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## *Sustainable choices of Amrâth Hôtels*

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At Amrâth Hôtels, sustainability is of paramount importance. When compiling our menu, we choose sustainable products in addition to quality, taste and presentation. For us, sustainable products are products of which we have traced their origin. We do this together with our suppliers to make better choices for you as a guest but also for the environment. We take sustainable steps, making it easier for you as our guest to make a responsible choice. To guarantee sustainability, our suppliers work with independent quality marks. We also believe that the choice for honest, organic and regional products complement the overall experience of a dish.

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## *Será Amrâth*

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Será Amrâth or: we are Amrâth! We believe that wine is not just a drink, but a true experience. At Amrâth Hôtels we always strive for excellence in every aspect of our guest experience, and that includes the choice of Será wines.

Why did we choose Será Amrâth? Because we believe that our guests deserve only the best. Será Amrâth reflects the core values of Amrâth Hôtels: quality and hospitality. The choice of this wine and this house was therefore a natural step in our pursuit of offering the most refined and unforgettable experiences to our guests.

At Será Amrâth we go further than just serving wine;  
we create an ambiance, a story and a memory that will linger for a long time.


*Scan the QR-code  
for more information about the  
Será Amrâth wines!*



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## Open sandwiches


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<b>Veal Croquettes</b> Sourdough   Dijon mustard	€ 14.50
 <b>Vegetable croquettes</b> Sourdough   Dijon mustard	€ 14.50
<b>Croque Madame</b> Gruyère   roasted ham   béchamel sauce   egg   sourdough	€ 15.50
<b>Eggs Benedict</b> Avocado   salmon   hollandaise sauce   poached egg	€ 16.50
<b>Club Sandwich</b> Chicken   bacon   egg salad   caramelized onion	€ 17.50

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## Meal Salads

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 <b>Roasted Beet Salad</b> Roasted beet   apple   celeriac   walnut   spicy honey   blue cheese	€ 19.50
<b>Caesar Salad</b> Roasted romaine   chicken rillettes   brioche   Parmesan mousse	€ 19.50
<b>Niçoise</b> Tuna Tataki   artichoke   fried egg yolk   baby potato	€ 21.50

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## Side Dishes

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### Extras to order:

Seasonal vegetables	€ 5.00
Mixed salad	€ 5.00
French fries	€ 5.00

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## Amrâth Menu

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Don't miss out on the dishes from Chef Charles Gomez and compose your own menu!

<b>3-course Chef's Menu</b> – Chef's starter, chef's special, chef's dessert	€ 45.00
<b>3-course Choice Menu</b> – Soup or starter, main course, dessert (excluding Dutch cheese, surcharge € 5,00)	€ 49.50
<b>4-course Choice Menu</b> – Starter, soup, main course, dessert (excluding Dutch cheese, surcharge € 5,00)	€ 59.50

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## Starters

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<b>Beef carpaccio</b> Truffle mayonnaise   Parmesan cheese   pine nuts   arugula	€ 17.50
<b>Chicken liver pâté</b> Brioche crostini   balsamic glaze	€ 23.50
<b>Poached salmon</b> Pickled cucumber   lemon gel   melon	€ 18.00
<b>Burrata salad</b> Grilled peaches   roasted walnuts	€ 17.50
<b>Chef's Starter</b> Ask our staff about the chef's special!	€ 17.50

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Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish




 Amrâth favourites

June 2026

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## Soups

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	<b>Roasted tomato harissa soup</b> Roasted tomato   harissa   sourdough bread	€ 11.50
	<b>Thai asparagus soup</b> Asparagus   coconut milk   ginger   lemongrass	€ 11.50
	<b>Carrot and miso soup</b> Carrot   miso   honey	€ 11.50

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## Main Courses


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	<b>Chicken satay</b> Chicken satay (chicken thighs)   prawn crackers   pickled vegetables   fries   gado gado	€ 24.50
★	<b>Gio's Westland Beef Burger</b> Brioche bun   little gem lettuce   bacon   cheese   tomato   fries	€ 24.50
	<b>Wild mushroom linguini</b> Spinach   soy milk   pine nuts   Jerusalem artichoke	€ 24.00
	<b>Baked cod</b> Mashed potatoes   asparagus   soubise sauce	€ 25.00
	<b>Roasted lamb rump</b> Sautéed spring vegetables   croutons   honey lime dressing	€ 28.00
	<b>Rib-eye</b> Provençal roseval potatoes   seasonal vegetables Served with your choice of sauce: pepper sauce   mushroom sauce   red wine sauce   herb butter	€ 29.50
	<b>Chef's Special</b> Ask our staff about the chef's special!	€ 26.50

