



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

✓ Celeriac tataki Crème of yellow beetroot sesame misodressing	€ 17,50
Tuna Carpaccio Blackberry dressing crispy capers mescune	€ 17,50
Steak tartar Crème of Oregano balsamic caviar sweet and sour red onion crostini	€ 17,50
Cesar salad Croutons chicken anchovies	€ 17,50
★ Beef Carpaccio Trufflemayonaise Grana Padano pine nuts arugula	€ 17,50
Chef's starter A dish recommended by our chef	€ 17,50

Soups

✓ VEGAN Thai pumpkin soup Coconut red pepper	€ 11,50
✓ French onion soup Crostini cheese	€ 11,50
Chef's soup A soup recommended by our chef	€ 11,50

Main courses

✓ VEGAN Mushroom risotto Vegan feta salsify mizuna pistachio	€ 21,50
✓ Portobello Wellington Peas Crème truffle jus salad pea	€ 21,50
✓ Vegetarian crispy chicken burger Brioche bun tomato salsa pickle onion confit	€ 21,50

Our allergens menu listing is available on request

✓ Vegetarian dish

✓ VEGAN Vegan dish

★ Amrâth favourites


october 2024

Linguine Gamba bisque sauce yellow zucchini	€ 23,50
Catch of the day Carefully selected seasonal fish	€ 26,50
★ Satay Amrâth Chicken satay prawn crackers atjar	€ 23,50
★ Gio's Westlands beefburger Brioche bun lettuce bacon cheese tomato	€ 23,50
★ Amrâth steak With sauce of choice: mushroom sauce red wine sauce pepper sauce herb butter	€ 26,50
Pan-roasted duck Fondant potato braised red cabbage orange jus	€ 26,50
Chef's main course A dish recommended by our chef	€ 26,50

Sides

All main courses are served with vegetables and potato garnish, choice of:
Fries, mashed potatoes and a fresh salad or roasted vegetables

Desserts

 Poached pear Vegan vanilla ice cream chocolate sauce caramel crumble	€ 15,00
Stroopwafel tiramisu Caramel ice cream	€ 15,00
Crema catalana Kalamansi caviar blood orange sorbet	€ 15,00
Dutch cheese board An assortment of 5 types of cheese from the Netherlands	€ 18,00
Chef's dessert A dish recommended by our chef	€ 15,00

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 Vegetarian dish

 Vegan dish

★ Amrâth favourites

october 2024

Children's menu

Starters

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

Main courses

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

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✓ Vegetarian dish

 Vegan dish

october 2024

Drinks

Hot drinks

Coffee	€ 4,00
Ronnefeldt Tea	€ 4,00
Fresh mint tea (with honey)	€ 5,00
Fresh ginger tea (with honey)	€ 5,00
Espresso	€ 4,25
Double espresso	€ 6,50
Latte Macchiato	€ 5,00
Latte Macchiato caramel or vanilla	€ 5,50
Cappuccino	€ 5,00
Latte	€ 5,00
Hot chocolate	€ 4,50
Hot chocolate with whipped cream	€ 5,00

All coffee products can be ordered decaffeinated

Special coffee

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	€ 4,55
Royal Bliss Tonic, Bitter lemon, Ginger ale	€ 5,05
Fuze Tea: Sparkling lemon, Peach Hibiscus, Green tea, Green tea no sugar	€ 4,55
Chaudfontaine still & sparkling 0,25 ltr	€ 4,60
Chaudfontaine still & sparkling 0,5 ltr	€ 7,55
Apple juice, tomato juice	€ 5,05
Chocolate milk	€ 4,55
Freshly squeezed orange juice	€ 5,75

Amrāth cocktails

Mojito	€ 12,50
Cosmopolitan	€ 14,00
Old Fashioned	€ 14,00

Draught beers

Neubourg fluitje	€ 5,00
Neubourg 0,5 ltr	€ 10,00
Seasonal beers, starting at	€ 5,75

Bottled beers

Gulpener 0.0	€	5,25
Gulpener IPA 0.3	€	5,00
Gulpener Korenwolf witbier	€	6,50
Chateau Neuborg	€	6,50
Westmalle Trappist dubbel	€	6,50
Duvel Blond	€	6,50
Special beers, starting at	€	6,50

Wines

		glass	bottle
Será Amrâth Verdejo	white	€ 6,50	€ 30,00
Será Amrâth Premium Chardonnay	white	€ 7,50	€ 35,00
Será Amrâth Monastrell	red	€ 6,50	€ 30,00
Será Amrâth Premium Tempranillo	red	€ 7,50	€ 35,00
Será Amrâth Monastrell Rosé	rosé	€ 6,50	€ 30,00
Rubinat Cava brut nature 75 cl	sparkling	€ 7,50	€ 42,50
Torello 'Amrâth' Corpinnat Brut 75 cl	sparkling	€ 13,50	€ 80,00

Discover our entire wine range on the wine list!

Champagnes

	glass	bottle
Piper Heidsieck Cuvée Brut	€ 17,50	€ 95,00
Moët & Chandon Brut Impérial		€ 105,00
Ruinart 'R' Brut		€ 125,00

Local beers

Brouwerij 't IJ Zatte Tripel	€	7,50
Homeland Zeebonk	€	7,50
Homeland Ketelbinkie	€	7,50

Aperitief

Kopke Fine Ruby Port	€	5,25
Kopke Fine White Port	€	5,25
Martini Bianco, Rosso	€	5,25
Sherry Dry, Medium	€	5,25
Martini Extra Dry	€	5,50
Tio Pepe	€	7,95
Pedro Ximinez	€	7,95
Campari	€	8,00

Liqueurs

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

Gin / Vodka / Rum

Fluere Raspberry Gin Virgin	€	6,50
Tanqueray Gin	€	7,25
Bacardi Carta Blanca	€	7,25
Bacardi Carta Oro	€	8,00
Damrak Gin	€	8,25
Damrak Gin Virgin	€	8,25
Vodka Smirnoff Red Triple distilled	€	8,50
Vodka Bols	€	8,50
Gordon's dry Gin	€	8,75
Hendrick's Gin	€	9,75
Don Papa Baroko	€	12,50
Monkey 47 Gin	€	13,00
Vodka Belvedere	€	13,00

Whisky

Scotch

Johny Walker Red Label	€	7,25
Johny Walker Black Label	€	10,00
Famous Grouse	€	7,25
Glenfiddich Single Malt 12 yr	€	10,00

6 Classic Malts

Tallisker 10 yr	€	12,00
Glenkinchie 12 yr	€	12,00
Cragganmore 12 yr	€	14,95
Dalwhinnie 15 yr	€	14,95
Lagavullin 16 yr (Islay)	€	18,00
Oban 14 yr (Islay)	€	18,50

Bourbon

Jack Daniels	€	8,25
Woodford Bourbon reserve	€	12,50

Japanese Whisky

Hibiki Whiskey	€	32,50
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Irish Whisky

Jameson	€	8,25
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Brandy

Courvoisier V.S.O.P. fine	€	11,00
Remy Martin V.S.O.P	€	11,00
Hennessy Fine	€	11,00
Remy Martin XO	€	45,00

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 Hartevelt	€	5,25
Tequilla Silver	€	5,25
Tequilla Gold	€	7,25
Captain Morgan Spiced Gold	€	7,25