
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
Croque Madame Gruyère roasted ham béchamel sauce egg sourdough	€ 15,50
Eggs Benedict Avocado salmon Hollandaise sauce poached egg	€ 16,50
Club sandwich Chicken bacon egg salad caramelized onion	€ 17,50

Meal Salads

✓ Roasted beet salad Roasted beet apple celeriac walnut spicy honey blue cheese	€ 19,50
Caesar salad Roasted romaine chicken rillettes brioche Parmesan mousse	€ 19,50
Niçoise Tuna Tataki artichoke fried egg yolk baby potato	€ 21,50

Side Dishes

Extras to order:

Seasonal vegetables	€ 5,00
Mixed salad	€ 5,00
Fries	€ 5,00

Amrâth Menu

Don't miss out on the dishes from Chef Jesse de Vries and compose your own menu!

3-course Chef's Menu – Chef's starter, chef's special, chef's dessert	€ 45,00
3-course Choice Menu – Soup or starter, main course, dessert (excluding Dutch cheese, surcharge € 5,00)	€ 49,50
4-course Choice Menu – Starter, soup, main course, dessert (excluding Dutch cheese, surcharge € 5,00)	€ 59,50

Starters

★ Beef carpaccio Truffle mayonnaise Parmesan cheese pine nuts arugula	€ 17,50
✓ Shallot Tarte Tatin Ricotta blueberry olive oil pearls	€ 18,50
Tuna Tataki Miso dressing orange wasabi	€ 19,50
Chef's starter A dish recommended by our chef	€ 17,50

Our allergens menu listing is available on request

✓ Vegetarian dish

VEGAN Vegan dish

★ Amrâth favourites

October 2025

Soups

- ✓ **French Onion Soup** € 11,50
Gruyère cheese | crostini
- ✓ **Lentil Soup** € 11,50
Cumin | crispy chickpeas
- Bisque** € 12,50
Brioche | rouille

Main Courses

- ★ **Amrâth Satay** € 24,50
Chicken thigh satay | prawn crackers | atjar | fries | gado gado
- ★ **Gio's Westland beef burger** € 24,50
Brioche bun | little gem | bacon | cheese | tomato | fries
- ✓ **Ravioli** € 26,50
Porcini | hazelnut cream | truffle
- ✓ **Roasted eggplant** € 26,50
Black garlic | cauliflower cream | sweet and sour root vegetables
- Halibut** € 29,50
Lobster risotto | prawn | mizuna
- ★ **Amrâth Rib-eye** € 29,50
With sauce of choice: pepper sauce | mushroom sauce | red wine sauce | herb butter
Served with seasonal vegetables & Provençal Roseval potatoes
- Chef's main course** € 26,50
A dish recommended by our chef

All main courses are served with matching garnish.

Desserts

- Dulce de Leche cake** € 13,50
Meringue | sea buckthorn | pistachio cream
- Panna Cotta** € 13,50
Dark chocolate | orange ganache | cardamom tuile | coffee
- Coupe Colonel** € 13,50
Blueberry | mint | Vodka
- Dutch cheese board** € 18,50
An assortment of 5 Dutch cheeses
- Chef's dessert** € 13,50
A dessert recommended by our chef

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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 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	€ 4,50
Ronnefeldt tea	€ 4,00
Fresh mint tea (with honey)	€ 5,00
Fresh ginger tea (with honey)	€ 5,00
Espresso	€ 4,50
Double espresso	€ 6,00
Latte Macchiato	€ 5,50
Cappuccino	€ 5,50
Latte	€ 5,50
Hot chocolate	€ 5,00
Hot chocolate with whipped cream	€ 5,50

All coffee products can be ordered decaffeinated

Special coffee

Irish coffee met Jameson	€ 10,25
Italian coffee met Amaretto	€ 10,25
Spanish coffee met Tia Maria	€ 10,25
French coffee met Grand Manier	€ 10,25

Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€ 4,55
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€ 5,05
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€ 4,55
Chaudfontaine still & sparkling 0,25 ltr	€ 4,60
Chaudfontaine still & sparkling 0,5 ltr	€ 7,55
Apple juice, tomato juice	€ 5,05
Fristi, chocolate milk	€ 4,55
Freshly squeezed orange juice	€ 5,75

Amrâth cocktails

Aperol Spritz	€ 12,50
Pornstar Martini	€ 15,50
Mojito	€ 15,50
Espresso Martini	€ 15,50

Ask for our cocktail menu for the full range.

