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# BREAKFAST

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Served 24 hours a day

# À la carte

## EGG DISHES

Boiled	9
Scrambled, fried, poached, omelette or egg white omelette	13
<i>Served with of choice:</i>	
<i>bacon, veal sausage, ham, cheese, tomato, onion, mushrooms, spinach, green asparagus, bell pepper, turkey, salmon</i>	
Eggs Benedict (ham)	15
Eggs Florentine (spinach)	15
Eggs Norwegian (salmon)	17

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## BREAD

### served with jams, honey, marmalade and butter

White or whole-wheat toast	9
Selection of viennoiserie	15
Open sandwiches with a choice of two cold cuts	15
<b>Cold cuts:</b>	
Matured, young- or goat cheese	6
Cooked ham or parma ham, turkey breast or Spinata Romana	6
Smoked salmon of 'Zalmhuis Steur'	9

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## CEREALS

Yogurt with cranberry compote and homemade granola	9
Oatmeal, Corn Flakes, All Bran, Special K, classic muesli, crispy muesli, homemade granola	9
<i>Served with:</i>	
<i>Whole milk, semi-skimmed milk, skimmed milk, soy milk, almond milk, yogurt, Greek yogurt or quark</i>	

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## DE-LIGHT DISHES

Egg white omelette with chives (90 kcal)	13
Poached eggs with spinach on rye (350 kcal)	13

## À LA CARTE

French toast	9
Hash browns	6
Belgian waffles served with maple syrup or chocolate sauce	9
Dutch pancakes served with maple syrup or chocolate sauce	9
American pancakes served with maple syrup or chocolate sauce	9
French crêpes served with maple syrup or Nutella	9
Homemade granola served with Greek yogurt or quark and berry compôte	9
Fresh fruit salad served with Greek yogurt	9
Açai bowl with a selection of nuts and fruits*	12
Oatmeal prepared with your choice of (skimmed) milk, almond milk, soymilk or water, served with berries and brown sugar*	9
Avocado with pink grapefruit segments, quinoa and almonds*	9
Greek salad, tomato, cucumber, feta cheese, red onion and black olives*	9
Dim-sum*	12
Noodle soup*	9
Noodles*	9
Steamed vegetables	9

\* = available until 11.00 AM

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## CAVIAR AND LOBSTER

Black Pearl caviar	
10 grams	35
30 grams	85
100 grams	275
Half lobster from Saint Mary's Bay	28

# Breakfast menus

## CONTINENTAL 30

Fruitjuice of your choice: orange, grapefruit, apple, tomato, cranberry  
Hot beverage of your choice: coffee, espresso, cappuccino, tea or hot chocolate  
Cereals of your choice served with dairy of choice  
Served with a selection of freshly baked croissants, pain au chocolat, raisin bun, baguette and toast with marmalade, jam and butter

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## AMERICAN BREAKFAST 38

Your choice of continental breakfast including an egg-, à la carte or De-light dish

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## DE- LIGHT BREAKFAST 38

Fruit juice of your choice: orange, grapefruit, apple, tomato, cranberry  
Hot beverage of your choice: coffee, espresso, cappuccino, tea or hot chocolate  
Your choice of a de-light dish:  
Egg white omelette with chives (90 kcal) or  
Poached eggs with spinach on rye (350 kcal)

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## ROYAL BREAKFAST FOR TWO 249

The most extensive breakfast of Amsterdam served in your room. Enjoy, next to fresh brewed coffee and a warm croissant, the most exclusive products in the world.

