

ENGLISH

MENU



HOTEL - RESTAURANT



AMERICAN GRILL



STARTERS

BREAD BASKET 5.50

Served with three dips: hummus, garlic butter and olive tapenade

TEMPURA 11.80

Tempura shrimps and vegetables served with a sweet and sour dip

ROASTED MUSHROOMS 7.50

Mushrooms filled with Gouda cheese

BUFFALO CHICKEN WINGS 9.70

Chicken wings served with salad on the side

LEMON CHICKEN 10.80

Tempura tender chicken strips served with a lemon dip

GRILLED GOURMET SAUSAGES 8.90

Served with salad on the side and a chili dip

PULLED CHICKEN TACOS 10.80

Tacos filled with pulled chicken, grated cheese and salad

PIL PIL PRAWNS 11.90

Prawns roasted in herb oil served with grilled bread

CARPACCIO 12.80

Beef tenderloin served with lemon mayonnaise, pine seeds, parmesan and rocket

SMOKED SALMON TOASTS 14.40

Salmon served with red onion and lemon mayonnaise

LOADED NACHOS 1p. 9.90 2p. 16.90

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. 10.30 2p. 17.40

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	8.90
OLD AMSTERDAM ONION SOUP	8.90
CLEAR VEGETABLE SOUP	8.90
ROYAL SEAFOOD SOUP	10.90
BEEF STROGANOFF SOUP	10.90

SALADS

CLASSIC CAPRESE SALAD Mozzarella di Bufala with fresh tomatoes and basil	11.90
SMOKED SALAD Luxurious salad with smoked salmon topped with lemon mayonnaise, eel topped with whisky sauce and mackerel	19.50
CALIFORNIA SALAD Lettuce and tomato topped with roasted bacon, avocado, corn with French dressing	11.90
TRADITIONAL CAESAR SALAD Grilled chicken, romaine lettuce, boiled egg, parmesan cheese with croutons and caesar dressing	13.90
MIAMI MANGO SALAD Lettuce topped with fresh mango, roasted prawns with lemon dressing	13.90



MAIN COURSES

CHICKEN*

*Side dishes and salad must be ordered separately

BARBECUED PIRI PIRI CHICKEN SKEWERS 🌶️	18.50
Chicken skewers marinated in piri piri spices	
ROASTED CHICKEN ROLLS IN BACON	18.90
Served with honey mustard glaze	
BREADED CHICKEN FILLET	17.90
Breaded pan-fried chicken cutlet	
BARBECUED BUFFALO STYLE CHICKEN FILLET	16.90
Grilled chicken fillet topped with barbecue sauce	
CHICKEN SATE	18.90
Served with satay sauce and fried onions	

VEGETARIAN*

*Side dishes and salad must be ordered separately

SEASONAL VEGETABLE BURRITO	17.40
Topped with melted mozzarella cheese	
Guacamole, salsa and sour cream served on the side	
BARBECUED VEGETARIAN PLATTER	17.40
Grilled seasonal vegetable skewers	
VEGETARIAN AMERICAN STEW WITH SEASONAL VEGETABLES	17.90
Topped with melted mozzarella	





SPECIALS

Side dish / salad is ordered separately

CHICKEN OR BEEF BURRITO

19.50

Topped with melted Gouda cheese

Guacamole, salsa and sour cream served on the side

BURRITO SUPREME

22.90

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

18.50

Chicken quasadilla topped with melted Gouda cheese

Guacamole, salsa and sour cream served on the side

SCHNITZEL DU CHEF

18.90

Pork fillet schnitzel served with melted Old Amsterdam cheese on top

AMERICAN STEW WITH BEEF AND SEASONAL VEGETABLES

23.90

Topped with melted mozzarella

BARBECUED SHASLICK

19.40

Barbecued beef & chicken skewers



FISH & SEAFOOD*

*Side dishes and salad must be ordered separately

ROASTED SALMON FILLET Served with dill sauce on the side	21.50
GRILLED KING PRAWNS Marinated with garlic oil	23.90
MIXED FISH PLATTER Salmon, sole fish, king prawns, calamaris served with dill sauce and garlic sauce	29.90
ROASTED SOLE FISH Served with garlic sauce on the side	19.90
CALAMARIS Beer battered squid rings served with a sweet chili dip and garlic sauce	17.50

BURGERS

All burgers are served with a side of fries

CLASSIC ANGUS BEEF BURGER	15.90
CAESAR STYLE CHICKEN BURGER	15.90
VEGETARIAN BURGER	14.90
TOPPINGS OPTIONAL American burger sauce / Old Amsterdam cheese / blue cheese / mozzarella / cheddar cheese / bacon / fried egg / fried mushrooms / onion rings / jalapeños	1.50



