
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.

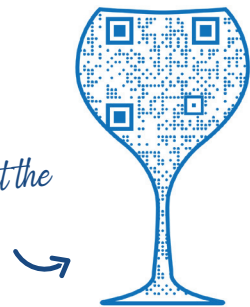
Será Amrâth

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 Grilled pear figs honey walnuts	€ 17,00
Marinated salmon Sweet and sour cucumber tempura candied orange wasabi mayonnaise	€ 15,00
Steak tartare Oregano cream balsamic caviar sweet and sour red onion crostini	€ 15,00
Ceasar salad Croutons chicken anchovies	€ 15,00
★ Beef carpaccio Truffle mayonnaise Grana Padano pine nuts arugula	€ 15,00
Chef's starter A dish recommended by our chef	€ 15,00


Soups

 Thai pumpkin soup Coconut red chili	€ 9,00
 French onion soup Crostini cheese	€ 9,00
Chef's soup A soup recommended by our chef	€ 9,00

Main courses

 Mushroom risotto Vegan feta salsify mizuna pistachio	€ 19,00
 Gnocchi Pumpkin cream Parmesan shiitake	€ 19,00
 Portobello Wellington Peas truffle jus pea cress	€ 20,00





Our allergens menu listing is available on request

 Vegetarian dish

 Vegan dish

★ Amrâth favourites


october 2024

 Vegetarian crispy chicken burger Brioche bun tomato salsa pickle onion confit	€ 20,00
Sea bass Parmesan sauce pea cream cherry tomatoes	€ 22,00
 Amrâth Satay Chicken thigh satay prawn crackers atjar	€ 22,00
 Gio's Westland beef burger Brioche bun lettuce bacon cheese	€ 22,00
 Amrâth steak With sauce of choice: mushroom sauce red wine sauce pepper sauce herb butter	€ 25,00
Pan-roasted duck Fondant potato braised red cabbage orange jus	€ 25,00
Chef's main course A dish recommended by our chef	€ 25,00

Sides

All main courses are served with vegetables and potato garnish, choice of:
Fries or mashed potatoes and a fresh salad or roasted vegetables

Desserts

 Poached pear Pecan crumble vegan vanilla ice cream	€ 13,00
Stroopwafel tiramisu Caramel ice cream	€ 13,00
Crema catalana Kalamansi caviar blood orange sorbet	€ 13,00
Dutch cheese board An assortment of 5 types of cheese from the Netherlands	€ 16,00
Chef's dessert A dessert recommended by our chef	€ 13,00

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Vegetarian dish



Vegan dish



Amrâth favourites



october 2024

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

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 Vegetarian dish

 Vegan dish

october 2024

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

Amrãth cocktails

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

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
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	
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	€ 4,25
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	€ 5,00
Bessenjenever Coebergh	€ 4,50
Corenwijn Bols	€ 5,00
Jägermeister Bitter	€ 5,00
Vieux Hoppe	€ 4,50
Berenburg Hartevent	€ 4,50