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## *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.

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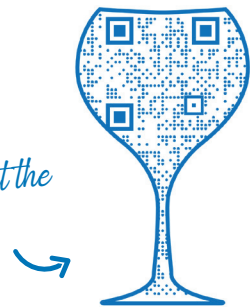
## *Será Amrâth*

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

<b>Burrata</b> ✓ Various types of tomatoes   pesto   basil	€ 16,00
<b>Prawn ceviche</b> Lime-mint dressing   black fish roe   squid cracker	€ 14,00
<b>Gamba salad</b> Avocado   tomato   enoki	€ 16,00
<b>Beef carpaccio</b> ☆ Truffle mayonnaise   Grana Padano   pine nuts   arugula	€ 14,00
<b>Chef's entree</b> A dish recommended by our chef	€ 14,00

## Soups

<b>Chervil soup</b> ✓ Yogurt   herb oil	€ 9,00
<b>Paprika-tomato soup</b> ✓ Bruchetta   tomato salsa	€ 9,00
<b>Chef's soup</b> A soup recommended by our chef	€ 9,00

Our allergens menu listing is available on request

✓ Vegetarian dish

VEGAN Vegan dish

☆ Amrâth favourites

april 2024

# Dinner menu

## Main courses

<b>Risotto</b> ✓ Green asparagus   garden pea puree   shallot	€ 19,00
<b>Sweet potato tartelette</b> ✓ Pumpkin seeds   chili pepper   arugula   Taleggio   balsamic syrup	€ 19,00
<b>Plant-based crispy chicken burger</b> ✓ Brioche bun   tomato salsa   pickle   onion confit	€ 19,00
<b>Cod</b> Parsnip cream   grilled zucchini   bimi   cherry tomatoes   mustard-dill sauce	€ 22,00
<b>Tuna Steak</b> Sesame Oil   pak choi   seasonal vegetables	€ 26,00
<b>Satay Amrâth</b> ☆ Chicken satay from chicken thighs   shrimp crackers   atjar	€ 21,00
<b>Gio's Westlands beef burger</b> ☆ Brioche bun   lettuce   bacon   cheese   tomato   red onions	€ 21,00
<b>Amrâth steak</b> ☆ With sauce of your choice: mushroom sauce   pepper sauce   herb butter	€ 24,00
<b>Chef's main dish</b> A dish recommended by our chef	€ 22,00

## Desserts

<b>Passion mango cake</b> ✓ VEGAN Crumble   vanilla ice cream   atsina cress	€ 14,00
<b>White chocolate blondie</b> White chocolate mousse   pecans   raspberry ice cream	€ 12,00
<b>Dutch cheese board</b> Assortment of 5 types of Dutch cheese	€ 14,00
<b>Chef's dessert</b> A dish recommended by our chef	€ 12,00

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VEGAN Vegan dish

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# Children's menu

## Starters

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

## Main courses

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

# Drinks

## Hot drinks

Coffee	€ 3,00
Ronnefeldt Tea	€ 3,00
Fresh mint tea (with honey)	€ 4,00
Fresh ginger tea (with honey)	€ 4,00
Espresso	€ 3,00
Double espresso	€ 4,50
Latte Macchiato	€ 3,50
Cappuccino	€ 3,50
Latte	€ 3,50
Hot chocolate	€ 4,00
Hot chocolate with whipped cream	€ 4,50

All coffee products can be ordered decaffeinated

## Special coffees

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	€ 3,50
Royal Bliss Tonic, Bitter lemon, Rivella, Ginger ale	€ 3,75
Fuze Tea: Sparkling lemon, Peach Hibiscus, Green tea, Green tea no sugar	€ 3,75
Chaudfontaine still & sparkling 0,25 ltr	€ 3,50
Chaudfontaine still & sparkling 0,5 ltr	€ 6,00
Apple juice, tomato juice	€ 3,75
Fristi, chocolate milk	€ 3,75
Freshly squeezed orange juice	€ 4,75

## Amrâth Cocktails

Aperol Spritz	€ 7,50
Pornstar Martini	€ 12,50
Mojito	€ 12,50
Espresso Martini	€ 12,50

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 Vegetarian dish

 Vegan dish

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## Draught beers

Gulpener fluitje 0,2 ltr	€ 3,75
Gulpener vaasje 0,25 ltr	€ 4,25
Gulpener 0,5 ltr	€ 7,75
Seasonal beers, starting at	€ 5,25

## Bottled beers

Gulpener 0.0	€ 3,50
Gulpener IPA 0.3	€ 3,50
Gulpener Korenwolf witbier	€ 4,50
Chateau Neuborg	€ 4,75
Westmalle Trappist dubbel	€ 5,25
Duvel Blond	€ 5,75
Special beers, starting at	€ 5,75

## Wines

		glass	bottle
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
Rubinat Cava brut nature	sparkling	€ 6,50	€ 37,50
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	sparkling	€ 17,50	€ 95,00

Ask for our wine list for the full range.

## Local drinks

<i>Bottled beers</i>	
't Mirakel De Vondst Tripel	€ 5,50
't Mirakel Lieve Vrouw blond	€ 5,50
't Mirakel Het Verlangen Weizen	€ 5,50

## Aperitif

Kopke Fine Ruby Port	€ 4,25
Kopke Fine White Port	€ 4,25
Martini Bianco, Rosso	€ 4,25
Sherry Dry, Medium	€ 4,25
Campari	€ 6,00

## Liqueurs

Vaccari Sambuca	€ 4,75
Cointreau, Drambuie, Grand Marnier	€ 6,00
Villa Massa Limoncello	€ 6,00
Baileys original, DiSaronno originale Amaretto	€ 6,00
Licor 43, Tia Maria	€ 6,00

## Gin / Vodka / Rum

Bacardi Carta Blanca	€ 4,50
Tanqueray Gin	€ 5,00
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

Johnny Red label, Famous Grouse Scotch	€ 6,50
Jameson, Jack Daniel's Whisky old No.7	€ 7,50
Johnny Walker Black Label 12 Y,	€ 9,50
Glenfiddich single malt 12 Y	
Tallisker Skye single malt	€ 11,50
Lagavulin Islay Single malt 16 Y	€ 17,50

## Brandy

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	€ 4,50
Oude Graanjenever Bols	€ 5,00
Bessenjenever Coebergh	€ 4,50
Corenwijn Bols	€ 5,00
Jägermeister Bitter	€ 5,00
Vieux Hoppe	€ 4,50
Berenburg Hartevelt	€ 4,50