- 1/2 bottle of Champagne | Veuve Clicquot Ponsardin
- Two half lobsters from Saint Mary's Bay
- Padouk salmon from "Zalmhuis Steur" with cream cheese and chives
- Open sandwiches with a selection of cold cuts
- Black Pearl caviar (10 grams)
- Truffle omelette
- Yogurt with cranberry compote and homemade granola
- Fruit juice of your choice
- Hot beverage of your choice

# IN-ROOM DINING MENU

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selected by executive chef Andrès Delpeut  
served from 11:00 until 07:00

## SANDWICHES

Club Sandwich	20
Smoked salmon sandwich, red onion, capers, remoulade	21
Sandwich caprese, tomato, basili, mozzarella	18

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## STARTERS

### SERVED WITH BREAD

Creamy tomato soup with crème fraîche and chives	14
Cream of pumpkin with a cream of ricotta and persillade	18
Classic Caesar salad	18
Chicken Caesar salad	23
Dutch shrimp cocktail with whisky sauce, avocado and toast	18
Marinated salmon, roseval potato confit, cilantro, chives and chervill	18
Salad Niçoise	23
Steak tartare with classic garnish	18
Pâté en croûte de Campagne, jelly of port, mini artichokes, mushrooms	15

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## MAIN COURSES

Fish and chips with tartare sauce	23
Fried corvina, ravioli filled with burrata, sauce of water cress	26
Merguez sausages, Chimichurri, eggplant, tomato, chick peas	25
Tournedos Rossini	45
Tournedos Rossini without duckliver	28
100% beef burger with pickles, cheddar, bacon, tomato and lettuce	23
Yellow curry with chicken, seasonal vegetables, white rice	24
Yellow curry seasonal vegetables, white rice (vegetarian style)	20
Whole barbequed Canadian lobster, fries, lettuce, lime mayonaise	58
Half barbequed Canadian lobster, fries, lettuce, lime mayonaise	31

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## SIDE DISHES

Green salad	10/15
Fries from the Friet Boutique Amsterdam	8
Selection of steamed seasonal vegetables	6
Basmati rice	6

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## PASTAS AND PIZZAS

Pasta Napoletana (vegetarian)	20
Pasta Bolognese with Parmesan cheese	22
Seasonal pasta	22
Pizza Margherita	20
Pizza with toppings of choice:	26
Salami, ham, mushrooms, olives or bell pepper	



HOTEL  
**THE GRAND**  
AMSTERDAM  

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*Depuis 1578*



## OYSTERS AND CAVIAR

David Hervé's Royale Cabanon	5
UMAMI NO. 3	5
Raspberry Point No3	5
Black Pearl caviar	
Served with blinis, crème fraîche en traditional garnish	
10 grams	35
30 grams	85
100 grams	275

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## SNACKS

Bourgondische 'bitterballen' (6 pieces)	12
Shrimp croquettes from Holtkamp (6 pieces)	15
Fries from the Friet Boutique Amsterdam	8
The Grand Night Platter (served with bread)	56
Smoked salmon from 'Zalmhuis Steur', selection of Dutch and French cheeses, Brandt & Levi sausages with mixed pickles from Kesbeke	

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## CHEF'S CHOICE BY OUR PASTRY CHEF MARTIN BAUX

Selection of Dutch and French cheeses	16
Chocolate cake	10
Seasonal tart	10
Crème brûlée	11
Cheesecake	10
The daily special of Martin	10

# DE-LIGHT

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Served from 11.00 until 23.00



*De-light was developed by Sofitel Quiberon Thalasse sea & spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. The de-light menu offers a selection of dishes low in calories and fat, in order to create the opportunity to enjoy lovely dishes with your health and well-being in mind.*

## STARTER

Cauliflower cream and its crunchy tops (130 kcal) 10

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## MAIN COURSE

Slice of cod cooked sous-vide in bouillon of saffron and herb (160 kcal) 30

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## DESSERT

Strawberry custard with strawberry sauce (110 kcal) 10

# THE GRAND CHAMPAGNE AFTERNOON TEA

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served from 3p.m. until 5.30p.m.

## THE GRAND CHAMPAGNE AFTERNOON INDULGENCE

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All our products in the Afternoon Tea are homemade by our own pastry chef Martin Baux. It is also possible to make a reservation for the Afternoon Tea in our Library 'Or or if the weather is good in our inner garden. To make a reservation call 560.

