

Continental Breakfast

served from
mo - fr 6:30 till 10:00
sa - su 6:30 till 12:00

**How will you start the day?
Compose your own:**

CHOICE OF BREAD
croissant | baguette | pastry

CHOICE OF COLD CUTS
cheese | chicken filet

BOILED EGG

FRESH FRUIT
fruit salad | 2 pieces of whole fruit

CEREALS
muesli | cruesli | granola | corn flakes

DAIRY
plain yoghurt | semi-skimmed milk

€14⁰⁰

**Like to make your breakfast
a bit more exclusive?**

SCRAMBLED EGGS € 5⁰⁰

OMELETTE € 5⁰⁰
add ham | cheese | vegetables

FRIED EGGS € 5⁰⁰
sunny side up | over easy | over medium

*Our breakfast will be served with
fruit juice and coffee*

*In case you have any questions concerning our menu
please feel free to ask the staff*

F L O O R

Lunch

(served from 12:00 till 17:00)

CLUBSANDWICH € 15⁰⁰

chicken | bacon | salad | tomato |
pepper mayonnaise | chips

FRIED EGGS € 10²⁵

ham | cheese | roast beef | tomato

OMELETTE € 10²⁵

ham | cheese | vegetables

SANDWICH CARPACCIO € 12⁰⁰

farmer's bread | 'Reypenaer' cheese |
balsamic syrup

2 'KWEKKEBOOM' CROQUETTES € 12⁰⁰

2 OYSTERMUSHROOM CROQUETTES € 12⁰⁰

*All lunch items will be served with a
choice of white or wheat bread*

Salads

CAESER SALAD € 15⁰⁰

chicken | bacon | anchovies | Parmesan cheese |
egg | croutons

PAN FRIED PEAR SALAD € 16⁰⁰

pear from 'Betuwe' | blue cheese | Mercure honey

SOUP

TOMATO SOUP (v) € 9²⁵

served with chicken

OYSTERMUSHROOM SOUP € 9²⁵

Burgers

OLD AMSTERDAM BURGER € 18⁰⁰

'Old Amsterdam' cheese | gherkins | smokey BBQ sauce |
bacon | lettuce | tomato | fries

VEGAN OYSTERMUSHROOM BURGER € 18⁰⁰

hummus | grilled vegetables

F L O O R

Main Courses

(served from 17:00 till 22:00)

CHICKEN SATAY € 19⁵⁰

atjar | prawn crackers | fries | seroendeng

FISH & CHIPS € 23⁵⁰

remoulade sauce | cocktail sauce

TORTELLINI RICOTTA (v) € 18⁵⁰

grilled vegetables | tomato sauce

Pizza

(served from 17:00 till 22:00)

MARGHERITA (v) € 15⁰⁰

tomato sauce | Parmesan

PEPPERONI € 17⁵⁰

pepperoni | tomato sauce | red onion

POLLO € 17⁵⁰

tomato sauce | chicken | red onion
bell pepper | jalapeño | mozzarella

Side Dishes

BREAD AND BUTTER € 3⁰⁰

PORTION OF FRIES € 5⁰⁰

SIDE SALAD € 5⁰⁰

Desserts

DUTCH APPLE PIE € 9⁰⁰

whipped cream | vanilla ice cream

HEAVENLY MUD WITH 'BOKKENPOTEN' € 9⁰⁰

'BASTOGNE' ICE CREAM WITH CARAMEL € 9⁰⁰

Dear Guest,

When you would like to change your room into your own restaurant,
please place your order with us
via [+31 20 717 95 77](tel:+31207179577) 

When placing an order please don't forget to put in
your room number first

Coffee & Tea

Lungo	€ 3 ³⁵
Espresso	€ 3 ³⁵
Cappuccino	€ 4 ¹⁰
Espresso Doppio	€ 4 ¹⁰
Espresso Macchiato	€ 5 ¹⁵
Latte Macchiato	€ 4 ¹⁵
Tea	€ 3 ³⁵
Fresh Mint Tea	€ 4 ⁴⁰
Fresh Ginger Tea	€ 4 ⁴⁰
Hot Chocolate	€ 4 ¹⁰
whipped cream	€ 0 ⁵⁰

SOFTDRINKS

Pepsi	€ 3 ²⁵
Pepsi Max	€ 3 ²⁵
7 up	€ 3 ²⁵
Sisi Orange	€ 3 ²⁵
Royal Club Cassis	€ 3 ²⁵
Royal Club Tonic	€ 3 ²⁵
Rivella	€ 3 ²⁵
Ginger Ale	€ 3 ²⁵
Bitter Lemon	€ 3 ²⁵
Fever Tree Tonic water	€ 3 ⁵⁰
Fever Tree Elderflower tonic	€ 3 ⁵⁰
Spa 0.25 still sparkling	€ 3 ²⁵

