



HOTEL - RESTAURANT



AMERICAN GRILL



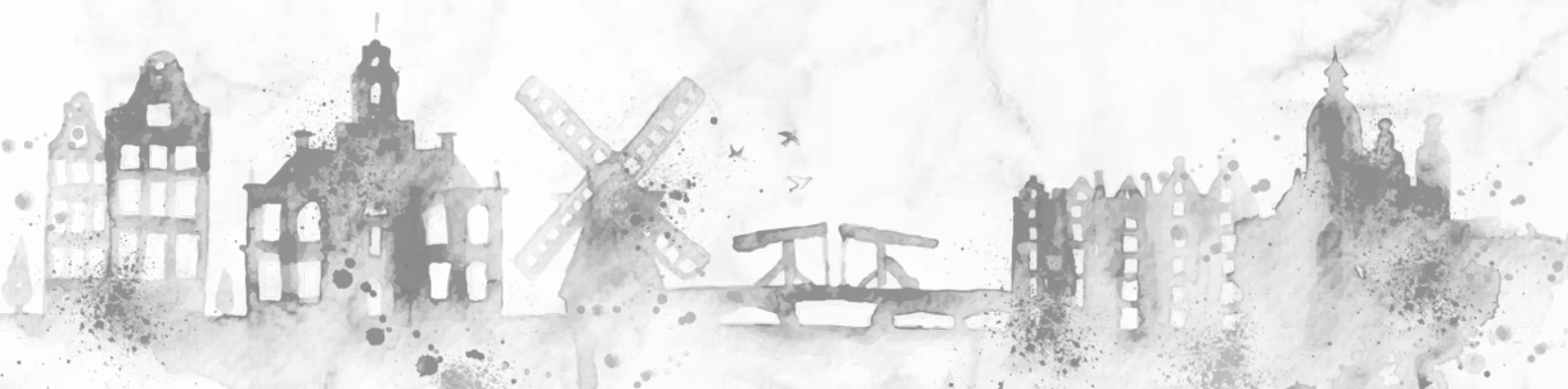
# MENU



HOTEL - RESTAURANT



## AMERICAN GRILL



## STARTERS

<b>BREAD BASKET</b>	5.50
Served with three dips: hummus, garlic butter and olive tapenade	
<b>TEMPURA</b>	11.50
Tempura shrimps and vegetables served with a sweet and sour dip	
<b>ROASTED MUSHROOMS</b>	7.50
Mushrooms filled with Gouda cheese	
<b>BUFFALO CHICKEN WINGS</b>	8.90
Chicken wings served with salad on the side	
<b>LEMON CHICKEN</b>	10.50
Tempura tender chicken strips served with a lemon dip	
<b>GRILLED GOURMET SAUSAGES</b>	8.50
Served with salad on the side and a chili dip	
<b>PULLED CHICKEN TACOS</b>	10.50
Tacos filled with pulled chicken, grated cheese and salad	
<b>PIL PIL PRAWNS</b>	11.90
Prawns roasted in herb oil served with grilled bread	
<b>CARPACCIO</b>	12.50
Beef tenderloin served with lemon mayonnaise, pine seeds, parmesan and rocket	
<b>SMOKED SALMON TOASTS</b>	13.90
Salmon served with red onion and lemon mayonnaise	
<b>LOADED NACHOS</b>	1p. 9.50 2p. 16.50
Nachos topped with cheddar cheese, kidney beans and minced beef, bacon and jalapeños	
Guacamole, salsa and sour cream served on the side	
<b>ROYAL MIXED PLATTER</b>	1p. 9.90 2p. 16.90
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