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## Desserts

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	<b>Upside down pineapple cake</b> Rum syrup   homemade chai ice cream	€ 15.00
	<b>Coconut Panna Cotta</b> Passionfruit and mango salsa	€ 15.00
	<b>Rhubarb and apple crumble</b> Rhubarb   apple   vanilla ice cream	€ 15.00
	<b>Dutch Cheese Board</b> An assortment of 5 Dutch cheeses	€ 18.50
	<b>Chef's Dessert</b> Ask our staff about the chef's dessert!	€ 13.50

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★ Amrâth favourites

June 2026

# Children's menu

## Starters

- ✓ **Fresh fruit salad** € 4.00
- ✓ **Tomato soup** € 6.50

## Main courses

- Chicken nuggets, beef croquette or frikandel (sausage of finely chopped meat)** € 7.00  
Fries | salad | cucumber | tomato | apple sauce | mayonnaise
- Chicken thigh satay (1 stick)** € 10.50  
Fries | salad | cucumber | tomato | apple sauce | satay sauce
- Fish sticks (3)** € 8.00  
Fries | salad | cucumber | tomato | apple sauce | mayonnaise
- ✓ **Pasta** € 8.00  
Tomato sauce | grated cheese
- ✓ **Dutch pancake with cheese** € 9.00
- ✓ **Dutch pancake sweet** € 9.00  
With choice of jelly, chocolate sprinkles, powdered sugar or syrup
- Dutch pancake with bacon** € 9.00

*All dishes from the children's menu can be ordered for children up to 12 years old.*

## Desserts

- Vanilla ice cream with hot chocolate sauce** € 5.00
- Vanilla ice cream with fresh fruit and whipped cream** € 5.50

# Drinks

## Hot drinks

Coffee	€	4.95
Ronnefeldt Tea	€	6.50
Fresh mint tea (with honey)	€	4.95
Fresh ginger tea (with honey)	€	6.50
Espresso	€	6.50
Double espresso	€	6.50
Latte Macchiato	€	8.50
Latte Macchiato caramel or vanilla	€	4.95
Cappuccino	€	5.95
Latte	€	5.95
Hot chocolate	€	5.95
Hot chocolate with whipped cream	€	6.50

All coffee products can be ordered decaffeinated

## Special chocolate milk

Iced coffee chocolate milk	€	7.50
Hot or cold chocolate milk coconut	€	10.50
Hot chocolate milk caramel	€	7.50
Hot chocolate milk rum	€	10.50

## Special coffee

Irish coffee with Jameson	€	12.50
Italian coffee with Amaretto	€	12.50
Spanish coffee with Tia Maria	€	12.50
French coffee with Grand Marnier	€	12.50

## Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€	5.00
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€	5.00
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€	5.00
Chaudfontaine still & sparkling 0,25 ltr	€	4.95
Chaudfontaine still & sparkling 0,5 ltr	€	8.00
Apple juice, tomato juice	€	5.50
Freshly squeezed orange juice	€	6.50
Red Bull Regular & Light	€	7.00

## Amrãth cocktails

Aperol Spritz	€	14.50
Mojito	€	13.50
Cosmopolitan	€	14.50
Old Fashioned	€	14.50

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## Draught beers

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Hertog Jan 0,25 ltr	€	5.25
Hertog Jan 0,5 ltr	€	9.00
Leffe Blond 0,33 ltr	€	7.25
Leffe Blond 0,5 ltr	€	10.50
Tripel Karmeliet 0,33 ltr	€	7.75
Amsterdams Wit 0,25 ltr	€	7.25