JUICES

Jus 'd Orange	€ 3 ⁷⁵
Cranberry	€ 3 ⁷⁵
Apple	€ 3 ⁷⁵

For with the coffee

DUTCH APPLE PIE	€ 9 ⁰⁰
whipped cream vanilla ice cream	

ROSÉ WINE

Pinot Grigio Blush Principato	€ 6 ⁰⁰ € 30 ⁰⁰
Friuli-Venezia Giulia Italia	

F L O O R O R D I N K S

WHITE WINES

Sauvignon Blanc	€ 6 ⁰⁰ € 30 ⁰⁰
IGP Côtes de Gascogne France	
Chardonnay Reserve	€ 6 ⁰⁰ € 30 ⁰⁰
Languedoc Roussillon France	
Pinot Grigio Gregoris	€ 6 ⁰⁰ € 30 ⁰⁰
Friuli-Venezia Giulia Italia	
Riesling Kabinett	€ 6 ⁰⁰ € 30 ⁰⁰
Mosel-Saar-Ruwer Germany	
Chablis Chardonnay	€ 45 ⁰⁰
Bourgogne Chablis France	
Sancerre Sauvignon Blanc	€ 45 ⁰⁰
Loire Valley Central Loire France	

RED WINES

Merlot	€ 6 ⁰⁰ € 30 ⁰⁰
IGP Atlantique France	
Cabernet Sauvignon-Syrah	€ 6 ⁰⁰ € 30 ⁰⁰
Languedoc Roussillon France	
Lorca Malbec Gregoris	€ 6 ⁵⁰ € 32 ⁰⁰
Mendoza Argentina	
Barbera d'Alba	€ 8 ⁰⁰ € 36 ⁵⁰
Barbera d'Alba Piedmont Italia	
Rioja Orban Tempranillo	€ 45 ⁰⁰
Rioja Basque Country Spain	
Zinfandel 'Stone Barn'	€ 36 ⁵⁰
California United States	

SPARKLING WINES

Cava Brut	€ 6 ⁰⁰ € 30 ⁰⁰
Selecció d'Arciac Catalonia Spain	
Taittinger Champagne Brut	€ 75 ⁰⁰
Champagne France	
Dom Perignon - 2006	€ 199 ⁰⁰
Courbevoie Champagne France	

DRAFT BEERS

Accor Honeybee-r 25 CL	€ 5 ⁰⁰
Accor Honeybee-r 50 CL	€ 7 ⁰⁰

BEER BY THE BOTTLE

Heineken Star Bottle 25 CL	€ 3 ⁵⁰
La Chouffe	€ 5 ⁰⁰
Duvel	€ 5 ⁰⁰
Strongbow cider	€ 5 ⁰⁰
Brouwerij 't IJ IJWIT ZATTE	€ 5 ⁰⁰
Amstel Radler	€ 5 ⁰⁰
Guinness	€ 5 ⁰⁰

COCKTAILS

Woowoo	€ 12 ⁰⁰
Mojito	€ 12 ⁰⁰
Tequila Sunrise	€ 12 ⁰⁰
Moscow Mule	€ 12 ⁰⁰
Mudslide	€ 12 ⁰⁰
Mocktail	€ 7 ⁵⁰

GIN TONIC

All gins will be served with our premium tonic

Bombay Sapphire	€ 10 ⁰⁰
Tanqueray	€ 12 ⁰⁰
Sloane	€ 12 ⁰⁰
Tanqueray N° 10	€ 13 ⁰⁰
Hendriks	€ 12 ⁰⁰
Monkev 47	€ 15 ⁰⁰

BAR BITES

'BITTERBALLEN'	€ 6 ⁵⁰
Deep fried meat-based snack	
FLOOR SNACK PLATTER	€ 9 ⁷⁵
Selection of famous Dutch bites	

SPIRITS

Captain Morgen Rum Spiced	€ 5 ⁰⁰ € 6 ⁰⁰
Smirnoff Vodka	€ 5 ⁰⁰
Ketel One Vodka	€ 6 ⁰⁰
Jägermeister	€ 4 ⁰⁰
Aperol Spritz	€ 8 ⁰⁰
Campari	€ 4 ⁰⁰
Safari	€ 6 ⁰⁰
Malibu	€ 10 ⁰⁰
Tequila	€ 10 ⁰⁰
Pernod	€ 5 ⁰⁰
Vaccari Sambuca	€ 6 ⁰⁰
Hoppe Vieux	€ 3 ⁰⁰
Jenever Jong Old	€ 4 ⁰⁰

