



Sustainable choices of Amrâth Hôtels

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.

Será Amrâth

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!*



Open sandwiches

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

Meal Salads

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

Side Dishes

Extras to order:

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

Amrâth Menu

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

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


Starters

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

Our allergens menu listing is available on request




 Vegetarian dish

 Vegan dish

 Amrâth favourites

April 2026


Soups

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

Main Courses

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

Desserts

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

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★ Amrâth favourites

April 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

Draught beers

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

Bottled beers

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

Wines

		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

Champagnes

	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

Gin

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

Gin & Tonic

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

Vodka

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

Rum

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

Whiskey

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

Hard liquors

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

Port, Sherry, Vermout

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

Liqueur & Bitters

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