
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
Ceasar 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

 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

 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 dish

★ Amrâth favourites

october 2024


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

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

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 Vegetarian dish

 Vegan dish

★ Amrâth favourites

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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 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

Our allergens menu listing is available on request

✓ Vegetarian dish

✓ VEGAN 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
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 met Jameson	€ 9,75
Italian coffee met Amaretto	€ 9,75
Spanish coffee met Tia Maria	€ 9,75
French coffee met Grand Manier	€ 9,75

Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€ 4,55
Royal Bliss Tonic, Bitter lemon, Rivella, 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
Appelsap, tomatensap	€ 5,05
Fristi, chocolademelk	€ 4,55
Vers geperste sinaasappelsap	€ 5,75

Amrãth cocktails

Aperol Spritz	€ 8,50
Pornstar Martini	€ 15,50
Mojito	€ 15,50
Espresso Martini	€ 15,50

Ask for our cocktail menu for the full range.

Draught beers

Neubourg fluitje	€ 5,00
Neubourg 0,3 ltr	€ 7,75
Neubourg 0,5 ltr	€ 10,00
Seizoensbieren, vanaf	€ 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
Speciale bieren, vanaf	€ 6,50

Wines

		<i>Glass</i>	<i>Bottle</i>
Será Amrâth Verdejo	Wit	€ 5,50	€ 25,00
Será Amrâth Premium Chardonnay	Wit	€ 6,50	€ 30,00
Será Amrâth Monastrell	Rood	€ 5,50	€ 25,00
Será Amrâth Premium Tempranillo	Rood	€ 6,50	€ 30,00
Será Amrâth Monastrell Rosé	Rosé	€ 5,50	€ 25,00

Ask for our wine list for the full range.

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	€ 5,25
Kopke Fine White Port	€ 5,25
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 Hartevelt	€ 5,25