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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*

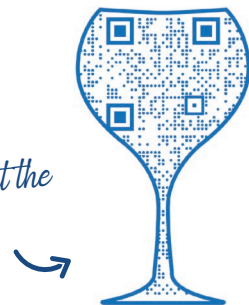
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Será Amrâth or: we are Amrâth! We believe that wine is not just a drink, but a true experience. At Amrâth Hôtels we always strive for excellence in every aspect of our guest experience, and that includes the choice of Será wines.

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




## Starters

 <b>Burrata</b> Grilled pear   figs   honey   walnuts	€ 17,00
<b>Marinated salmon</b> Sweet and sour cucumber   tempura   candied orange   wasabi mayonnaise	€ 15,00
<b>Steak tartare</b> Oregano cream   balsamic caviar   sweet and sour red onion   crostini	€ 15,00
<b>Ceasar salad</b> CROUTONS   chicken   anchovies	€ 15,00
★ <b>Beef carpaccio</b> Truffle mayonnaise   Grana Padano   pine nuts   arugula	€ 15,00
<b>Chef's starter</b> A dish recommended by our chef	€ 15,00

## Soups

 <b>Thai pumpkin soup</b> Coconut   red chili	€ 9,00
 <b>French onion soup</b> Crostini   cheese	€ 9,00
<b>Chef's soup</b> A soup recommended by our chef	€ 9,00

## Main courses

 <b>Mushroom risotto</b> Vegan feta   salsify   mizuna   pistachio	€ 19,00
 <b>Gnocchi</b> Pumpkin cream   Parmesan   shiitake	€ 19,00
 <b>Portobello Wellington</b> Peas   truffle jus   pea cress	€ 20,00

Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish

★ Amrâth favourites

october 2024

 <b>Vegetarian crispy chicken burger</b>	€ 20,00
Brioche bun   tomato salsa   pickle   onion confit	
<b>Sea bass</b>	€ 22,00
Parmesan sauce   pea cream   cherry tomatoes	
★ <b>Amrâth Satay</b>	€ 22,00
Chicken thigh satay   prawn crackers   atjar	
★ <b>Gio's Westland beef burger</b>	€ 22,00
Brioche bun   lettuce   bacon   cheese	
★ <b>Amrâth steak</b>	€ 25,00
With sauce of choice: mushroom sauce   red wine sauce   pepper sauce   herb butter	
<b>Pan-roasted duck</b>	€ 25,00
Fondant potato   braised red cabbage   orange jus	
<b>Chef's main course</b>	€ 25,00
A dish recommended by our chef	

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## Sides

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**All main courses are served with vegetables and potato garnish, choice of:**

Fries or mashed potatoes and a fresh salad or roasted vegetables

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## Desserts

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 <b>Poached pear</b>	€ 13,00
Pecan crumble   vegan vanilla ice cream	
<b>Stroopwafel tiramisu</b>	€ 13,00
Caramel ice cream	
<b>Crema catalana</b>	€ 13,00
Kalamansi caviar   blood orange   sorbet	
<b>Dutch cheese board</b>	€ 16,00
An assortment of 5 types of cheese from the Netherlands	
<b>Chef's dessert</b>	€ 13,00
A dessert recommended by our chef	

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# Children's menu

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## Starters

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 <b>Fresh fruit salad</b>	€ 4,00
<b>Raw ham with melon</b>	€ 5,00
<b>Tomato soup</b>	€ 6,50

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## Main courses

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<b>Chicken nuggets</b> Fries   salad   cucumber   tomato   apple sauce   mayonnaise	€ 7,00
<b>Beef croquette</b> Fries   salad   cucumber   tomato   apple sauce   mayonnaise	€ 7,00
<b>Steak from the grill</b> Fries   salad   cucumber   tomato   apple sauce   garlic sauce	€ 10,50
<b>Frikandel (sausage of finely chopped meat)</b> Fries   salad   cucumber   tomato   apple sauce   mayonnaise	€ 7,00
<b>Fish sticks (3)</b> Fries   salad   cucumber   tomato   apple sauce   mayonnaise	€ 8,00
 <b>Dutch pancake with cheese</b>	€ 9,00
 <b>Dutch pancake sweet</b> With choice of jelly, chocolate sprinkles, powdered sugar or syrup	€ 9,00
<b>Dutch pancake with bacon</b>	€ 9,00

