Amrâth HÔTELS

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.

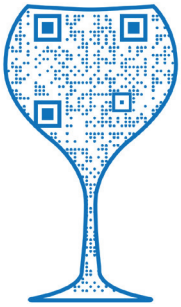
Será Amrâth

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

VEGAN **Beetroot tartare** € 12.00
Red beetroot | raisins | cranberry | apple | crispy cabbage | feta

VEGAN **Celeriac carpaccio** € 12.00
Crispy oyster mushroom | cornichon | shallot pearls | pecans | honey-mustard dressing | arugula

Mackerel € 13.00
Mackerel Rilette | marinated Granny Smith apple | pickled vegetables | dill | rye bread

Beef carpaccio € 15.00
Truffle mayonnaise | Parmesan cheese | sun-dried tomatoes | pine nuts | arugula

Chef's starter € 13.00
A starter recommended by our chef

Soups

Forest mushroom soup € 9.00
Green herb crumble | truffle oil

VEGAN **Roasted pumpkin coconut soup** € 9.00
Roasted pumpkin | crispy coconut | pumpkin seeds

Chef's soup € 9.00
A soup recommended by our chef

Main courses

Curry € 19.00
Yellow curry | fragrant basmati rice | seasonal vegetables | pumpkin | mushrooms

Pumpkin ravioli € 19.00
Roasted pumpkin | sage beurre blanc | Parmesan cheese | walnuts | green herb oil

Sea bass € 27.00
Celeriac mousseline | carrots | seasonal vegetables | green herbs beurre blanc

Our allergens menu listing is available on request

Vegetarian dish VEGAN Vegan dish

October 2026

Rib-eye € 29.00
With sauce of your choice: pepper sauce | mushroom sauce | red wine sauce | herb butter | seasonal vegetables | fries

Chicken satay € 23.00
Chicken satay made from chicken thighs | prawn crackers | pickles | fries | gado gado

Gio burger € 23.00
Brioche bun | little gem lettuce | bacon | cheese | tomato | fries

Chef's main course € 25.00
A main course recommended by our chef

All main courses are served with matching garnishes.

Sides

Can be ordered additionally:
Bread basket € 6.50
Seasonal vegetables € 5.00
Mixed salad € 5.00
Fries € 5.00
Sweet potato fries with truffle mayonnaise and Parmesan cheese € 6.50

Desserts

VEGAN **Chocolate mousse** € 12.00
Speculoos crumble | cranberry compote | vegan honeycomb ice cream | raspberry kletskop

Almond parfait € 10.00
Almond crumble | sour cherries | hazelnut kletskop

Crème brûlée orange € 10.00
Grand Marnier | cinnamon | vanilla | blood orange sorbet ice cream

Chef's dessert € 12.00
A dessert recommended by our chef

Our allergens menu listing is available on request

Vegetarian dish VEGAN Vegan dish

October 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) Fries | salad | cucumber | tomato | apple sauce | mayonnaise	€	7.00
Chicken thigh satay (1 stick) Fries | salad | cucumber | tomato | apple sauce | satay sauce	€	10.50
Fish sticks (3) Fries | salad | cucumber | tomato | apple sauce | mayonnaise	€	8.00
Pasta Tomato sauce | grated cheese	€	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 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

Our allergens menu listing is available on request

Vegetarian dish VEGAN Vegan dish

October 2026

Drinks

Hot drinks

Coffee	€	3.75
Ronnefeldt tea	€	3.25
Fresh mint tea (with honey)	€	4.25
Fresh ginger tea (with honey)	€	4.25
Espresso	€	3.75
Double espresso	€	5.25
Latte Macchiato	€	4.25
Cappuccino	€	4.25
Latte	€	4.25
Hot chocolate	€	4.50
Hot chocolate with whipped cream	€	5.00

All coffee products can be ordered decaffeinated

Special chocolate milk

Iced coffee chocolate milk	€	6.50
Hot or cold chocolate milk coconut	€	10.50
Hot chocolate milk caramel	€	6.50
Hot chocolate milk rum	€	10.50

