
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.

Sandwiches & Classics

Veal croquettes Sourdough Dijon mustard	€ 14.50
 Vegetable croquettes Sourdough Dijon mustard	€ 14.50
Croque madame Gruyère roasted ham béchamel fried egg sourdough	€ 15.50
Salmon rillettes Sourdough toast pickled onion herring roe fennel salad	€ 19.50
Steak sandwich Sourdough toast steak demi-glace pickled red onion	€ 19.50
Club sandwich Grilled chicken bacon egg salad brioche fries	€ 17.50

Meal Salads

 Waldorf salad Apple celeriac green herb dressing butter lettuce raisins caramelised pecans pecorino	€ 16.50
Caesar salad Romaine lettuce grilled chicken brioche croutons anchovy red onion Parmesan	€ 19.50
Fish trio Smoked salmon mackerel crayfish curry crème	€ 19.50

Amrâth Menu

Allow yourself to be surprised by a seasonal menu composed by our chef, inspired by the season and the Dutch coast.

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

 Celeriac tataki Miso dashi sesame wasabi pickled radish	€ 17.50
Salmon crudo Sea buckthorn coastal vegetables horseradish	€ 16.50
Scallops Cauliflower beurre noisette foam pancetta hazelnut	€ 19.50
Steak tartare Brioche truffle gel quail egg Parmesan crisp	€ 18.50

Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish

★ Amrâth favourites

October 2026

Soups

- ✓ **Cream of yellow tomato soup** € 12.50
Basil | brioche
- ✓ **Roasted garlic & cauliflower soup** € 12.50
Brioche croutons | fermented garlic | mustard
- Shore crab bisque** € 16.00
Prawn tartare | samphire | brioche

Main Courses

- ✓ **Portobello Wellington** € 26.50
Beetroot | liquorice | Dutch apple & onion
- ✓ **Cauliflower steak** € 23.50
Lima bean | leek | chimichurri | roasted hazelnut
- Prawn ravioli** € 28.50
Dutch prawns | bisque butter sauce | fennel | capers | lemon
- Halibut** € 32.50
Beurre rouge | king oyster mushroom | jerusalem artichoke | crispy potato | samphire
- Catch of the day** € 29.50
Ask our staff about the catch of the day!
- Roasted duck** € 31.50
Five spice | celeriac fondant | yellow carrot | ginger | duck jus
- ★ **Gio's Westland Beef Burger** € 24.50
Brioche bun | little gem lettuce | bacon | cheese | tomato | fries
- Rib-eye** € 32.50
Potato mousseline | seasonal vegetables | roasted shallot
Served with sauce of your own choice: pepper sauce | mushroom sauce | red wine sauce | herb butter

Side Dishes

Extras to order:

- Seasonal vegetables € 5.00
- Mixed salad € 5.00
- Fries € 5.00

Desserts

- ✓ **Sea buckthorn tartlet** € 13.50
Meringue | orange | ginger
- ✓ **Pistachio** € 14.50
Vanilla | lavender | caramel
-  **Chocolate** € 13.50
Pumpkin | mezcal | redcurrant
- ✓ **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

October 2026

Children's menu

Small dishes

 Fresh fruit salad	€ 4.00
 Tomato soup	€ 6.50
Vanilla ice cream with hot chocolate sauce	€ 5.00
Vanilla ice cream with fresh fruit and whipped cream	€ 5.50

Main courses

Chicken nuggets, beef croquette or frikandel (sausage of finely chopped meat) Fries salad cucumber tomato apple sauce mayonnaise	€ 7.00
Fish fingers (3) Fries salad cucumber tomato apple sauce mayonnaise	€ 8.00
Dutch poffertjes Butter Icing sugar	€ 8.00

All dishes from the children's menu can be ordered for children up to 12 years old.

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
Hennesy 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