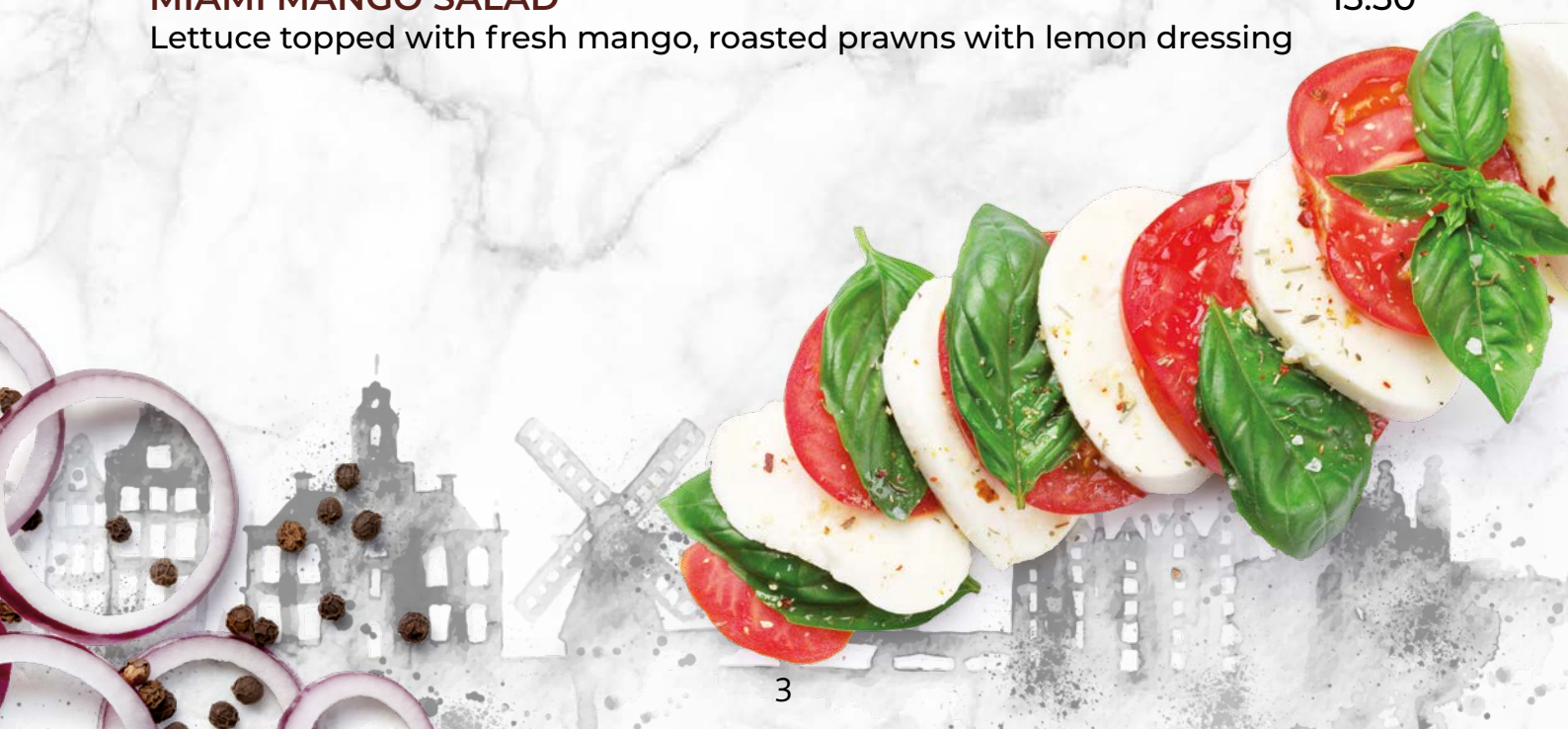


## SOUPS

TRADITIONAL TOMATO SOUP	8.50
OLD AMSTERDAM ONION SOUP	8.50
CLEAR VEGETABLE SOUP	8.50
ROYAL SEAFOOD SOUP	10.50
BEEF STROGANOFF SOUP	10.50

## SALADS

<b>CLASSIC CAPRESE SALAD</b> Mozzarella di Bufala with fresh tomatoes and basil	11.90
<b>SMOKED SALAD</b> Luxurious salad with smoked salmon topped with lemon mayonnaise, eel topped with whisky sauce and mackerel	18.50
<b>CALIFORNIA SALAD</b> Lettuce and tomato topped with roasted bacon, avocado, corn with French dressing	10.90
<b>TRADITIONAL CAESAR SALAD</b> Grilled chicken, romaine lettuce, boiled egg, parmesan cheese with croutons and caesar dressing	13.50
<b>MIAMI MANGO SALAD</b> Lettuce topped with fresh mango, roasted prawns with lemon dressing	13.50



