
pane carasau - cebollitas

Jamon ‘Iberico’ (45 gram) 16
pane carasau - cebollitas

Gevogelte Rilette 9
pistache - sinaasappel - brioche

Bruschetta Vijg & Ricotta (2 st) 6.5
pistache - honing - pimentolie

Bruschetta Steak Tartaar (2 st) 7.5
oude kaas - bieslook

Gamba Toast 8.5
saus andalouse - krokante peterselie

Escargots (6 st) 12
kruidenboter - zuurdesem

Koud 'Fredo'

Burrata 12
crispy chili oil - sjalot compote - kruidensla

Carpaccio Runderlende 13
gezouten kapper - pesto - cebollita

Gerookte Zalm 12
komkommer - mierikswortel - radijs

Rode Biet 9.5
labneh - dadel - gerookte amandel

Pastrami van Eend 12
cebollita - frisee - px balsamico - walnoot

Dun Gesneden Tonijn 15
parmezaan - citroen vinaigrette - avocado

Bloemkool 9.5
kikkererwt - augurk - saffraan



Haute Friture

Calamares a la Romana 9
aïoli - citroen - chimichurri

Patates Frites Truffel 6
parmezaanse kaas

Honing Kip 8
nduja - jalapeño - yoghurtdressing

Spruitjes 7
citroen - appelstroop - walnoot

Arancini 9.5
tomaat - oude pecorino

Croquetas

Serrano Ham (3 st) 6.5
aïoli - krokante peterselie

Bospaddenstoel Truffel (3 st) 6
bieslookcrème

Van de Plancha

Gamba “Mojo” (4 st) 12
gerookte paprika - bieslook - gepekelde citroen

Buikspek 9
macadamia - basilicum - port jus

Crevettes ‘Pelgarnalen’ 9
rouille - groene kruidenolie

Aubergine 9.5
tomaat - olijf - rozijn - basilicum

Van de BBQ

Entrecote 17.5
oesterzwam - ingemaakte ui - bordelaisesaus

Spitskool 9.5
gerookte paprika - parmezaan

Puntpaprika 9.5
yoghurt - gerookte amandel - lavas pesto - peper olie



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Uit de pan

Truffel Risotto 9.5
oude pecorino - schuimige saus van amandel

Ravioli 13
epoisses - beurre rouge

Tongschar Filet 15
pompoen - kerrie beurre blanc

Rogvleugel 14
prei - mosterd velouté - kruiderij

Tarte Tatin Ui 13
witlof - radicchio - kastanje creme

Kip 17
kreeft - bospeen - krab schuim

Uit de pizza oven

Pizzetta

Pizzetta Del Giorno 9

Pizzetta Margherita 9
serranoham +2.5

Pizzetta Rosa 10
rozemarijn - pistache - rode ui

Pizzetta Buikspek 10
palmkool pesto - parmezaan

Pita 7.5
labneh za’atar - sjalot - gerookte amandel

Focaccia 6.5
olijfolie - zeezout

Spanakopita 7.5
walnoot - feta - honing - spinazie



vegetarisch

From the BBQ

Entrecote 17.5
oyster mushrooms – pickled onion – bordelaise sauce

Pointed Cabbage 9.5
smoked paprika - parmesan

Pointed Pepper 9.5
yoghurt - smoked almond - lava pesto - pepper oil

From the Stove

Truffle Risotto 9.5
aged pecorino - frothy almond sauce

Ravioli 13
époisses – beurre rouge

Sole Fillet 15
pumpkin - curry beurre blanc

Ray Wing 14
leek - mustard velouté - spice

Onion Tarte Tatin 13
chicory – radicchio – chestnut cream

Chicken 17
lobster – baby carrots – crab foam

Desserts

Tiramisu ‘Classico’ 8.5

Vanilla Crème Brûlée 10
brioche bread ice cream - hazelnut crumble

Madeleines (4 pcs) 7.5
crème suisse

Tartelette 9.5
chocolate ganache – salted caramel

Sgroppino 8

Espresso Martini 9.5



Do you have any allergies or dietary restrictions?
Please let the service know.
Scan for allergen card:
rubyrose-utrecht.nl/allergenen

RUBY ROSE

WIJN- EN EETBAR

English menu

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Oysters

Oyster 'Zeeuwse Creuse Table Oyster' (a piece) 4

Garnish:
shallot - lemon
granny smith granité - herring caviar +1

Delicacies

Olives 'Aceitunas' Marinated 5

Olives 'Aceitunas de Anchoa' 5

Truffle Manchego 7
cebollitas - almond

Aged Monastery Cheese 7
cebollitas - almond - mustard

Anchovy Ortiz 8

Pimientos de Padrón 8

Jamon 'Duroc' (45 grams) 9
pane carasau - cebollitas

Jamon 'Iberico' (45 grams) 16
pane carasau - cebollitas

Poultry Rillettes 9
pistachio – orange – brioche

Bruschetta Fig & Ricotta (2 pcs) 6.5
pistachio - honey - piment oil

Bruschetta Steak Tartare(2 pcs) 7.5
aged cheese - chives

Gamba Toast 8.5
andalouse sauce - crispy parsley

Escargots (6 pcs) 12
herb butter - sour dough

Cold 'Fredo'

Burrata 12
crispy chili oil - shallot compote - herb salad

Carpaccio Beef Tenderloin 13
salted caper - pesto - cebollita

Smoked Salmon 12
cucumber – horseradish – radish

Beetroot 9.5
labneh – date – smoked almonds

Duck Pastrami 12
cebollita – frisée – PX balsamic – walnut

Thinly Sliced Tuna 15
parmesan - lemon vinaigrette - avocado

Cauliflower 9.5
chickpeas – pickles – saffron

Haute Friture

Calamares a la Romana 9
aïoli - lemon - chimichurri

Patates Frites Truffle 6
parmesan

Honey Chicken 8
nduja - jalapeño - yogurt dressing

Brussels Sprouts 7
lemon – apple syrup – walnut

Arancini 9.5
tomato – aged Pecorino

Croquetas

Serrano Ham (3 pcs) 6.5
aïoli - crispy parsley

Wild Mushroom & Truffle (3 pcs) 6
chives creme

Plancha

Gamba "Mojo" (4 pcs) 12
smoked paprika - chives - pickled lemon

Pork Belly 9
macadamia - basil - port juice

Grevettes 'Shell-on Prawns' 9
rouille - green herb oil

Eggplant 9.5
tomato - olive - raisin - basil

Out of the Pizza Oven

Pizzetta

Pizzetta Del Giorno 9

Pizzetta Margherita 9
serrano ham +2.5

Pizzetta Rosa 10
rosemary - pistachio - red onion

Pizzetta Pork Belly 10
cavolo nero pesto – parmesan

Pita 7.5
labneh za'atar - shallot - smoked almond

Focaccia 6.5
olive oil - sea salt

Spanakopita 7.5
walnut - feta - honey - spinach

vegetarian