
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.

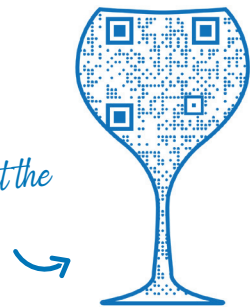
Será Amrâth

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

Burrata 	€ 16,00
Various types of tomatoes pesto basil	
Prawn ceviche	€ 14,00
Lime-mint dressing black fish roe squid cracker	
Pulled beef ravioli	€ 14,00
Ratatouille mushrooms Parmesan cheese citrus grass	
Beef carpaccio 	€ 14,00
Truffle mayonnaise Grana Padano pine nuts arugula	
Chef's entree	€ 14,00
A dish recommended by our chef	

Soups


Chervil soup 	€ 9,00
Yogurt herb oil	
Paprika-tomato soup	€ 9,00
Bruchetta tomato salsa	
Chef's soup	€ 9,00
A soup recommended by our chef	

Dinner menu


Main courses

Stuffed zucchini from the oven 	€ 19,00
Seasonal vegetables eggplant black fish roe mozzarella	
Sweet potato tartelette 	€ 19,00
Pumpkin seeds chili pepper arugula Taleggio balsamic syrup	
Plant-based crispy chicken burger 	€ 19,00
Brioche bun tomato salsa pickle onion confit	
Cod	€ 22,00
Parsnip cream grilled zucchini bimi cherry tomatoes mustard-dill sauce	
Salmon baked on the skin	€ 22,00
Stewed leek mashed potatoes butter chive sauce	
Satay Amrâth 	€ 21,00
Chicken satay from chicken thighs shrimp crackers atjar	
Gio's Westlands beef burger 	€ 21,00
Brioche bun lettuce bacon cheese tomato red onions	
Amrâth steak 	€ 24,00
With sauce of your choice: mushroom sauce pepper sauce herb butter	
Chef's main dish	€ 22,00
A dish recommended by our chef	


Desserts

Passion mango cake 	€ 14,00
Crumble vanilla ice cream atsina cress	
White chocolate blondie	€ 12,00
White chocolate mousse pecans raspberry ice cream	
Dutch cheese board	€ 14,00
Assortment of 5 types of Dutch cheese	
Chef's dessert	€ 12,00
A dish recommended by our chef	

Our allergens menu listing is available on request


 Vegetarian dish

 Vegan dish

 Amrâth favourites

april 2024

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 Vegetarian dish

 Vegan dish

 Amrâth favourites



april 2024

Children's menu

Starters

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

Main courses

Chicken nuggets with fries, salad, cucumber, tomato, apple sauce and mayonnaise	€ 7,00
Beef croquette with fries, salad, cucumber, tomato, apple sauce and mayonnaise	€ 7,00
Steak from the grill with fries, salad, cucumber, tomato, apple sauce and garlic sauce	€ 10,50
Frikandel (sausage of finely chopped meat) with fries, salad, cucumber, tomato, apple sauce and mayonnaise	€ 7,00
Fish sticks (3) with fries, salad, cucumber, tomato, apple sauce and mayonnaise	€ 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.

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	€ 3,00
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

Special coffees

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


Soft drinks

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

Amrâth Cocktails

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

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Draught beers

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

Bottled beers

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

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
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	sparkling	€ 17,50	€ 95,00

Ask for our wine list for the full range.

Local drinks

<i>Bottled beers</i>			
Gooisch Blond		€	6,95
Gooische Bubbels		€	6,95
Gooisch Tripel		€	6,95

<i>Bottled wines</i>			
Curveé Prestige 2021	white	€	39,50
Curveé Prestige 2021	red	€	39,50

Aperitif

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

Liqueurs

Vaccari Sambuca	€	4,75
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

Whiskey

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		
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	€	5,00
Bessenjenever Coebergh	€	4,50
Corenwijn Bols	€	5,00
Jägermeister Bitter	€	5,00
Vieux Hoppe	€	4,50
Berenburg Hartevelt	€	4,50