## MAIN COURSES

### CHICKEN

Side dish / salad is ordered separately

<b>BARBECUED PIRI PIRI CHICKEN SKEWERS</b> 🌶️	17.50
Chicken skewers marinated in piri piri spices	
<b>ROASTED CHICKEN ROLLS IN BACON</b>	18.90
Served with honey mustard glaze	
<b>BREADED CHICKEN FILLET</b>	17.50
Breaded pan-fried chicken cutlet	
<b>BARBECUED BUFFALO STYLE CHICKEN FILLET</b>	16.50
Grilled chicken fillet topped with barbecue sauce	

### VEGETARIAN

Side dish / salad is ordered separately

<b>SEASONAL VEGETABLE BURRITO</b>	16.90
Topped with melted mozzarella cheese	
Guacamole, salsa and sour cream served on the side	
<b>BARBECUED VEGETARIAN PLATTER</b>	16.50
Grilled seasonal vegetable skewers	
<b>VEGETARIAN AMERICAN STEW WITH SEASONAL VEGETABLES</b>	17.50
Topped with melted mozzarella	







## SPECIALS

Side dish / salad is ordered separately

<b>CHICKEN OR BEEF BURRITO</b> Topped with melted Gouda cheese Guacamole, salsa and sour cream served on the side	18.50
<b>BURRITO SUPREME</b> Filled with seasonal vegetables, marinated chicken, beef and shrimps topped with melted Gouda cheese Guacamole, salsa and sour cream served on the side	21.90
<b>TEXAS TOSTADO</b> Chicken quasadilla topped with melted Gouda cheese Guacamole, salsa and sour cream served on the side	17.50
<b>SCHNITZEL DU CHEF</b> Pork fillet schnitzel served with melted Old Amsterdam cheese on top	18.90
<b>AMERICAN STEW WITH BEEF AND SEASONAL VEGETABLES</b> Topped with melted mozzarella	21.50
<b>BARBECUED SHASLICK</b> Barbecued beef & chicken skewers	18.90



## FISH & SEAFOOD

Side dish / salad is ordered separately

<b>ROASTED SALMON FILLET</b> Served with dill sauce on the side	21.50
<b>GRILLED KING PRAWNS</b> Marinated with garlic oil	23.50
<b>MIXED FISH PLATTER</b> Salmon, sole fish, king prawns, calamaris served with dill sauce and garlic sauce	28.90
<b>ROASTED SOLE FISH</b> Served with garlic sauce on the side	19.90
<b>CALAMARIS</b> 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

<b>CLASSIC ANGUS BEEF BURGER</b>	14.90
<b>CAESAR STYLE CHICKEN BURGER</b>	14.90
<b>VEGETARIAN BURGER</b>	14.90
<b>TOPPINGS OPTIONAL</b> 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

<b>RUMP STEAK 250 gr. / 9 oz.</b>	<b>19.90</b> (upgrade per extra 100 gr. - 7.00)
<b>SIRLOIN STEAK (NEW YORK STRIP) 250 gr. / 9 oz.</b>	<b>22.90</b> (upgrade per extra 100 gr. - 7.00)
<b>RIB EYE STEAK 250 gr. / 9 oz.</b>	<b>23.50</b> (upgrade per extra 100 gr. - 8.00)
<b>TENDERLOIN STEAK (FILET MIGNON) 250 gr. / 9 oz.</b>	<b>29.90</b> (upgrade per extra 100 gr. - 9.00)
<b>PORTERHOUSE T-BONE STEAK 500 gr. / 18 oz.</b>	<b>33.50</b>
<b>PORK FILLET 250 gr. / 9 oz.</b>	<b>19.90</b>
<b>MIXED GRILL SELECTION</b> Tenderloin steak, pork fillet, barbecued chicken skewer and spare ribs	<b>29.90</b>
<b>SURF &amp; TURF</b> Combination of tenderloin steak and king prawns	<b>31.50</b>
<b>AMERICAN BARBECUED SPARE RIBS</b>	<b>18.90</b>
<b>RACK OF LAMB (French Racks)</b>	<b>29.90</b>

