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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*

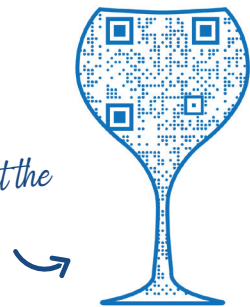
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Será Amrâth or: we are Amrâth! We believe that wine is not just a drink, but a true experience. At Amrâth Hôtels we always strive for excellence in every aspect of our guest experience, and that includes the choice of Será wines.

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!*



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## Amrâth favourites



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<b>Grilled sandwich</b> Cheese -or- ham and cheese	€ 9.00
<b>Burgundian beef croquette or vegetable croquette</b> 2 beef or 2 vegetable croquettes   bread   mustard	€ 11.00
<b>Fried eggs</b> 3 fried eggs   bread and toppings of your choice Choice of toppings: Cheese, ham, salmon or bacon	€ 13.00
<b>Omelet</b> Fried eggs   bread and toppings of your choice Choice of toppings: Cheese, ham, salmon or bacon	€ 13.00
<b>Club sandwich</b> Smoked free-range chicken fillet   bacon   egg   tomato   cucumber   mayonnaise	€ 16.50
<b>12 o'clock</b> Croquette sandwich   bread with fried egg, ham, or cheese   cup of tomato pepper soup	€ 16.50

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## Open sandwiches

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 <b>Beetroot hummus</b> Roasted vegetables   pine nuts   salsa verde	€ 12.00
 <b>Warm goat cheese</b> Walnuts   honey   arugula	€ 12.00
<b>Smoked salmon</b> Lime dressing   mesclun   avocado   radish	€ 14.50
<b>Carpaccio</b> Beef carpaccio   pine nuts   Parmesan cheese   arugula   truffle mayonnaise	€ 14.00
<b>Chef's sandwich</b> A sandwich recommended by our chef	€ 14.00

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## Salads



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 <b>Summer salad</b> Mango   avocado   coriander   lime	€ 15.00
<b>Caesar salad</b> Croutons   chicken   anchovies   egg	€ 15.00



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## Starters


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 <b>Caprese</b> Buffalo mozzarella   tomato variation   pesto   pine nuts   olive crumble	€ 14.00
 <b>Beetroot Tartare</b> Apple   raisins   cranberry   vegan feta   crostini	€ 14.00
<b>Shrimp cocktail</b> Shrimp   chives   cocktail sauce   sweet and sour cucumber   crostini	€ 15.00
<b>Beef carpaccio</b> Truffle mayonnaise   Parmesan cheese   pine nuts   arugula	€ 15.00
<b>Chef's starter</b> A starter recommended by our chef	€ 14.00

## Soups

 <b>Tomato pepper soup</b> Sun-dried tomatoes   croutons	€ 9.00
 <b>Tom Kha kai</b> Coconut   Kaffir lime   red pepper   spring onion	€ 9.00
<b>Chef's soup</b> A soup recommended by our chef	€ 9.00

## Main courses

 <b>Ravioli</b> Ricotta and spinach   truffle sauce   crispy oyster mushrooms   cherry tomatoes	€ 20.00
 <b>Curry</b> Cauliflower   peas   cashew nuts   spicy yellow rice	€ 20.00
<b>Salmon</b> Orzo   green asparagus   lemon beurre blanc   green herb oil	€ 25.00
<b>Chicken satay</b> Chicken satay made with chicken thighs   prawn crackers   pickled vegetables   fries   gado gado	€ 23.00
★ <b>Gio's Westland beef burger</b> Brioche bun   little gem   bacon   cheese   tomato   fries	€ 23.00
<b>Rib-eye</b> With sauce of your choice: pepper sauce   mushroom sauce   red wine sauce   herb butter   seasonal vegetables   Provençal roseval potatoes	€ 27.00
<b>Chef's main course</b> A main course recommended by our chef	€ 25.00

All main courses are served with matching garnishes.

## Sides

### 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

## Desserts

<b>Lava cake</b> Amarena cherries   vanilla ice cream	€ 10.00
 <b>Mango passion fruit mousse</b> Lime crumble   coconut sorbet	€ 10.00
<b>Parfait</b> Parfait Limoncello   yuzu pearls   mint snaps	€ 10.00
<b>Chef's dessert</b> A dessert recommended by our chef	€ 10.00

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

Our allergens menu listing is available on request

✓ Vegetarian dish

 Vegan dish

April 2026

# 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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## 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