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

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## Desserts

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<b>Vanilla ice cream with hot chocolate sauce</b>	€ 5,00
<b>Vanilla ice cream with fresh fruit and whipped cream</b>	€ 5,50

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 Vegetarian dish

 Vegan dish

october 2024

# Drinks

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## Hot drinks

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Coffee	€ 3,00
Ronnefeldt tea	€ 3,00
Fresh mint tea (with honey)	€ 4,00
Fresh ginger tea (with honey)	€ 4,00
Espresso	€ 3,00
Double espresso	€ 4,50
Latte Macchiato	€ 3,50
Cappuccino	€ 3,50
Latte	€ 3,50
Hot chocolate	€ 4,00
Hot chocolate with whipped cream	€ 4,50

*All coffee products can be ordered decaffeinated*

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## Special coffees

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Irish coffee with Jameson	€ 9,75
Italian coffee with Amaretto	€ 9,75
Spanish coffee with Tia Maria	€ 9,75
French coffee with Grand Manier	€ 9,75

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## Soft drinks

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Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€ 3,50
Royal Bliss Tonic, Bitter lemon, Rivella, Ginger ale	€ 3,75
Fuze Tea: Sparkling lemon, Peach Hibiscus, Green tea, Green tea no sugar	€ 3,75
Chaudfontaine still & sparkling 0,25 ltr	€ 3,50
Chaudfontaine still & sparkling 0,5 ltr	€ 6,00
Apple juice, tomato juice	€ 3,75
Fristi, chocolate milk	€ 3,75
Freshly squeezed orange juice	€ 4,75

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## Amrãth cocktails

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Aperol Spritz	€ 7,50
Pornstar Martini	€ 12,50
Mojito	€ 12,50
Espresso Martini	€ 12,50

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## *Draught beers*

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Gulpener fluitje 0,2 ltr	€ 3,75
Gulpener vaasje 0,25 ltr	€ 4,25
Gulpener 0,5 ltr	€ 7,75
Seasonal beers, starting at	€ 5,25

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## *Bottled beers*

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Gulpener 0.0	€ 3,50
Gulpener IPA 0.3	€ 3,50
Gulpener Korenwolf witbier	€ 4,50
Chateau Neuborg	€ 4,75
Westmalle Trappist dubbel	€ 5,25
Duvel Blond	€ 5,75
Special beers, starting at	€ 5,75

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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	€ 30,00
Será Amrâth Monastrell	Red	€ 5,50	€ 25,00
Será Amrâth Premium Tempranillo	Red	€ 6,50	€ 30,00
Será Amrâth Monastrell Rosé	Rosé	€ 5,50	€ 25,00
Rubinat Cava brut nature	Sparkling	€ 6,50	€ 37,50
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	Sparkling	€ 17,50	€ 95,00

*Ask for our wine list for the full range.*

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## *Local drinks*

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<i>Bottled beer</i>		
'L Empereur		€ 5,75
<i>Bottled wines</i>		
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	€ 4,25
Kopke Fine White Port	€ 4,25
Martini Bianco, Rosso	€ 4,25
Sherry Dry, Medium	€ 4,25
Campari	€ 6,00

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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

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## Gin / Vodka / Rum

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Bacardi Carta Blanca	€ 4,50
Tanqueray Gin	€ 5,00
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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## Whisky

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Johnny Red label, Famous Grouse Scotch	€ 6,50
Jameson, Jack Daniel's Whisky old No.7	€ 7,50
Johnny Walker Black Label 12 Y,	€ 9,50
Glenfiddich single malt 12 Y	€ 9,50
Tallisker Skye single malt	€ 11,50
Lagavulin Islay Single malt 16 Y	€ 17,50

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## Brandy

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Courvoisier V.S.O.P. fine	€ 11,00
Remy 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	€ 5,00
Bessenjenever Coebergh	€ 4,50
Corenwijn Bols	€ 5,00
Jägermeister Bitter	€ 5,00
Vieux Hoppe	€ 4,50
Berenburg Hartevelt	€ 4,50