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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*

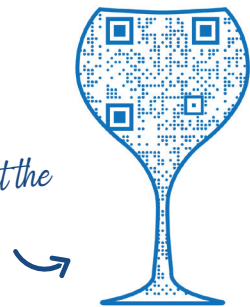
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Será Amrâth or: we are Amrâth! We believe that wine is not just a drink, but a true experience. At Amrâth Hôtels we always strive for excellence in every aspect of our guest experience, and that includes the choice of Será wines.

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>Celeriac carpaccio</b> Miso dressing   broad beans   daikon	€ 13.00
 <b>Burrata</b> Tomato   balsamic   basil	€ 15.00
<b>Shrimp cocktail</b> Shrimp   Granny Smith apple   avocado   little gem lettuce	€ 15.00
<b>Beef carpaccio</b> Truffle mayonnaise   Parmesan   pine nuts   rocket	€ 15.00
<b>Caesar salad</b> Caesar dressing   chicken thighs   romaine lettuce   Parmesan   egg   croutons	€ 15.00
<b>Chef's starter</b> A starter recommended by our chef	€ 14.00

## Soups

 <b>Tomato &amp; pepper soup</b> Sun-dried tomatoes   croutons	€ 9.00
 <b>Mustard soup</b> Sourdough crostini   fermented mustard seeds	€ 9.00
<b>Chef's soup</b> A soup recommended by our chef	€ 9.00


## Main courses

 <b>Vegetable Wellington</b> Sweet potato cream   roasted garlic sauce   asparagus	€ 26.00
<b>Saffron risotto</b> Feta   vine tomatoes   pistachio   summer vegetables	€ 22.00
<b>Sea bass</b> Parsnip gratin   bimi   crayfish   beurre blanc	€ 25.00

Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish

 Amrâth favourites

June 2026

<b>Ravioli scampi</b> Prawns   lime sauce   capers	€ 26.00
<b>Duck breast</b> Orange sauce   carrot and ginger purée   pommes fondant	€ 28.00
<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 lettuce   bacon   cheese   tomato   fries	€ 23.00
<b>Rib-eye</b> Served with a 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.

## Side dishes

### Can be ordered in addition:

Bread basket € 6.50

Seasonal vegetables € 5.00

Mixed salad € 5.00

Fries € 5.00

Sweet potato fries with truffle mayonnaise and Parmesan € 6.50

## Desserts

<b>Crème brûlée</b> Red fruits   white chocolate ice cream	€ 11.00
<b>Orange panna cotta</b> Mint tuile   yoghurt crumble   mandarin sorbet	€ 11.00
<b>Pavlova</b> Marinated watermelon   passion fruit	€ 11.00
<b>Dutch cheese platter</b> An assortment of five Dutch cheeses	€ 17.00
<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

June 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
Hertog Jan Weizener 0,3 ltr	€	5.75
Hertog Jan Weizener 0,5 ltr	€	9.00

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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	€ 9.50	€ 65.00
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*

Gooisch Blond	€	6.95
Gooische Bubbel	€	6.95
Gooisch Tripel	€	6.95

### *Bottled wine*

Curveé Prestige 2021	White	€	39.50
Curveé Prestige 2021	Red	€	39.50

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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