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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*

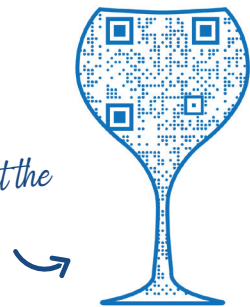
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Será Amrâth or: we are Amrâth! We believe that wine is not just a drink, but a true experience. At Amrâth Hôtels we always strive for excellence in every aspect of our guest experience, and that includes the choice of Será wines.

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!*



# Dinner menu

## Chef's menu

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



### 3-course Choice Menu € 37.50

Soup or starter, main course, dessert (excluding Dutch cheese, surcharge € 5.00)

### 4-course Choice Menu € 41.50

Starter, soup, main course, dessert (excluding Dutch cheese, surcharge € 5.00)



## Starters

 <b>Pineapple carpaccio</b>	€ 13.00
Coconut dressing   pickled cucumber   almond crumble	
 <b>Burrata</b>	€ 15.00
Tomato   balsamic   basil	
<b>Shrimp cocktail</b>	€ 15.00
Shrimp   Granny Smith   avocado   little gem	
<b>Beef carpaccio</b>	€ 15.00
Truffle mayonnaise   Parmesan cheese   pine nuts   arugula	
<b>Caesar Salad</b>	€ 15.00
Caesar dressing   chicken rillette   romaine lettuce   Parmesan cheese   egg   croutons	
<b>Chef's starter</b>	€ 14.00
A starter recommended by our chef	

## Soups

 <b>Tomato pepper soup</b>	€ 9.00
Sun-dried tomatoes   croutons	
 <b>Carrot-cauliflower soup</b>	€ 9.00
Carrot   cauliflower   leek   croutons	
<b>Chef's soup</b>	€ 9.00
A soup recommended by our chef	


## Main courses

 <b>Cauliflower steak</b>	€ 22.00
Carrot puree   miso butter sauce	
 <b>Saffron risotto</b>	€ 22.00
Feta   vine tomatoes   pistachio   summer vegetables	
<b>Sea bass</b>	€ 25.00
Pea cream   cocktail tomatoes   Parmesan cheese sauce	

Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish

 Amrâth favourites

April 2026

**Parpadelle scampi** € 25.00

Shrimp | bisque | dried cherry tomatoes

**Duck breast** € 28.00

Orange sauce | red cabbage with apple | fondant potatoes

**Chicken satay** € 23.00

Chicken satay made with chicken thighs | prawn crackers | pickled vegetables | fries | gado gado

★ **Gio's Westland beef burger** € 23.00

Brioche bun | little gem | bacon | cheese | tomato | fries

**Rib-eye** € 27.00

With sauce of your choice: pepper sauce | mushroom sauce | red wine sauce | herb butter | seasonal vegetables | Provençal roseval potatoes

**Chef's main course** € 25.00

A main course recommended by our chef

All main courses are served with matching garnishes.

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## Side dishes

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**Can be ordered additionally:**

Bread basket € 6.50

Seasonal vegetables € 5.00

Mixed salad € 5.00

Fries € 5.00

Sweet potato fries with truffle mayonnaise and Parmesan cheese € 6.50

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## Desserts

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**Crème brûlée** € 11.00

Red fruit | white chocolate ice cream

**Orange panna cotta** € 11.00

Mint tuile | yoghurt crumble | mandarin sorbet



**Vegan passion fruit cake** € 12.00

Vegan crumble | mango sorbet ice cream

**Dutch Cheese Platter** € 17.00

An assortment of 5 types of Dutch cheese

**Chef's dessert** € 10.00

A dessert recommended by our chef

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Our allergens menu listing is available on request

Vegetarian dish

Vegan dish

★ 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	€	3.75
Ronnefeldt tea	€	3.25
Fresh mint tea (with honey)	€	4.25
Fresh ginger tea (with honey)	€	4.25
Espresso	€	3.75
Double espresso	€	5.25
Latte Macchiato	€	4.25
Cappuccino	€	4.25
Latte	€	4.25
Hot chocolate	€	4.50
Hot chocolate with whipped cream	€	5.00

