

ENGLISH

MENU



HOTEL - RESTAURANT



AMERICAN GRILL



STARTERS

BREAD BASKET	7
Served with three dips: hummus, garlic butter and olive tapenade	
TEMPURA	13
Tempura shrimps and vegetables served with a sweet and sour dip	
ROASTED MUSHROOMS	8
Mushrooms filled with Gouda cheese	
BUFFALO CHICKEN WINGS	14
Chicken wings served with salad on the side	
LEMON CHICKEN	13
Tempura tender chicken strips served with a lemon dip	
GRILLED GOURMET SAUSAGES	13
Served with salad on the side and a chili dip	
PULLED CHICKEN TACOS	13
Tacos filled with pulled chicken, grated cheese and salad	
PIL PIL PRAWNS	15
Prawns roasted in herb oil served with grilled bread	
CARPACCIO	16
Beef tenderloin served with lemon mayonnaise, pine seeds, parmesan and rocket	
SMOKED SALMON TOASTS	17
Salmon served with red onion and lemon mayonnaise	
LOADED NACHOS	1p. 14 2p. 21
Nachos topped with cheddar cheese, kidney beans and minced beef, bacon and jalapeños	
Guacamole, salsa and sour cream served on the side	
ROYAL MIXED PLATTER	1p. 13 2p. 20
Chef's selection of appetizers: grilled sausage, chicken wing, mushrooms, lemon chicken served with lemon dip and chili sauce	

In case of allergies or dietary requirements
please inform our staff before ordering items of our menu

SOUPS

TRADITIONAL TOMATO SOUP	9
OLD AMSTERDAM ONION SOUP	9
CLEAR VEGETABLE SOUP	9
ROYAL SEAFOOD SOUP	11
BEEF STROGANOFF SOUP	11

SALADS

CLASSIC CAPRESE SALAD	13
Mozzarella di Bufala with fresh tomatoes and basil	
SMOKED SALAD	21
Luxurious salad with smoked salmon topped with lemon mayonnaise, eel topped with whisky sauce and mackerel	
CALIFORNIA SALAD	15
Lettuce and tomato topped with roasted bacon, avocado, corn with French dressing	
TRADITIONAL CAESAR SALAD	17
Grilled chicken, romaine lettuce, boiled egg, parmesan cheese with croutons and caesar dressing	
MIAMI MANGO SALAD	17
Lettuce topped with fresh mango, roasted prawns with lemon dressing	



MAIN COURSES

CHICKEN*

*Side dishes and salad must be ordered separately

BARBECUED PIRI PIRI CHICKEN SKEWERS 🍷	21
Chicken skewers marinated in piri piri spices	
ROASTED CHICKEN ROLLS IN BACON	21
Served with honey mustard glaze	
BREADED CHICKEN FILLET	20
Breaded pan-fried chicken cutlet	
BARBECUED BUFFALO STYLE CHICKEN FILLET	19
Grilled chicken fillet topped with barbecue sauce	
CHICKEN SATE	22
Served with satay sauce and fried onions	

VEGETARIAN*

*Side dishes and salad must be ordered separately

SEASONAL VEGETABLE BURRITO	21
Topped with melted mozzarella cheese	
Guacamole, salsa and sour cream served on the side	
BARBECUED VEGETARIAN PLATTER	21
Grilled seasonal vegetable skewers	
VEGETARIAN AMERICAN STEW WITH SEASONAL VEGETABLES	23
Topped with melted mozzarella	





SPECIALS

Side dish / salad is ordered separately

CHICKEN OR BEEF BURRITO	23
Topped with melted Gouda cheese Guacamole, salsa and sour cream served on the side	
BURRITO SUPREME	26
Filled with seasonal vegetables, marinated chicken, beef and shrimps topped with melted Gouda cheese Guacamole, salsa and sour cream served on the side	
TEXAS TOSTADO	22
Chicken quasadilla topped with melted Gouda cheese Guacamole, salsa and sour cream served on the side	
SCHNITZEL DU CHEF	22
Pork fillet schnitzel served with melted Old Amsterdam cheese on top	
AMERICAN STEW WITH BEEF AND SEASONAL VEGETABLES	30
Topped with melted mozzarella	
BARBECUED SHASLICK	23
Barbecued beef & chicken skewers	



