



 WINES

White	
Weinviertel	5, 50 / 26
<i>Grüner Veltliner, Austria</i>	
Quartaut Languedoc	6 / 28
<i>Chardonnay, France</i>	
Rioja Muga 2017	38
<i>Viura, Malvasia, White Garnacha, Spain</i>	
Wairau River	8/ 36
<i>Sauvignon Blanc, New Zealand</i>	
Rueda Oro de Castilla	32
<i>Vireo, Spain</i>	
Bottega Vinai	32
<i>Pinot Grigio, Italy</i>	
Red	
Rosso Piceno "Viavore"	5 / 24
<i>Montepulciano, Sangiovese, Italy</i>	
Les Grès Languedoc 2018	6 / 28
<i>Grenache, Syrah, France</i>	
Ribera del Duero "La Planta" 2018	7, 50/ 34
<i>Tempranillo, Spain</i>	
Fabre Montmayou "Reservado" 2017	36
<i>Malbec, Argentina</i>	
Diemersdal Estate	40
<i>Pinotage, South-Africa</i>	
Terra Barosa 2016	36
<i>Shiraz, Australia</i>	
Domaine de Peyrelogue, Bordeaux, Saint Emilion	45
<i>Cabernet Franc, Merlot, France</i>	
Rosé	5 / 24
Blush "Principato"	
<i>Pinot Grigio, Italy</i>	

 APERITIF & DIGESTIVES

Aperol Spritz & prosecco	12, 50
Port white	4
Port red	4
Ricard	4
Campari	4
Armagnac V.S.O.P.	6
Remy Martin X.O.	22
Remy Martin V.S.O.P.	8
Martell V.S.	7
Grappa	6
Hennessy	9
Baileys	6
Sambuca	6
Cointreau	6
Amaretto Disaronno	6

 BUBBLES

Corte Calli Prosecco frizzante	6/ 27
Cava Brut – d'Arciac	29
Cava Gramona La cuvee gran reserve	37
Champagne Brut-Laurent Perrier	65

 GIN & TONIC

Bombay Sapphire Star	14
Hermit Gin	14
Hendrick's	12
Bobby's	12
V2C	12
Copperhead Black Batch	14
Gospel	12
Tanqueray	10

 WHISKEYS

Lagavulin (16 years old)	12
Oban (14 years old)	9
Jonnie Walker black label	8
Chivas Regal	8
Jameson Irish	6
J&B	6
Jack Daniel's	7

35ml of alcohol per glass

 SPIRITS

Grey Goose Vodka	8
42 below	6
Ketel One Vodka	6
Captain Morgan Spiced	6
Havana Club Rum	6
Tequila Patron	8
Limoncello	4, 50
Jägermeister	4, 50
Ouder Jenever	4, 50
Jonge Jenever	4

 DRAUGHT BEER

Hertog Jan Pilsener	0,25 / 0,45	4, 00 / 7, 50
Hertog Jan Weizener	0,25 / 0,45	4, 25 / 8, 00
Leffe Blonde	0,25 / 0,50	5, 50 / 8, 50
Leffe Bruin	0,25 / 0,50	5, 50 / 8, 50
Trippel Karmeliet	0,25	5, 50
Jopen Mooie Nel IPA	0,25	5, 50

 BOTTLED BEER

Hertog Jan 0.0%	4
Bud 0,33	5
Corona	6
Duvel	6
La Chouffe	6

 COFFEE & TEA

Coffee	3, 20
Cappuccino	3, 50
Latte Macchiato	3, 50
Espresso	3, 20
Double espresso	4, 20
Hot chocolate	3
Tea	3

All our coffee is 100% Rainforest Alliance Certified

 SOFT DRINK

Pepsi, Pepsi Max	3, 20
Sisi orange	3, 20
7up	3, 20
Cassis	3, 20
Ice tea lemon, Ice tea green	3, 20
Ginger ale	3, 20
Bitter lemon	3, 20
Indian tonic	3, 20
Spa still, Spa sparkling 0, 25	2, 90
Spa still, Spa sparkling 1 L	6, 25

 JUICES

Fresh orange juice	4, 75
Appelaere	3, 40
Perelaere	3, 40
Tomato juice	3, 40



SMALL PLATES & SALADS

From 11:30 to 16:30 in our restaurant
From 16:30 to 22:00 Room Service

Smoked salmon and shrimp salad 14

Thin slices of delicate smoked salmon with sautéed shrimps on lime-dressed baby leaf salad. It combines perfectly with the freshness of the green apple and herbs.