Special coffees

Irish coffee with Jameson	€	10.50
Italian coffee with Amaretto	€	10.50
Spanish coffee with Tia Maria	€	10.50
French coffee with Grand Marnier	€	10.50

Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€	3.75
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€	4.00
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€	4.00
Chaudfontaine still & sparkling 0,25 ltr	€	3.75
Chaudfontaine still & sparkling 0,5 ltr	€	6.25
Apple juice, tomato juice	€	4.00
Fristi, chocolate milk	€	4.00
Freshly squeezed orange juice	€	4.75

Amrâth cocktails

Aperol Spritz	€ 13.00
Pornstar Martini	€ 12.50
Mojito	€ 12.50
Espresso Martini	€ 12.50

Draught beers

Hertog Jan 0,25 ltr	€ 4.25
Hertog Jan 0,5 ltr	€ 8.00
Leffe Blond 0,33 ltr	€ 6.25
Leffe Blond 0,5 ltr	€ 9.00
Hertog Jan Weizener 0,3 ltr	€ 5.75
Hertog Jan Weizener 0,5 ltr	€ 9.00
Tripel Karmeliet 0,33 ltr	€ 6.75

Bottled beers

Hertog Jan 0.0.	€ 3.75
Leffe Blond 0.0.	€ 5.25
Corona	€ 5.00
Hoegaarden Rosée	€ 5.50
Other special beers, starting at	€ 5.25

Wines

		Glass	*Bottle*
Será Amrâth Verdejo	White	€ 5.50	€ 25.00
Será Amrâth Premium Chardonnay	White	€ 6.50	€ 32.50
Será Amrâth Monastrell	Red	€ 5.50	€ 25.00
Será Amrâth Premium Tempranillo	Red	€ 6.50	€ 32.50
Será Amrâth Monastrell Rosé	Rosé	€ 5.50	€ 25.00
Rubinat Cava brut nature	Sparkling	€ 7.00	€ 39.50
Torello 'Amrâth' Corpinnat Brut 75 cl	Sparkling	€ 9.50	€ 65.00
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	Sparkling	€ 19.50	€ 105.00

Discover our entire wine range on the wine list!

Local drinks

Bottled beer

t Mirakel De Vondst Tripel	€ 6.95
't Mirakel Lieve Vrouw blond	€ 6.95
't Mirakel Het Verlangen Weizen	€ 6.95

Aperitif

Kopke Fine Ruby Port	€	4.75
Kopke Fine White Port	€	4.75
Martini Bianco, Rosso	€	4.25
Sherry Dry, Medium	€	4.25

Liqueurs

Vaccari Sambuca	€	4.25
Cointreau, Drambuie, Grand Marnier	€	6.00
Villa Massa Limoncello	€	6.00
Baileys Original, DiSaronno orginale Amaretto	€	6.00
Licor 43, Tia Maria	€	6.00
Campari	€	6.00

Gin / Vodka / Rum

Bacardi Carta Blanca	€	4.50
Tanqueray Gin	€	5.50
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

Johnnie Walker Red Label, Famous Grouse Scotch	€	6.50
Jameson Irish, Jack Daniel's Whiskey Old No. 7	€	7.50
Johnnie Walker Black Label	€	9.50
Glenfiddich 12 yr	€	10.00
Talisker Skye 10 yr	€	11.50
Lagavulin 16 yr	€	18.50

Brandy

Courvoisier V.S.O.P. fine	€	11.00
Rémy Martin V.S.O.P.	€	11.00
Hennessy Fine	€	11.00

Hard liquors

Jonge Graanjenever Bols	€	4.50
Oude Graanjenever Bols	€	4.50
Bessenjenever Coebergh	€	4.50
Corenwijn Bols	€	5.00
Jägermeister Bitter	€	5.00
Vieux Hoppe	€	4.50
Berenburg Sonnema	€	4.50