FISH & SEAFOOD*

*Side dishes and salad must be ordered separately

ROASTED SALMON FILLET Served with dill sauce on the side	25
GRILLED KING PRAWNS Marinated with garlic oil	25
MIXED FISH PLATTER Salmon, sole fish, king prawns, calamaris served with dill sauce and garlic sauce	33
ROASTED SOLE FISH Served with garlic sauce on the side	21
CALAMARIS Beer battered squid rings served with a sweet chili dip and garlic sauce	19

BURGERS

All burgers are served with a side of fries

CLASSIC ANGUS BEEF BURGER	17
CAESAR STYLE CHICKEN BURGER	17
VEGETARIAN BURGER	16
TOPPINGS OPTIONAL	1.50
American burger sauce / Old Amsterdam cheese / blue cheese / mozzarella / cheddar cheese / bacon / fried egg / fried mushrooms / onion rings / jalapeños	



STEAKS*

Served on a bed of sautéed vegetables

RUMP STEAK 250 gr. / 9 oz.	25
	(upgrade per extra 100 gr. - 7.00)
SIRLOIN STEAK (NEW YORK STRIP) 250 gr. / 9 oz.	26
	(upgrade per extra 100 gr. - 7.00)
RIB EYE STEAK 250 gr. / 9 oz.	28
	(upgrade per extra 100 gr. - 8.00)
TENDERLOIN STEAK (FILET MIGNON) 250 gr. / 9 oz.	33
	(upgrade per extra 100 gr. - 9.00)
PORTERHOUSE T-BONE STEAK 500 gr. / 18 oz.	39
PORK FILLET 250 gr. / 9 oz.	22
MIXED GRILL SELECTION	39
Tenderloin steak, pork fillet, barbecued chicken skewer and spare ribs	
SURF & TURF	36
Combination of tenderloin steak and king prawns	
AMERICAN BARBECUED SPARE RIBS (without vegetables)	23
RACK OF LAMB (French Racks)	37

*Side dishes and salad must be ordered separately

SAUCES

WARM SAUCES:	4
Creamy peppercorn sauce / creamy mushroom sauce / bearnaise sauce / creamy blue cheese sauce	
COLD SAUCES:	4
Garlic sauce / barbecue sauce / honey mustard sauce / garlic butter / sour cream	

SIDE DISHES

TEXAS SEASONED FRIES	6
JACKET POTATO WITH SOUR CREAM	6
SEASONED RICE	5
GARDEN SALAD	5
CREAMED SPINACH	6
ONION RINGS	6
GRILLED CORN ON THE COB	6
ROASTED SWEET POTATO WEDGES	6
SAUTÉED VEGETABLES	6



DESSERTS

All desserts are homemade and served with vanilla ice cream,
whipped cream and fresh fruit

CHOCOLATE BROWNIE	10
CRÈME BRÛLÉE	10
CHEESECAKE	10
DAME BLANCHE	10
RED VELVET CAKE	10
APPLE PIE	10
TIRAMISU	10



CHEESE PLATTER

SELECTION OF LOCAL AND INTERNATIONAL CHEESES
served with grapes and toasts

Small: 17 Regular: 27

BITTERBALLEN

LOCAL SAVOURY SNACKS OF BEEF
served with mayonnaise, ketchup and mustard

8 pcs. 9 16 pcs. 17 24. pcs. 24

MIX OF LOCAL SNACKS

SELECTION OF TYPICAL DUTCH DEEP FRIED SNACKS
served with chili sauce, mustard and mayonnaise

8 pcs. 10 16 pcs. 18



HOT DRINKS

TEA	3.50
FRESH MINT TEA	4.50
COFFEE	3.50
CAPPUCCINO	4.20
CAFFÈ LATTE	4.50
AMERICANO	4.50
ESPRESSO	3.50
DOUBLE ESPRESSO	4.50
HOT CHOCOLATE + WHIPPED CREAM	4.90
GLÜHWEIN	6.50