*All coffee products can be ordered decaffeinated*

## Special chocolate milk

Iced coffee chocolate milk	€	6.50
Hot or cold chocolate milk coconut	€	10.50
Hot chocolate milk caramel	€	6.50
Hot chocolate milk rum	€	10.50

## Special coffees

Irish coffee with Jameson	€	10.50
Italian coffee with Amaretto	€	10.50
Spanish coffee with Tia Maria	€	10.50
French coffee with Grand Marnier	€	10.50

## Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€	3.75
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€	4.00
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€	4.00
Chaudfontaine still & sparkling 0,25 ltr	€	3.75
Chaudfontaine still & sparkling 0,5 ltr	€	6.25
Apple juice, tomato juice	€	4.00
Fristi, chocolate milk	€	4.00
Freshly squeezed orange juice	€	4.75

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## Amrâth cocktails

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Aperol Spritz	€	13.00
Pornstar Martini	€	12.50
Mojito	€	12.50
Espresso Martini	€	12.50

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## Draught beers

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Hertog Jan 0,25 ltr	€	4.25
Hertog Jan 0,5 ltr	€	8.00
Leffe Blond 0,33 ltr	€	6.25
Leffe Blond 0,5 ltr	€	9.00
Tripel Karmeliet 0,33 ltr	€	6.75

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## Bottled beers

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Hertog Jan 0.0.	€	3.75
Leffe Blond 0.0.	€	5.25
Corona	€	5.00
Hoegaarden Rosée	€	5.50
Other special beers, starting at	€	5.25

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## Wines

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		<i>Glass</i>	<i>Bottle</i>
Será Amrâth Verdejo	White	€ 5.50	€ 25.00
Será Amrâth Premium Chardonnay	White	€ 6.50	€ 32.50
Será Amrâth Monastrell	Red	€ 5.50	€ 25.00
Será Amrâth Premium Tempranillo	Red	€ 6.50	€ 32.50
Será Amrâth Monastrell Rosé	Rosé	€ 5.50	€ 25.00
Rubinat Cava brut nature	Sparkling	€ 7.00	€ 39.50
Torello 'Amrâth' Corpinnat Brut 75 cl	Sparkling	€ 13.50	€ 80.00
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	Sparkling	€ 19.50	€ 105.00

Discover our entire wine range on the wine list!

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## Local drinks

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### *Bottled beer*

'L Empereur	€	5.75
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### *Bottled wines*

Hoeve Nekum Auxerrois	White	€	30.00
Hoeve Nekum pinot-noir	Red	€	35.00

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## Aperitif

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Kopke Fine Ruby Port	€	4.75
Kopke Fine White Port	€	4.75
Martini Bianco, Rosso	€	4.25
Sherry Dry, Medium	€	4.25

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## Liqueurs

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Vaccari Sambuca	€	4.25
Cointreau, Drambuie, Grand Marnier	€	6.00
Villa Massa Limoncello	€	6.00
Baileys Original, DiSaronno originale Amaretto	€	6.00
Licor 43, Tia Maria	€	6.00
Campari	€	6.00

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## Gin / Vodka / Rum

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Bacardi Carta Blanca	€	4.50
Tanqueray Gin	€	5.50
Vodka Smirnoff Red Triple distilled	€	5.00
Captain Morgan Spiced Gold	€	6.00
Damrak Gin	€	8.25
Vodka Bols	€	8.50
Hendrick's Gin	€	9.75
Gordon's dry Gin	€	8.75

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## Whiskey

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Johnnie Walker Red Label, Famous Grouse Scotch	€	6.50
Jameson Irish, Jack Daniel's Whiskey Old No. 7	€	7.50
Johnnie Walker Black Label	€	9.50
Glenfiddich 12 yr	€	10.00
Talisker Skye 10 yr	€	11.50
Lagavulin 16 yr	€	18.50

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## Brandy

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Courvoisier V.S.O.P. fine	€	11.00
Rémy Martin V.S.O.P.	€	11.00
Hennessy Fine	€	11.00

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## Hard liquors

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Jonge Graanjenever Bols	€	4.50
Oude Graanjenever Bols	€	4.50
Bessenjenever Coebergh	€	4.50
Corenwijn Bols	€	5.00
Jägermeister Bitter	€	5.00
Vieux Hoppe	€	4.50
Berenburg Sonnema	€	4.50