Draught beers

Hertog Jan 0,25 ltr	€ 5,25
Hertog Jan 0,5 ltr	€ 9,00
Leffe Blond 0,33 ltr	€ 7,00
Leffe Blond 0,5 ltr	€ 9,75
Hertog Jan Weizener 0,3 ltr	€ 6,25
Hertog Jan Weizener 0,5 ltr	€ 9,50
Tripel Karmeliet 0,33 ltr	€ 7,50
Corona 0,33 ltr	€ 7,50

Bottled beers

Hertog Jan 0.0.	€ 4,75
Leffe Blond 0.0.	€ 5,75
Corona zero	€ 5,00
Hoegaarden Rosée	€ 6,25
Other special beers, starting at	€ 6,25

Wines

		<i>Glass</i>	<i>Bottle</i>
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
Torello 'Amrâth' Corpinnat Brut 75 cl	Sparkling	€ 13,50	€ 80,00

Discover our entire wine range on the wine list!

Champagnes

	<i>Glass</i>	<i>Bottle</i>
Piper Heidsieck Cuvée Brut 75 cl	€ 17,50	€ 95,00
Piper Heidsieck Cuvée Brut 150 cl		€ 150,00
Piper Heidsieck Cuvée Demi Sec 75 cl		€ 95,00
Piper Heidsieck Rosé Sauvage 75 cl		€ 95,00
Piper Heidsieck French Riviera 75 cl		€ 95,00
Moët & Chandon Brut Impérial 75 cl		€ 105,00
Moët & Chandon Rosé Impérial 75 cl		€ 105,00
Moët Ice Impérial 75 cl		€ 105,00
Moët Ice Rosé 75 cl		€ 120,00
Ruinart 'R' Brut 75 cl		€ 125,00
Ruinart Rosé 75 cl		€ 150,00

Local drinks

<i>Bier per fles</i>	
Kompaan badgast	€ 6,50
<i>Gin</i>	
Van Kleef	€ 8,25

Aperitief

Kopke Fine Ruby Port	€ 5,75
Kopke Fine White Port	€ 5,75
Martini Bianco, Rosso	€ 5,25
Sherry Dry, Medium	€ 5,25
Campari	€ 8,00

Liqueurs

Vaccari Sambuca	€ 5,25
Cointreau, Drambuie, Grand Marnier	€ 8,00
Baileys original, DiSaronno originale Amaretto	€ 8,00
Licor 43, Tia Maria	€ 8,00
Villa Massa Limoncello	€ 8,25

Gin / Vodka / Rum

Bacardi Carta Blanca	€ 7,25
Tanqueray Gin	€ 7,25
Captain Morgan Spiced Gold	€ 7,25
Damrak Gin	€ 8,25
Vodka Smirnoff Red Triple distilled	€ 8,50
Vodka Bols	€ 8,50
Hendrick's Gin	€ 9,75
Gordon's dry Gin	€ 8,75

Whisky

Johnny Red label, Famous Grouse Scotch	€ 7,25
Jameson, Jack Daniel's Whisky old No.7	€ 8,25
Johnny Walker Black Label 12 Y,	€ 10,00
Glenfiddich single malt 12 Y	€ 10,00
Tallisker Skye single malt	€ 12,00
Lagavulin Islay Single malt 16 Y	€ 18,00

Cognac

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	€ 5,25
Oude Graanjenever Bols	€ 5,25
Bessenjenever Coebergh	€ 5,25
Corenwijn Bols	€ 5,25
Jägermeister Bitter	€ 5,25
Vieux Hoppe	€ 5,25
Berenburg Sonnema	€ 5,25