Digestifs

Remi Martin VSOP XO	€ 9 ⁰⁰ € 16 ⁰⁰
Courvoisier VS	€ 9 ⁵⁰
Calvados VSOP	€ 9 ⁰⁰
Armagnac de Montal VSOP	€ 9 ⁰⁰
Port Ruby	€ 7 ⁰⁰
Liquor 43	€ 6 ⁰⁰
Tia Maria	€ 6 ⁰⁰
Baileys	€ 6 ⁰⁰
Disaronno Amaretto	€ 6 ⁰⁰
Grand Marnier	€ 6 ⁰⁰
Cointreau	€ 6 ⁰⁰
Drambuie	€ 6 ⁰⁰

WHISKEY

Cragganmore 12 years	€ 9 ⁰⁰
Dalwhinnie 15 years	€ 9 ⁰⁰
Famous Grouse	€ 6 ⁰⁰
Glenfiddich	€ 9 ⁰⁰
Highland Park 12 years	€ 9 ⁰⁰
Johnny Walker Black Label	€ 9 ⁰⁰
Johnny Walker Red Label	€ 5 ⁰⁰
Jack Daniels	€ 7 ⁰⁰
Jameson	€ 6 ⁰⁰
Lagavulin 16 years	€ 9 ⁰⁰
Macallan	€ 9 ⁰⁰
Oban	€ 9 ⁰⁰
Talisker	€ 9 ⁰⁰
Tullamore Dew	€ 6 ⁰⁰

Please ask our serving staff for more information concerning diet wishes or food allergies. They are more than happy to help you out.



We feed our guests like we would feed our own family, in a responsible way

Amir Nahai,
Chief F&B officer



Because we are restaurateurs,
Because today's food model is not sustainable,
Because we want our guests to eat high-quality products,
We are taking real action to provide healthy and sustainable food in our restaurants.

Our goal

WE WANT TO OFFER OUR GUESTS A TRUE CULINARY EXPERIENCE WITH HIGH-QUALITY, HEALTHY AND SUSTAINABLE FOOD.

We also want to contribute to transforming the agricultural model.

We have therefore made 9 commitments

WE WILL GRADUALLY ROLL THEM OUT IN OUR HOTELS BY END 2020. Because food and farming models differ significantly around the world, we may have to make some exceptions or specific local commitments.

THERE'S A LOT AT STAKE:

- In developed countries, more than one in two adults and nearly one in six children are either overweight or obese.
- Over 30% of food is wasted, yet one in seven people suffer from malnutrition.
- Meat production is responsible for 15% of the planet's carbon emissions.
- Studies reveal that many food additives are dangerous for our health.



Our 9 commitments

FOR HEALTHY AND SUSTAINABLE FOOD BY END 2020



1 TO CUT FOOD WASTE BY AN AVERAGE OF 30%	How? By rolling out an extensive food waste-reduction program and by giving food products a second life.
2 TO FAVOR LOCAL FOOD SUPPLIERS AND SEASONAL PRODUCE	How? By offering at least 10 regional products and ensuring that three-quarters of our fruits or vegetables are seasonal
3 TO INCREASE OUR SELECTION OF ORGANIC PRODUCTS AND SUPPORT AGROECOLOGY	How? By ensuring that our breakfast, lunch and dinner selections include at least two key products (e.g. cereal and fruit) that are organic – preferably not imported. Or by offering certified agroecological products.
4 TO PREFER SUPPLIERS COMMITTED TO ANIMAL WELFARE	How? By providing free-range or cage-free eggs (shell and liquid) only*. And by working with our suppliers so they gradually adopt animal welfare practices
5 TO BAN ENDANGERED FISH SPECIES AND PROMOTE RESPONSIBLE FISHING	How? By banning six endangered fish species, as well as locally threatened fish from our menus**. By sourcing wild and farmed fish products from sustainable fisheries (MSC or ASC certified), where available.
6 TO ELIMINATE SINGLE-USE PLASTIC	How? By providing eco-friendly straws and stirrers, only if necessary. By using plastic alternatives where these are available (take-away containers, individual breakfast portions, coffee pods, bottled water, etc.).
7 TO REMOVE CONTROVERSIAL FOOD ADDITIVES AND REDUCE FAT AND SUGAR	How? By banning controversial food additives from five key products. By reducing fat and sugar content in our food***. By cutting out palm oil or ensuring that we use sustainable palm oil (certified by RSPO, Rainforest Alliance, or other organic labels).
8 TO SERVE RESPONSIBLE COFFEE OR TEA	How? By offering responsibly-produced coffee or tea at breakfast (certified by Rainforest, FairTrade, Organic, WFTO, etc.).
9 TO CATER FOR A RANGE OF DIETARY NEEDS	How? By including vegetarian dishes in our menus and by catering for other special dietary needs (gluten-free, etc.).

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