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## Bottled beers

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Bud 5.0% Light and crisp American lager	€	5.25
Corona 4.5% Refreshing Mexican lager	€	7.50
Hertog Jan Weizener 5.7% Smooth wheat beer	€	6.25
Victoria Blond 8.5% Strong Belgian blonde with soft malt sweetness	€	7.50
Homeland Cold IPA 5.5% Fris Local with citrus and gentle bitterness	€	8.00
Zeebonk New England IPA 6.4% Smooth, fruity and gently bitter	€	8.00
Magners Apple Cider 4.5%	€	7.50
Seasonal Beer, starting from	€	7.50
Hertog Jan 0.0.	€	4.95
Leffe Blond 0.0.	€	6.25

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## Wines

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		glass	bottle
Será Amrâth Verdejo	white	€ 7.50	€ 40.00
Será Amrâth Premium Chardonnay	white	€ 8.50	€ 45.00
Será Amrâth Monastrell	red	€ 7.50	€ 40.00
Será Amrâth Premium Tempranillo	red	€ 8.50	€ 45.00
Será Amrâth Monastrell Rosé	rosé	€ 7.50	€ 40.00
Rubinat Cava Brut Nature	sparkling	€ 9.50	€ 52.50

*Please ask your waiter for our extensive wine list*

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## Champagnes

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	glass	bottle
Piper Heidsieck Cuvée Brut 75 cl	€ 19.50	€ 107.50
Piper Heidsieck Cuvée Demi Sec 75 cl		€ 117.50
Moët & Chandon Brut Impérial 75 cl		€ 125.00
Ruinart 'R' Brut 75 cl		€ 140.00

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## Gin

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Tanqueray Gin	€	7.50
Damrak Gin	€	8.25
Gordon's Dry Gin	€	8.75
Gordon's Pink Gin	€	8.75
Hendrick's Gin	€	9.75
Monkey 47 Gin	€	12.50

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## Gin & Tonic

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Tanqueray Gin   Fever Tree Indian Tonic	€	13.50
Damrak Gin   Fever tree Mediterranean Tonic	€	14.00
Gordon's dry Gin   Fever Tree Indian Tonic	€	15.00
Gordon's Pink Gin   Fever tree Mediterranean Tonic	€	15.00
Hendrick's Gin   Fever tree Mediterranean Tonic	€	15.50
Monkey 47   Fever Tree Indian Tonic	€	16.50

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## Vodka

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Vodka Smirnoff	€	8.75
Vodka Bols	€	8.75
Vodka Belvedere	€	13.00

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## Rum

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Captain Morgan spiced gold	€	7.50
Bacardi Carta Blanca	€	7.50
Bacardi Carta Oro	€	8.00
Goslings black seal	€	9.00
Don Papa Baroko	€	10.00

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## Whiskey

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Johnnie Walker Red Label	€	7.50
Famous Grouse Scotch	€	7.50
Jameson Irish	€	8.50
Jack Daniel's Whiskey Old No. 7	€	8.50
Woodford Reserve	€	12.50
Johnnie Walker Black Label	€	10.00
Glenfiddich 12 yr	€	10.50
Talisker Skye 10 yr	€	12.50
Lagavulin 16 yr	€	19.50
Glenkinchie 12 yr	€	12.50
Cragganmore 12 yr	€	15.50
Dalwhinnie 15 yr	€	15.50
Oban 14 yr	€	18.50

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## Hard liquors

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Jonge Graanjenever Bols	€	5.50
Oude Graanjenever Bols	€	5.50
Jose Cuervo Tequila Silver	€	7.50
Jose Cuervo Tequila Gold	€	7.50
Don Julio Reposado	€	11.50
Fortaleza Blanco	€	16.50
Hennessy VS	€	11.50
Rémy Martin V.S.O.P.	€	11.50
Courvoisier V.S.O.P.	€	11.50

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## Port, Sherry, Vermouth

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Kopke Fine Ruby, White	€	5.75
Kopke Fine Tawny	€	6.25
Martini Bianco, Rosso	€	5.25
Sherry Sweet, Medium, Dry	€	5.25

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## Liqueur & Bitters

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Sambuca Molinari, Jägermeister Bitter, Berenburg Sonnema	€	5.25
Campari, Cointreau, Drambuie, Grand Marnier,	€	8.00
Baileys Original, Disaronno Originale Amaretto,	€	8.00
Licor 43, Tia Maria , Villa Massa Limoncello	€	8.00