## SAUCES

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





## 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	8.90
CREMÈ BRULEE	8.50
CHEESECAKE	8.90
DAME BLANCHE	8.50
RED VELVET CAKE	8.50
APPLE PIE	8.90
TIRAMISU	8.90





## 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. 6.50    2 pers. 10.00  
3 pers. 13.50    4 pers. 17.00

## MIX OF LOCAL SNACKS

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

1 pers. 7.30    2 pers. 10.80



## 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)	7.90
ITALIAN COFFEE (+ AMARETTO)	7.90
BAILEYS COFFEE	7.90
ICED COFFEE	6.50







## SOFT DRINKS

PEPSI	Small: 3.20	Regular: 5.90
PEPSI LIGHT	Small: 3.20	Regular: 5.90
PEPSI MAX	Small: 3.20	Regular: 5.90
SISI ORANGE	Small: 3.20	Regular: 5.90
7UP	Small: 3.20	Regular: 5.90
LIPTON ICE TEA		
Sparkling	Small: 3.20	Regular: 5.90
Green Tea	Small: 3.20	Regular: 5.90
Peach	Small: 3.20	Regular: 5.90
CASSIS	Small: 3.20	Regular: 5.90
BITTER LEMON	Small: 3.20	Regular: 5.90
TONIC	Small: 3.20	Regular: 5.90
GINGER ALE	Small: 3.20	Regular: 5.90
SOURCY		
• STILL WATER		3.20
• SPARKLING WATER		3.20
• STILL WATER 0.75 L		6.50
• SPARKLING WATER 0.75 L		6.50
SODA WATER		3.20
RED BULL		4.90

## JUICES

FRESH ORANGE JUICE	Regular: 4.90
MANGO JUICE	Small: 3.50 Large: 6.00
GUAVA JUICE	Small: 3.50 Large: 6.00
CRANBERRY JUICE	Small: 3.50 Large: 6.00
TROPICAL JUICE	Small: 3.50 Large: 6.00
APPLE JUICE	Small: 3.50 Large: 6.00
ORANGE JUICE	Small: 3.50 Large: 6.00
TOMATO JUICE	Small: 3.50 Large: 6.00

## BEERS

<b>DRAFT BEER</b> - pint	6.00
<b>DRAFT BEER</b> - half pint	3.00
<b>WEIZE</b> (white beer)	5.00
<b>RADLER</b>	4.00

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

## HOUSE WINES

<b>DRY WHITE WINE</b> La Plume Chardonnay (South Africa)	Glass: 5.20	1/2 liter: 17.90	1 liter: 31.50
<b>SWEET WHITE WINE</b> Johannes Egberts (Germany)	Glass: 5.20	1/2 liter: 17.90	1 liter: 31.50
<b>ROSÉ WINE</b> La Plume Rosé (South Africa)	Glass: 5.20	1/2 liter: 17.90	1 liter: 31.50
<b>RED WINE</b> La Plume Cabernet Sauvignon (Spain)	Glass: 5.20	1/2 liter: 17.90	1 liter: 31.50
<b>PROSECCO 0.75 L</b> Frizzante Secco (Italy)			35.00
<b>PROSECCO 0.20 L</b> Frizzante Secco (Italy)			9.90

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

## CHAMPAGNE

**PIPER HEIDSIECK - BRUT**

Bottle: 85.00





## 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
KIR ROYAL	8.90
BELLINI	8.90

### AFTERDINNER

GRAPPA	5.00
LIMONCELLO	5.00

## COCKTAILS

### OUR CREATIONS

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#### ENJOY THE BARTENDER'S CREATIONS

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

## GIN & TONICS

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

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

