
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!*



Open sandwiches

Veal Croquettes Sourdough Dijon mustard	€ 14.50
 Vegetable croquettes Sourdough Dijon mustard	€ 14.50
Croque Madame Gruyère Roasted ham truffle béchamel sauce egg sourdough	€ 15.50
Herring sandwich Sourdough toast herring trout caviar crème fraîche	€ 19.50
Steak sandwich Sourdough toast steak demi-glace pickled red onion	€ 19.50
Club Sandwich Chicken rouleau bacon egg salad	€ 17.50

Meal Salads

 Waldorf salad Apple celeriac green dressing butter lettuce raisins caramelized pecan Pecorino cheese	€ 17.00
Caesar Salad Romaine chicken rouleau brioche crouton anchovies red onion	€ 19.50
Fish trio Smoked salmon mackerel prawn curry cream	€ 19.50

Side Dishes

Extras to order:


Seasonal vegetables	€ 5.00
Mixed salad	€ 5.00
French fries	€ 5.00

Amrâth Menu



Don't miss out on anything and let Chef Jesse de Vries compose your menu!

3-course chef's menu	€ 49.50
4-course chef's menu	€ 56.50
5-course chef's menu	€ 63.50
6-course chef's menu	€ 70.00


Starters

Steak tartare	€ 18.00
Crostini poached egg Pedro Ximénes glaze	
 Beetroot carpaccio	€ 16.00
Burrata sun-dried cherry tomato sorrel and cherry dressing	
Salmon crudo	€ 17.00
Sea buckthorn berry salty vegetables horseradish	
Crayfish rillettes	€ 18.00
Avocado rice crispy Granny Smith apple radish	

Soups

 Pomodori cream soup	€ 11.50
Tomato salsa basil sourdough bread	
 Cress soup	€ 11.50
Potato and watercress potage sweet and sour asparagus brioche crouton	
Shore crab bisque	€ 12.50
Shrimp tartare samphire sourdough bread	

Main Courses

Corn-fed chicken Lyonnaise	€ 28.00
Pommes fondant spinach black carrot cream	
★ Gio's Westland Beef Burger	€ 24.50
Brioche bun little gem lettuce bacon cheese tomato fries	
 Saffron risotto	€ 22.00
Feta plum tomato pistachio summer vegetables	
 Grilled pointed cabbage	€ 22.00
Miso celeriac cream asparagus	
Sea bream	€ 28.00
Tom yum lemongrass beurre blanc bok choy	
Rib-eye	€ 29.50
Provençal roseval potatoes seasonal vegetables	
Served with sauce of your own choice: pepper sauce mushroom sauce red wine sauce herb butter	
Catch of the day	€ 29.50
Ask our staff about the catch of the day!	

Desserts

The lemon	€ 13.50
Meringue mint madeleine	
Honey Panna Cotta	€ 13.50
Honeycomb elderflower honey cress	
Crème brûlée	€ 13.50
Red fruit white chocolate ice cream	
Dutch Cheese Board	€ 18.50
An assortment of 5 Dutch cheeses	

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
- 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

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✓ Vegetarian dish

 Vegan dish

June 2026

Drinks

Hot drinks

Coffee	€	4.95
Ronnefeldt tea	€	6.50
Fresh mint tea (with honey)	€	4.95
Fresh ginger tea (with honey)	€	6.50
Espresso	€	6.50
Double espresso	€	6.50
Latte Macchiato	€	4.95
Cappuccino	€	5.95
Latte	€	5.95
Hot chocolate	€	5.95
Hot chocolate with whipped cream	€	6.50

All coffee products can be ordered decaffeinated

Plant based milks available

Special chocolate milk

Iced coffee chocolate milk	€	7.50
Hot or cold chocolate milk coconut	€	10.50
Hot chocolate milk caramel	€	7.50
Hot chocolate milk rum	€	10.50

Special coffee

Irish coffee met Jameson	€	12.50
Italian coffee met Amaretto	€	12.50
Spanish coffee met Tia Maria	€	12.50
French coffee met Grand Marnier	€	12.50

Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€	5.00
Royal Bliss Tonic, Bitter lemon, Ginger ale, Ginger beer	€	5.00
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€	5.00
Chaudfontaine still & sparkling 0,25 ltr	€	4.95
Chaudfontaine still & sparkling 0,5 ltr	€	8.00
Apple juice, tomato juice	€	5.50
Fristi, chocolate milk	€	5.00
Freshly squeezed orange juice	€	6.50
Red Bull Regular & Light	€	7.00