SPECIAL COFFEES

IRISH COFFEE (+ WHISKY)	10
ITALIAN COFFEE (+ AMARETTO)	10
BAILEYS COFFEE	10
SPANISH COFFEE	10
ICED COFFEE	7





SOFT DRINKS

PEPSI	Small: 3.40	Regular: 6.30
PEPSI LIGHT	Small: 3.40	Regular: 6.30
PEPSI MAX	Small: 3.40	Regular: 6.30
SISI ORANGE	Small: 3.40	Regular: 6.30
7UP	Small: 3.40	Regular: 6.30
LIPTON ICE TEA		
Sparkling	Small: 3.40	Regular: 6.30
Green Tea	Small: 3.40	Regular: 6.30
Peach	Small: 3.40	Regular: 6.30
CASSIS	Small: 3.40	Regular: 6.30
BITTER LEMON	Small: 3.40	Regular: 6.30
TONIC	Small: 3.40	Regular: 6.30
GINGER ALE	Small: 3.40	Regular: 6.30
SOURCY		
• STILL WATER		3.40
• SPARKLING WATER		3.40
• STILL WATER 0.75 L		6.90
• SPARKLING WATER 0.75 L		6.90
SODA WATER		3.40
RED BULL		5.00

JUICES

MANGO JUICE	Small: 3.70	Large: 6.80
GUAVA JUICE	Small: 3.70	Large: 6.80
CRANBERRY JUICE	Small: 3.70	Large: 6.80
TROPICAL JUICE	Small: 3.70	Large: 6.80
APPLE JUICE	Small: 3.70	Large: 6.80
ORANGE JUICE	Small: 3.70	Large: 6.80
TOMATO JUICE	Small: 3.70	Large: 6.80



DRAFT BEERS

SWINCKELS

Half pint: 4.90 Pint: 7.90

DE MOLEN

Half pint: 4.90 Pint: 9.60

CORNET

Half pint: 4.90 Pint: 9.60

UILTJE WIT

Half pint: 4.90 Pint: 9.60

For more choices please ask your waiter for a separate beer and cocktail menu

HOUSE WINES

DRY WHITE WINE

Glass: 5.50 Bottle: 23.90

La Plume Chardonnay (South Africa)

SWEET WHITE WINE

Glass: 5.50 Bottle: 23.90

Johannes Egberts (Germany)

ROSÉ WINE

Glass: 5.50 Bottle: 23.90

La Plume Rosé (South Africa)

RED WINE

Glass: 5.50 Bottle: 23.90

La Plume Cabernet Sauvignon (Spain)

PROSECCO 0.75 L

35.00

Frizzante Secco (Italy)

PROSECCO 0.20 L

9.90

Frizzante Secco (Italy)

For more wine choices please ask your waiter for a separate wine menu

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT

75 cl.: 100.00

MOËT & CHANDON IMPERIAL BRUT

20 cl.: 30.00





SPIRITS & LIQUEURS

VODKA

ABSOLUT VODKA	6
GREY GOOSE	8
BOLS	5.50

GIN

BEEFEATER	6
GORDON	6
BOMBAY SAPPHIRE	8
HENDRICK'S	9

TEQUILA

SAUZA SILVER	6
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WHISKY

JACK DANIELS	7
CHIVAS REGAL 12 YEARS	9
JOHNNY WALKER BLACK LABEL	8
JAMESON & SONS	7
GLENFIDDICH	8

RUM

HAVANA CLUB ANEJO 3 ANOS	6
HAVANA CLUB ANEJO 7 ANOS	8

COGNAC

MARTEL V.S.	7
MARTEL V.S.O.P.	8

LIQUEURS

BAILEYS	6
SAMBUCA	6
AMARETTO	6
MALIBU	6
SALMARI	6

APERITIF

MARTINI	6
CAMPARI	6
BOLS YOUNG Jenever	6
BOLS OLD Jenever	6
JÄGERMEISTER	6
PORTO	6
ORANJE KNALLER	6

AFTERDINNER

GRAPPA	6
LIMONCELLO	6

COCKTAILS

OUR CREATIONS

ENJOY THE BARTENDER'S CREATIONS

CINDERELLA	Gin, raspberry liqueur and mango juice	13
FUNKY LADY	Rum, lychee and strawberry liqueur and pineapple juice	13
REMBRANDT'S RUM	Malibu, Triple Sec, pineapple juice, coconut milk	13
COCKTAIL OF THE WEEK	Ask our staff or let us surprise you	13

GIN & TONICS

CLASSIC	Beefeater + tonic + cucumber + lime	13
DYNAMIC	Bombay Sapphire + tonic + strawberry + mint + rosemary	14
FRUITY	Pink gin, tonic, blue berries, strawberry	14

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