
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.

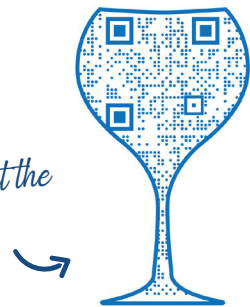
Será Amrâth

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



Pokebowl*

Sushi rice | tofu | vegan salmon | mango | sushi ginger |
soy beans | wakame | sriracha mayonnaise | soy | sesame
**Also available as a non-vegan dish*

€ 15,00



Baked feta salad

Mesclun | honey | thyme | roasted cherry tomatoes | walnuts

€ 15,00

Tuna tartare

Avocado | chives | red onion | spicy mayonnaise | truffle soya | crostini

€ 17,50

Rosé roasted veal

Pecorino cream | chorizo foam | Parmesan crisp

€ 15,00



Beef carpaccio

Truffle mayonnaise | Parmesan cheese | pine nuts | arugula

€ 15,00

Chef's starter

A dish recommended by our chef

€ 15,00

Soups



Creamy asparagus soup

Basil oil | parsley crumble

€ 9,00



Asian style bimi soup

Coconut | peanut crumble | chili

€ 9,00

Chef's soup

A soup recommended by our chef

€ 9,00

Main courses



Pearl couscous

Pomegranate | orange | mint | feta | Ras el Hanout |
bimi | green asparagus | pumpkin seeds

€ 19,00



Ravioli

Ricotta | spinach | red pesto cream sauce | Parmesan cheese | arugula

€ 19,00

Linguine

Prawns | garlic | chili oil | shallot | sun-dried tomatoes

€ 19,00

Our allergens menu listing is available on request



Vegetarian dish



Vegan dish



Amrâth favourites

April 2025

Skin baked Cod € 22,00

Potato/parsley puree | bok choy | tomatoes | butter chive sauce

Veal schnitzel a la Holstein € 22,00

Fried egg | capers | baked potatoes | fresh salad

★ **Amrâth Satay** € 22,00

Chicken thigh satay | prawn crackers | atjar | fries | gado gado

★ **Gio's Westland beef burger** € 22,00

Brioche bun | little gem | bacon | cheese | tomato | fries

★ **Amrâth steak** € 25,00

With sauce of choice: mushroom sauce | red wine sauce | pepper sauce | herb butter | fries | fresh salad

Chef's main course € 25,00

A dish recommended by our chef

All main courses are served with matching garnish.

Sides

Extras to order:

Seasonal vegetables € 5,00

Mixed salad € 5,00

Fries € 5,00

Sweet potato fries with truffle mayonnaise and Parmesan cheese € 6,50

Desserts

Caramelized banana € 9,00

Vanilla ice cream | caramel sauce



Passionfruit cake € 12,00

Coconut sorbet | lime crumble | pineapple coulis

Baileys Tiramisu € 9,00

Chocolate crumble | pistachio ice cream

Dutch cheese platter € 15,00

An assortment of 5 types of cheese from the Netherlands

Chef's dessert € 12,00

A dessert recommended by our chef

Our allergens menu listing is available on request



Vegetarian dish



Vegan dish

★ Amrâth favourites

April 2025

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 main courses are served on an Amrâth children's plate, which you can take home.

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 |

Drinks

Hot drinks

Coffee	€ 3,50
Ronnefeldt tea	€ 3,00
Fresh mint tea (with honey)	€ 4,00
Fresh ginger tea (with honey)	€ 4,00
Espresso	€ 3,50
Double espresso	€ 5,00
Latte Macchiato	€ 4,00
Cappuccino	€ 4,00
Latte	€ 4,00
Hot chocolate	€ 4,50
Hot chocolate with whipped cream	€ 5,00

All coffee products can be ordered decaffeinated

Special coffees

Irish coffee with Jameson	€ 10,25
Italian coffee with Amaretto	€ 10,25
Spanish coffee with Tia Maria	€ 10,25
French coffee with Grand Manier	€ 10,25

Soft drinks

Coca Cola, -zero, Fanta Orange, Sprite, Cassis	€ 3,50
Royal Bliss Tonic, Bitter lemon, Ginger ale, Rivella	€ 3,75
Fuze Tea: Green tea, Peach Hibiscus, Black tea sparkling	€ 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

Amrāth cocktails

Aperol Spritz	€ 12,50
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	€ 6,00
Leffe Blond 0,5 ltr	€ 8,75

Bottled beers

Hertog Jan 0.0.	€ 3,75
Leffe Blond 0.0.	€ 4,75
Corona	€ 5,00
Hoegaarden Rosée	€ 5,25
Other special beers, starting at	€ 5,25

Wines

		<i>Glass</i>	<i>Bottle</i>
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
Torello 'Amrâth' Corpinnat Brut 75 cl	Sparkling	€ 13,50	€ 80,00
Piper-Heidsieck, Cuvée Brut, Champagne 75 cl	Sparkling	€ 17,50	€ 95,00

Discover our entire wine range on the wine list!

Local drinks

Bottled beer

Gooisch Blond	€ 6,95
Gooische Bubbel	€ 6,95
Gooisch Tripel	€ 6,95

Bottled wine

Curveé Prestige 2021	White	€ 39,50
Curveé Prestige 2021	Red	€ 39,50

Aperitif

Kopke Fine Ruby Port	€ 4,75
Kopke Fine White Port	€ 4,75
Martini Bianco, Rosso	€ 4,25
Sherry Dry, Medium	€ 4,25
Campari	€ 6,00

Liqueurs

Vaccari Sambuca	€ 4,25
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

Whisky

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	€ 9,50
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	€ 4,50
Bessenjenever Coebergh	€ 4,50
Corenwijn Bols	€ 5,00
Jägermeister Bitter	€ 5,00
Vieux Hoppe	€ 4,50
Berenburg Sonnema	€ 4,50