



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
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
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
✓ Shallot Tarte Tatin Ricotta blueberry olive oil pearls	€ 18,50
Tuna Tataki Miso dressing orange wasabi	€ 19,50
Chef's starter A dish recommended by our chef	€ 17,50

Our allergens menu listing is available on request

✓ Vegetarian dish

VEGAN Vegan dish

★ Amrâth favourites

October 2025

Soups

- ✓ **French Onion Soup** € 11,50
Gruyère cheese | crostini
- ✓ **Lentil Soup** € 11,50
Cumin | crispy chickpeas
- Bisque** € 12,50
Brioche | rouille

Main Courses

- ★ **Amrâth Satay** € 24,50
Chicken thigh satay | prawn crackers | atjar | fries | gado gado
- ★ **Gio's Westland beef burger** € 24,50
Brioche bun | little gem | bacon | cheese | tomato | fries
- ✓ **Ravioli** € 26,50
Porcini | hazelnut cream | truffle
- ✓ **Roasted eggplant** € 26,50
Black garlic | cauliflower cream | sweet and sour root vegetables
- Halibut** € 29,50
Lobster risotto | prawn | mizuna
- ★ **Amrâth Rib-eye** € 29,50
With sauce of choice: pepper sauce | mushroom sauce | red wine sauce | herb butter
Served with seasonal vegetables & Provençal Roseval potatoes
- Chef's main course** € 26,50
A dish recommended by our chef

All main courses are served with matching garnish.

Desserts

- Dulce de Leche cake** € 13,50
Meringue | sea buckthorn | pistachio cream
- Panna Cotta** € 13,50
Dark chocolate | orange ganache | cardamom tuile | coffee
- Coupe Colonel** € 13,50
Blueberry | mint | Vodka
- Dutch cheese board** € 18,50
An assortment of 5 Dutch cheeses
- Chef's dessert** € 13,50
A dessert recommended by our chef

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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 main courses are served on an Amrâth children's plate, which you can take home.

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

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 Vegan dish

October 2025

Drinks

Hot drinks

Coffee	€ 4,50
Ronnefeldt Tea	€ 4,00
Fresh mint tea (with honey)	€ 5,00
Fresh ginger tea (with honey)	€ 5,00
Espresso	€ 4,50
Double espresso	€ 6,00
Latte Macchiato	€ 5,50
Latte Macchiato caramel or vanilla	€ 5,50
Cappuccino	€ 5,50
Latte	€ 5,50
Hot chocolate	€ 5,00
Hot chocolate with whipped cream	€ 5,50

All coffee products can be ordered decaffeinated

Special coffee

Irish coffee with Jameson	€ 10,25
Italian coffee with Amaretto	€ 10,25
Spanish coffee with Tia Maria	€ 10,25
French coffee with Grand Manier	€ 10,25

Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€ 4,55
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€ 5,05
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€ 4,55
Chaudfontaine still & sparkling 0,25 ltr	€ 4,60
Chaudfontaine still & sparkling 0,5 ltr	€ 7,55
Apple juice, tomato juice	€ 5,05
Chocolate milk	€ 4,55
Freshly squeezed orange juice	€ 5,75

Amrâth cocktails

Aperol Spritz	€ 12,50
Mojito	€ 12,50
Cosmopolitan	€ 14,00
Old Fashioned	€ 14,00

Draught beers

Hertog Jan 0,25 ltr	€ 5,25
Hertog Jan 0,5 ltr	€ 9,00
Leffe Blond 0,33 ltr	€ 7,00
Leffe Blond 0,5 ltr	€ 9,75
Tripel Karmeliet 0,33 ltr	€ 7,50

Bottled beers

Hertog Jan 0.0.	€	4,75
Leffe Blond 0.0.	€	5,75
Corona zero	€	5,00
Corona	€	6,00
Bud	€	4,00
Hoegaarden Rosée	€	6,25
Other special beers, starting at	€	6,25

Wines

		glass	bottle
Será Amrâth Verdejo	white	€ 6,50	€ 30,00
Será Amrâth Premium Chardonnay	white	€ 7,50	€ 35,00
Será Amrâth Monastrell	red	€ 6,50	€ 30,00
Será Amrâth Premium Tempranillo	red	€ 7,50	€ 35,00
Será Amrâth Monastrell Rosé	rosé	€ 6,50	€ 30,00
Rubinat Cava brut nature 75 cl	sparkling	€ 7,50	€ 42,50
Torello 'Amrâth' Corpinnat Brut 75 cl	sparkling	€ 13,50	€ 80,00

Discover our entire wine range on the wine list!

Champagnes

	glass	bottle
Piper Heidsieck Cuvée Brut	€ 17,50	€ 95,00
Moët & Chandon Brut Impérial		€ 105,00
Ruinart 'R' Brut		€ 125,00

Local beers

Brouwerij 't IJ Zatte Tripel	€	7,50
Homeland Zeebonk	€	7,50
Homeland Ketelbinkie	€	7,50

Aperitif

Kopke Fine Ruby Port	€	5,75
Kopke Fine White Port	€	5,75
Martini Bianco, Rosso	€	5,25
Sherry Dry, Medium	€	5,25
Martini Extra Dry	€	5,50
Tio Pepe	€	7,95
Pedro Ximenez	€	7,95
Campari	€	8,00

Liqueurs

Cointreau, Drambuie, Grand Marnier, Licor 43, Tia Maria	€	8,00
Baileys original, DiSaronno originale Amaretto	€	8,00
Kahlua, Vaccari Sambuca, Villa Massa Limoncello	€	8,25

Gin / Vodka / Rum

Fluere Raspberry Gin Virgin	€ 6,50
Tanqueray Gin	€ 7,25
Bacardi Carta Blanca	€ 7,25
Bacardi Carta Oro	€ 8,00
Damrak Gin	€ 8,25
Damrak Gin Virgin	€ 8,25
Vodka Smirnoff Red Triple distilled	€ 8,50
Vodka Bols	€ 8,50
Gordon's dry Gin	€ 8,75
Hendrick's Gin	€ 9,75
Don Papa Baroko	€ 12,50
Monkey 47 Gin	€ 13,00
Vodka Belvedere	€ 13,00

Whisky

Scotch

Johny Walker Red Label	€ 7,25
Johny Walker Black Label	€ 10,00
Famous Grouse	€ 7,25
Glenfiddich Single Malt 12 yr	€ 10,00

6 Classic Malts

Tallisker 10 yr	€ 12,00
Glenkinchie 12 yr	€ 12,00
Cragganmore 12 yr	€ 14,95
Dalwhinnie 15 yr	€ 14,95
Lagavullin 16 yr (Islay)	€ 18,00
Oban 14 yr (Islay)	€ 18,50

Bourbon

Jack Daniels	€ 8,25
Woodford Bourbon reserve	€ 12,50

Japanese Whisky

Hibiki Whiskey	€ 32,50
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Irish Whisky

Jameson	€ 8,25
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Brandy

Courvoisier V.S.O.P. fine	€ 11,00
Remy Martin V.S.O.P	€ 11,00
Hennessy Fine	€ 11,00
Remy Martin XO	€ 45,00

Hard liquors

Jonge Graanjenever Bols	€ 5,25
Oude Graanjenever Bols	€ 5,25
Bessenjenever Coebergh	€ 5,25
Corenwijn Bols	€ 5,25
Jägermeister Bitter	€ 5,25
Vieux Hoppe	€ 5,25
Berenburg Sonnema	€ 5,25
Tequilla Silver	€ 5,25
Tequilla Gold	€ 7,25
Captain Morgan Spiced Gold	€ 7,25