Amrâth cocktails

Martini dry	€	10.50
Bloody Mary	€	12.50
Mojito	€	13.50
Aperol Spritz, Negroni, Old Fashioned, Cosmopolitan,	€	14.50
Pornstar Martini, Margarita	€	15.50
Espresso Martini, Dark n Stormy, Whiskey Sour	€	16.50
French 75	€	25.00

Draught beers

Hertog Jan 0,25 ltr	€	5.25
Hertog Jan 0,5 ltr	€	9.00
Leffe Blond 0,33 ltr	€	7.25
Leffe Blond 0,5 ltr	€	10.50
Hertog Jan Weizener 0,3 ltr	€	6.75
Hertog Jan Weizener 0,5 ltr	€	10.00
Tripel Karmeliet 0,33 ltr	€	7.75
Corona 0,33 ltr	€	7.50

Bottled beers

Corona 4.5% Verfrissend Mexicaans lagerbier	€	7.50
Hertog Jan Weizener 5.7% Zacht witbier	€	6.25
Hertog Jan Seizoensbier	€	6.50
Victoria Blond 8.5% Krachtige Belgische blonde met zachte moutzoetheid	€	7.50
Magners Apple Cider 4.5%	€	7.50
Hertog Jan 0.0.	€	4.95
Leffe Blond 0.0.	€	6.25

Wines

		Glass	Bottle
Será Amrâth Verdejo	white	€ 7.50	€ 40.00
Será Amrâth Premium Chardonnay	white	€ 8.50	€ 45.00
Será Amrâth Monastrell	red	€ 7.50	€ 40.00
Será Amrâth Premium Tempranillo	red	€ 8.50	€ 45.00
Será Amrâth Monastrell Rosé	rosé	€ 7.50	€ 40.00
Rubinat Cava Brut Nature	sparkling	€ 9.50	€ 52.50

Please ask your waiter for our extensive wine list

Champagnes

	Glass	Bottle
Piper Heidsieck Cuvée Brut 75 cl	€ 19,50	€ 107,50
Piper Heidsieck Cuvée Demi Sec 75 cl		€ 117,50
Moët & Chandon Brut Impérial 75 cl		€ 125,00
Ruinart 'R' Brut 75 cl		€ 140,00

Gin

Tanqueray Gin	€	7.50
Damrak Gin	€	8.25
Gordon's Dry Gin	€	8.75
Gordon's Pink Gin	€	8.75
Hendrick's Gin	€	9.75
Monkey 47 Gin	€	12.50

Gin & Tonic

Tanqueray Gin Fever Tree Indian Tonic	€	13.50
Damrak Gin Fever tree Meditteranean Tonic	€	14.00
Gordon's dry Gin Fever Tree Indian Tonic	€	15.00
Gordon's Pink Gin Fever tree Meditteranean Tonic	€	15.00
Hendrick's Gin Fever tree Meditteranean Tonic	€	15.50
Monkey 47 Fever Tree Indian Tonic	€	16.50

Vodka

Vodka Smirnoff	€	8.75
Vodka Bols	€	8.75
Vodka Belvedere	€	13.00

Rum

Captain Morgan spiced gold	€	7.50
Bacardi Carta Blanca	€	7.50
Bacardi Carta Oro	€	8.00
Goslings black seal	€	9.00
Don Papa Baroko	€	10.00

Whiskey

Johnnie Walker Red Label	€	7.50
Johnnie Walker Black Label	€	10.00
Famous Grouse Scotch	€	7.50
Jameson Irish	€	8.50
Jack Daniel's Whiskey Old No. 7	€	8.50
Woodford Reserve	€	12.50
Glenfiddich 12 yr	€	10.50
Talisker Skye 10 yr	€	12.50
Lagavulin 16 yr	€	19.50

Hard liquors

Jonge Graanjenever Bols	€	5.50
Oude Graanjenever Bols	€	5.50
Bessenjenever Coebergh	€	5.50
Corenwijn Bols	€	5.50
Vieux Hoppe	€	5.50
Jose Cuervo Tequila Silver	€	7.50
Jose Cuervo Tequila Gold	€	7.50
Hennessy VS	€	11.50
Rémy Martin V.S.O.P.	€	11.50
Courvoisier V.S.O.P.	€	11.50

Port, Sherry, Vermout

Kopke Fine Ruby, White	€	5.75
Kopke Fine Tawny	€	6.25
Martini Bianco, Rosso	€	5.25
Sherry Sweet, Medium, Dry	€	5.25

Liqueur & Bitters

Sambuca Molinari, Jägermeister Bitter, Berenburg Sonnema	€	5.25
Campari, Cointreau, Drambuie, Grand Marnier,	€	8.00
Baileys Original, DiSaronno originale Amaretto,	€	8.00
Licor 43, Tia Maria , Villa Massa Limoncello	€	8.00