Crispy salad with grilled chicken 14

Crunchy little gem lettuce, Old Amsterdam cheese, garlic croutons and creamy buttermilk dressing. We serve it with poached free-range egg.

Five tomatoes salad with feta (vegan) 13

This tomato salad has simple ingredients that are a winning combination – so refreshing and flavorful! Our salad is topped with a crumble of vegan feta cheese and dressed with pesto and green olive tapenade.

Tomato soup 9

Served with a brunoise of vegetables seasoned with vadouvan herbs to add even more texture to this dish.

PIZZA DONNA ITALIA

Pizza Margherita 16

Pizza Peperoni 16

Pizza Quattro Formaggi 16

Pizza Hawaiana 16

KIDS MENU

(for kids under the age of 12)

Tomato soup 5

Sliced ham with melon 5

Linguine Bolognese 10

Pizza Margherita 10

Cheese Burger 10

Served with fries and salad

Pan-fried chicken breast 14

Served with fries and salad

Fresh fruit salad 4

[Make your online reservation now](#)

Or call +31 20 431 36 43

BIG PLATES

From 11:30 to 16:30 in our restaurant
From 16:30 to 22:00 Room Service

Roasted free-range chicken supreme with 1001 nights gravy 23

What more can we say? A classic roast chicken recipe can always save the day. The pleasant spiciness and aromas of our gravy mix give a more unique and intense flavor to this roasted free-range chicken.

We serve it together with potato gratin and seasonal vegetables.

Double Dutch burger in a brioche bun with artisan fries "uit Zuyd" 19

This tender, juicy, tasty meat is perfect for hamburgers. A light brioche bun matches perfectly with fresh tomato sauce to complete this burger.

-Extra bacon (+ €1)

-Egg (+ €1)

-Matured Beemster cheese (+ €1, 50)

Rib eye steak 250gr 32

A juicy premium beef cut from the ribs, served with a creamy green pepper sauce, seasonal vegetables and potato gratin. You're in for a real meat-cute!

Salmon filet 23

Grilled skin side down to ensure that the fish is juicy inside while crispy on the outside. We serve our supreme with potato gratin and classic "beurre blanc" sauce.

Linguine with mushroom, onion and parsley (vegan) 16

Creamy and fragrant mushroom sauce with onion and cloves of garlic. The vegan cheese and fresh cream give a really fine texture to this healthy and colorful dish.

SIDES

Green salad with house dressing 4

Seasonal vegetables 4

Artisan fries "uit Zuyd" 5

Potato gratin gratin "Dauphinois" 4



We use certified Double Dutch beef

Double Dutch Beef scores high in terms of sustainability, with meat from cows that originally gave milk.

The meat is deliciously tender and juicy with a round, somewhat grassy and very accessible flavour. Without "food miles"!

SWEETS

From 11:30 to 16:30 in our restaurant
From 16:30 to 22:00 Room Service

Chocolate mousse with crumble from Oreo cookies 8

This dessert is a great combination between the deep flavour of the dark chocolate and the slightly sweet and sour taste of the Oreo cookies and fresh mint. Sweet mood!

Crème brûlée with forest fruits 8

Tasty dessert with a rich deep flavor and its traditional rich custard base and crunchy caramelized sugar. Served with our home made honey & yogurt ice cream.

Vanilla, chocolate & strawberry ice cream 2 (per scoop)

ROOM SERVICE

From 16:30 to 22:00

Turn your room into a private restaurant!
To order:

Dial 1643

Call +31 20 431 36 43

STACH

STACH Food available 24/7

Tasty and healthy snacks, sandwiches and local drinks are available for self-service anytime in our ground floor shop STACH.

BAR BITES

The Butcher shop 9

Finest local cured pork sausages (80 gr) served sliced with pickles and sourdough bread

Bittergarnituur

Assortment of fried snacks based on meat, vegetarian or fish served with grain mustard and sweet chilli sauce

Classical (8 pieces) 8

Asian (8 pieces) 8

Bitterbal (Bourgondiër) 7

Dutch "bitterballen" filled with pulled beef

Dutch cheese 9

Old Amsterdam cheese with mustard and pickled onion from Amsterdam

Olives 5

Marinated in a fragrant mix of herbs

Vegetable chips 5

Crispy vegetarian chips served with a dip of Ras el Hanout

All prices are in Euros and include VAT and service.

Please ask our staff if you suffer from an allergy or intolerance or would like more information on dish and allergens.