STEAKS*

Served on a bed of sautéed vegetables

RUMP STEAK 250 gr. / 9 oz.	20.90 (upgrade per extra 100 gr. - 7.00)
SIRLOIN STEAK (NEW YORK STRIP) 250 gr. / 9 oz.	22.90 (upgrade per extra 100 gr. - 7.00)
RIB EYE STEAK 250 gr. / 9 oz.	23.90 (upgrade per extra 100 gr. - 8.00)
TENDERLOIN STEAK (FILET MIGNON) 250 gr. / 9 oz.	29.90 (upgrade per extra 100 gr. - 9.00)
PORTERHOUSE T-BONE STEAK 500 gr. / 18 oz.	33.90
PORK FILLET 250 gr. / 9 oz.	19.90
MIXED GRILL SELECTION Tenderloin steak, pork fillet, barbecued chicken skewer and spare ribs	32.90
SURF & TURF Combination of tenderloin steak and king prawns	32.90
AMERICAN BARBECUED SPARE RIBS (without vegetables)	19.90
RACK OF LAMB (French Racks)	29.90

*Side dishes and salad must be ordered separately

SAUCES

WARM SAUCES: Creamy peppercorn sauce / creamy mushroom sauce / bearnaise sauce / creamy blue cheese sauce	3.50
COLD SAUCES: Garlic sauce / barbecue sauce / honey mustard sauce / garlic butter / sour cream	3.50



SIDE DISHES

TEXAS SEASONED FRIES	5.50
JACKET POTATO WITH SOUR CREAM	5.50
SEASONED RICE	4.90
GARDEN SALAD	4.90
CREAMED SPINACH	5.50
ONION RINGS	5.50
GRILLED CORN ON THE COB	5.50
ROASTED SWEET POTATO WEDGES	5.50
SAUTÉED VEGETABLES	5.50



DESSERTS

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

CHOCOLATE BROWNIE

9.30

CRÈME BRÛLÉE

9.30

CHEESECAKE

9.30

DAME BLANCHE

9.30

RED VELVET CAKE

9.30

APPLE PIE

9.30

TIRAMISU

9.30



CHEESE PLATTER

**SELECTION OF LOCAL AND
INTERNATIONAL CHEESES**
served with grapes and toasts

Small: 15.00 Regular: 25.00

BITTERBALLEN

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

1 pers. 7.50 2 pers. 11.00
3 pers. 15.00 4 pers. 19.00

MIX OF LOCAL SNACKS

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

1 pers. 8.50 2 pers. 12.50



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)	9.30
ITALIAN COFFEE (+ AMARETTO)	9.30
BAILEYS COFFEE	9.30
SPANISH COFFEE	9.30
ICED COFFEE	6.75





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

FRESH ORANGE JUICE	Regular: 5.00
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

BEERS

DRAFT BEER - pint	6.90
DRAFT BEER - half pint	3.50
Affligem - white beer	5.50
RADLER	4.25

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

HOUSE WINES

DRY WHITE WINE La Plume Chardonnay (South Africa)	Glass: 5.50	1/2 liter: 18.30	1 liter: 31.90
SWEET WHITE WINE Johannes Egberts (Germany)	Glass: 5.50	1/2 liter: 18.30	1 liter: 31.90
ROSÉ WINE La Plume Rosé (South Africa)	Glass: 5.50	1/2 liter: 18.30	1 liter: 31.90
RED WINE La Plume Cabernet Sauvignon (Spain)	Glass: 5.50	1/2 liter: 18.30	1 liter: 31.90
PROSECCO 0.75 L Frizzante Secco (Italy)			35.00
PROSECCO 0.20 L Frizzante Secco (Italy)			9.90

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

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT	75 cl.: 90.00
MOËT & CHANDON IMPERIAL BRUT	20 cl.: 25.00



SPIRITS & LIQUEURS

VODKA

ABSOLUT VODKA	5.50
GREY GOOSE	7.50
BOLS	5.00

GIN

BEEFEATER	5.50
GORDON	5.00
BOMBAY SAPPHIRE	6.25
HENDRICK'S	7.50

TEQUILA

SAUZA SILVER	5.50
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WHISKY

JACK DANIELS	6.50
CHIVAS REGAL 12 YEARS	7.00
JOHNNY WALKER BLACK LABEL	7.00
JAMESON & SONS	5.50

RUM

HAVANA CLUB ANEJO 3 ANOS	5.50
HAVANA CLUB ANEJO 7 ANOS	7.00

COGNAC

MARTEL V.S.	6.50
MARTEL V.S.O.P.	7.50

LIQUEURS

BAILEYS	5.00
SAMBUCA	5.00
AMARETTO	5.00
MALIBU	5.00

APERITIF

MARTINI	5.00
CAMPARI	5.00
BOLS YOUNG Jenever	5.00
BOLS OLD Jenever	5.00
JÄGERMEISTER	5.00
PORTO	5.00

AFTERDINNER

GRAPPA	5.00
LIMONCELLO	5.00

COCKTAILS

OUR CREATIONS

ENJOY THE BARTENDER'S CREATIONS

CINDERELLA	Gin, raspberry liqueur and mango juice	10.90
LA PASSIONATTA	Vodka, Passoa, passion fruit juice and vanilla sugar	10.90
FUNKY LADY	Rum, lychee and strawberry liqueur and pineapple juice	10.90
REMBRANDT'S RUM	Malibu, Triple Sec, pineapple juice, coconut milk	10.90

GIN & TONICS

CLASSIC	Beefeater + tonic + cucumber + lime	9.90
ZESTY	Beefeater + tonic + orange + clove	9.90
DYNAMIC	Bombay Sapphire + tonic + strawberry + mint + rosemary	10.90

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