



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.

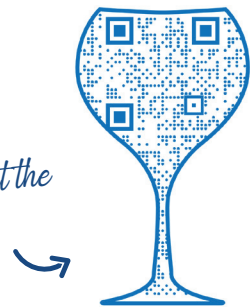
Será Amrâth

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!*



Amrâth favourites

Grilled cheese sandwich Cheese -or- ham and cheese	€ 9,00
Burgundian beef croquette or vegetable croquette 2 Beef/vegetable croquettes bread mustard	€ 11,00
Fried eggs Fried fried eggs bread and toppings of your choice Choice of toppings: Cheese with ham or salmon or bacon	€ 13,00
Omelet Fried eggs bread and toppings of your choice Choice of toppings: Cheese with ham or salmon or bacon	€ 13,00
Club sandwich Smoked free-range chicken fillet bacon egg tomato cucumber mayonnaise	€ 16,50

Open sandwiches

 Beetroot hummus Roasted vegetables pine nuts salsa verde	€ 12,00
 Brie Walnuts little gem honey mustard sauce	€ 12,00
Smoked salmon Lime dressing mesclun avocado radish	€ 14,50
Carpaccio Beef carpaccio pine nuts Parmesan cheese arugula truffle mayonnaise	€ 14,00
Chef's sandwich A sandwich recommended by our chef	€ 14,00

Salads

 Red chive salad Pear blue cheese Vadouvan Dressing	€ 15,00
Caesar salad Croutons chicken anchovies egg	€ 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

Starters

 Baked brie salad Mango chutney pumpkin sun-dried tomatoes pecans	€ 14,00
 Beetroot tartare Apple raisins cranberry feta crostini	€ 14,00
★ Beef carpaccio Truffle mayonnaise Parmesan cheese pine nuts arugula	€ 15,00
Norwegian salmon Dill cream radish sweet and sour red onion avocado noodles	€ 15,00
Chef's starter A dish recommended by our chef	€ 14,00

Main courses

 Pumpkin risotto Pumpkin crispy oyster mushrooms pumpkin seeds herb oil	€ 19,00
 Curry Yellow curry seasonal vegetables coconut basmati rice	€ 19,00
Sea bream Celeriac purée samphire Kaffir lime beurre blanc	€ 25,00
★ Amrâth Satay Chicken thigh satay prawn crackers atjar fries gado gado	€ 23,00
★ Gio's Westland beef burger Brioche bun little gem bacon cheese tomato fries	€ 23,00
★ Amrâth Rib-eye With sauce of choice: pepper sauce mushroom sauce red wine sauce herb butter Served with seasonal vegetables & Provençal Roseval potatoes	€ 27,00
Chef's main course A dish recommended by our chef	€ 25,00

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

Lava cake Amarena cherries vanilla ice cream	€ 9,00
Apple crumble Apple crumble pie cinnamon ice cream	€ 9,00
Panna cotta dulce de leche Crispy banana banana ice cream	€ 9,00
 Mango passion fruit mousse Lime crumble coconut sorbet	€ 10,00
Chef's dessert A dessert recommended by our chef	€ 10,00

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) Fries salad cucumber tomato apple sauce mayonnaise	€ 7,00
Chicken thigh satay (1 stick) Fries salad cucumber tomato apple sauce satay sauce	€ 10,50
Fish sticks (3) Fries salad cucumber tomato apple sauce mayonnaise	€ 8,00
✓ Pasta Tomato sauce grated cheese	€ 8,00
✓ Dutch pancake with cheese	€ 9,00
✓ Dutch pancake sweet With choice of jelly, chocolate sprinkles, powdered sugar or syrup	€ 9,00
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

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

Amrâth cocktails

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

Our allergens menu listing is available on request

✓ Vegetarian dish

VEGAN Vegan dish

October 2025

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

		Glass	Bottle
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!

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