
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

Burrata ✓ Various types of tomatoes pesto basil	€ 18,50
Prawn ceviche Lime-mint dressing black fish roe squid cracker	€ 16,50
Salmon Tataki Oriental marinated, seared salmon wakame cucumber wasabi fourikake radish	€ 16,50
Beef carpaccio ☆ Truffle mayonnaise Grana Padano pine nuts arugula	€ 16,50
Chef's entree A dish recommended by our chef	€ 16,50

Soups

Chervil soup ✓ Yogurt herb oil	€ 11,50
Paprika-tomato soup ✓ Bruchetta tomato salsa	€ 11,50
Chef's soup A soup recommended by our chef	€ 11,50

Our allergens menu listing is available on request

✓ Vegetarian dish

VEGAN Vegan dish

☆ Amrâth favourites

april 2024

Dinner menu

Main courses

Ravioli ✓ Spinach ricotta seasonal vegetables green herb salsa	€ 21,50
Sweet potato tartelette ✓ Pumpkin seeds chili pepper arugula Taleggio balsamic syrup	€ 21,50
Plant-based crispy chicken burger ✓ Brioche bun tomato salsa pickle onion confit	€ 21,50
Cod Parsnip cream grilled zucchini bimi cherry tomatoes mustard-dill sauce	€ 24,50
Grilled sea bass fillet Creamy saffron sauce roasted tomato seasonal vegetables	€ 26,50
Catch of the day	€ 24,50
Satay Amrâth ☆ Chicken satay from chicken thighs shrimp crackers atjar	€ 23,50
Gio's Westlands beef burger ☆ Brioche bun lettuce bacon cheese tomato red onions	€ 23,50
Amrâth steak ☆ With sauce of your choice: mushroom sauce pepper sauce herb butter	€ 26,50
Chef's main dish A dish recommended by our chef	€ 24,50

Desserts

Passion mango cake ✓ VEGAN Crumble vanilla ice cream atsina cress	€ 16,50
White chocolate blondie White chocolate mousse pecans raspberry ice cream	€ 14,50
Dutch cheese board Assortment of 5 types of Dutch cheese	€ 16,50
Chef's dessert A dish recommended by our chef	€ 14,50

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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	€ 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 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	€ 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
Apple juice, tomato juice	€ 5,05
Fristi, chocolate milk	€ 4,55
Freshly squeezed orange juice	€ 5,75

Amrâth 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.

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Draught beers

Neubourg fluitje	€ 5,00
Neubourg 0,3 ltr	€ 7,75
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

Ask for our wine list for the full range.

Champagnes

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>Bottled beer</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
Gordon's dry Gin	€ 8,75
Hendrick's Gin	€ 9,75

Whiskey

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,	
Tallisker Skye single malt	€ 12,00
Lagavulin Islay Single malt 16 Y	€ 18,00

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	€ 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