



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.

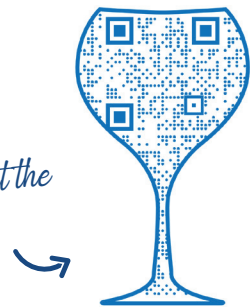
Será Amrâth

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!*



Dinner menu

Starters

- | | |
|--|---------|
|  Beetroot carpaccio
Orange glaze burratini pistachio | € 14,00 |
|  Crispy cauliflower
Parsnip purée sunflower seeds chili oil | € 14,00 |
| Gambas al Pil Pil
Tiger prawns garlic chili oil | € 15,00 |
| Niçoise Salad
Grilled tuna baby potatoes cherry tomatoes Haricots verts egg | € 17,50 |
| ★ Beef carpaccio
Truffle mayonnaise Parmesan cheese pine nuts arugula | € 15,00 |
| Chef's starter
A dish recommended by our chef | € 14,00 |

Soups

- | | |
|---|--------|
|  French Onion Soup
Gruyère cheese crostini | € 8,00 |
|  Lentil Soup
Cumin crispy chickpeas | € 8,00 |
| Chef's soup
A soup recommended by our chef | € 8,00 |

Main courses

- | | |
|--|---------|
|  Vegetarian Pie
Eggplant stew tomato & pecorino cream basil oil | € 19,00 |
|  Thai Curry
Bamboo shoots tofu green beans eggplant pandan rice | € 19,00 |
| Grilled Salmon
Mashed potatoes lemon butter sauce grilled vegetables | € 21,00 |

Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish

★ Amrâth favourites

October 2025

Risotto frutti di Mare € 21,50

Tiger prawns | mussels | white wine

Homemade zuurvlees (sweet & sour Limburg beef stew) € 22,00

Fries | salad

★ **Saté Amrâth** € 23,00

Chicken thigh satay | prawn crackers | atjar | fries | gado gado

★ **Gio's Westland beef burger** € 23,00

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

★ **Amrâth Rib-eye** € 27,00

With sauce of choice: pepper sauce | mushroom sauce | red wine sauce | herb butter

Served with seasonal vegetables & Provençal Roseval potatoes

Chef's main course € 25,00

A dish recommended by our chef

All main courses are served with matching garnish.

Sides

Extras to order:

Seasonal vegetables € 5,00

Mixed salad € 5,00

Fries € 5,00

Sweet potato fries with truffle mayonnaise and Parmesan cheese € 6,50

Desserts

Torrija € 10,00

Brioche bread | cinnamon | milk | cinnamon ice cream with lemon

Red fruit cheesecake € 12,00

Red fruit sauce | mango sorbet ice cream



Poire Belle Hélène € 10,00

Chocolate sauce | poached pear | vanilla ice cream

Dutch cheese platter € 17,00

An assortment of 5 types of cheese from the Netherlands

Chef's dessert € 10,00

A dessert recommended by our chef

Our allergens menu listing is available on request



Vegetarian dish



Vegan dish



Amrâth favourites

October 2025

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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✓ Vegetarian dish

 Vegan dish

October 2025

Drinks

Hot drinks

Coffee	€ 3,50
Ronnefeldt tea	€ 3,00
Fresh mint tea (with honey)	€ 4,00
Fresh ginger tea (with honey)	€ 4,00
Espresso	€ 3,50
Double espresso	€ 5,00
Latte Macchiato	€ 4,00
Cappuccino	€ 4,00
Latte	€ 4,00
Hot chocolate	€ 4,50
Hot chocolate with whipped cream	€ 5,00

All coffee products can be ordered decaffeinated

Special coffees

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	€ 3,50
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€ 3,75
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€ 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

Amrāth cocktails

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

Draught beers

Hertog Jan 0,25 ltr	€ 4,25
Hertog Jan 0,5 ltr	€ 8,00
Leffe Blond 0,33 ltr	€ 6,00
Leffe Blond 0,5 ltr	€ 8,75
Tripel Karmeliet 0,33 ltr	€ 6,50

Bottled beers

Hertog Jan 0.0.	€ 3,75
Leffe Blond 0.0.	€ 4,75
Corona	€ 5,00
Hoegaarden Rosée	€ 5,25
Other special beers, starting at	€ 5,25

Wines

		<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
Torello 'Amrâth' Corpinnat Brut 75 cl	Sparkling	€ 13,50	€ 80,00
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	Sparkling	€ 17,50	€ 95,00

Discover our entire wine range on the wine list!

Local drinks

<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

Aperitif

Kopke Fine Ruby Port	€ 4,75
Kopke Fine White Port	€ 4,75
Martini Bianco, Rosso	€ 4,25
Sherry Dry, Medium	€ 4,25
Campari	€ 6,00

Liqueurs

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

Gin / Vodka / Rum

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

Whisky

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

Brandy

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

Hard liquors

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