The In-Room Dining Afternoon Indulgence exists of:

A glass Veuve Clicquot Champagne

An etagère with:

**Sweet and savory cones from our bakery:**

Served with berry and honey jams, red onion compote and Devonshire clotted cream

**Sandwiches:**

Roasted chicken with curry

Cucumber with mint and yogurt

Smoked salmon, cream cheese, kapers and dille

**Desserts - selection of homemade pastry**

Lavender and jasmin loaf cake

70% dark chocolate profiterole

Lime tart with passion fruit and coconut meringue

Matcha and raspberry macaron

Served with tea from Newby of choice:

Earl Grey

English Breakfast

Assam

Lapsang Souchong

Jasmin

L'Oriental (passionfruit, peach and strawberry)

Lemon Verveine

Rooibos

Camille

Oolong

Fresh mint tea

# MENU FOR PRINCES AND PRINCESSES

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For little royal guests from 2 to 12 years old

## BREAKFAST

Soft boiled egg with white or whole-wheat toast	9
Scrambled eggs with ham served with white or whole-wheat toast	13
Fruit yogurt	5
Dutch Pancakes served with maple syrup or chocolate sauce	9
American Pancakes served with maple syrup or chocolate sauce	9
Belgian waffles served with maple syrup or chocolate sauce	9
French crêpes served with maple syrup or Nutella	9
Cereals served with milk or yogurt	9

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## STARTERS

Creamy tomato soup with crème fraîche and chives	14
Cucumber and tomato salad with a French dressing	9

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## MAIN COURSES

Prince and Princesse burger, lettuce, tomato, cheese, bacon and fries from the Friet Boutique Amsterdam	18
Corvina with potatoes, haricots verts, tomatoes, olives and tomato salsa	24
Chicken filet with French fries and apple compote	23
Spaghetti Bolognese with Parmesan cheese	20
Pizza Margherita	20
Pizza with toppings of choice: salami, ham, mushrooms or bell pepper	26

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## DESSERTS

Homemade ice-cream or sorbet from our pastry chef:	
Chocolate, vanille or seasons special	11
Crème brûlée	11
Seasonal fruits with whipped cream	11

# DRINKS

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Coffee	Coffee	6	Orange grapefruit, apple,	6	Juices
	Coffee French press	6	pineapple, cranberry, tomato,		
	French press	6	carrot, tropical fruit, red fruits,		
	Espresso	6	smoothies, detox-cocktail		
	Decaffeinated coffee	6			
	Cappuccino	6	Coca-Cola (Light, Zero)	5	
	Latte macchiato	6	Fever Tree (Lemonade, Tonic)	5	
	Espresso macchiato	6	Fentimans	5	
	French coffee (Grand Marnier)	16	Lipton Ice Tea	5	
			Thomas Henry Ginger Ale	5	
Tea	Earl Grey	6	Royal Club	5	Softdrinks
	English Breakfast	6	Soda Monaco	5	
	Assam	6	Red Bull	6	
	Lapsang Souchong	6	Sourcy Vitaminwater	8	
	Jasmin	6			
	L'Oriental	6	Heineken 0,33 liter	6	
	(passionfruit, peach & strawberry)	6	Heineken 0.0%	6	
	Lemon Verveine	6	(no alcohol) 0,25 liter		
	Rooibos	6	Corona	6	
	Camille	6	Natte, Brouwerij 't IJ	6	
Dairy	Oolong	6	Mooie Nel IPA, Jopen bier	8	Beer per bottle
	Fresh mint tea	6	Gladjanus		
			Brouwerij de Eeuwige Jeugd	6	
	Skimmed, semi-skimmed, whole milk	4	IJwit, Brouwerij 't IJ	6	
	Soja/almond milk	4	Mannenliefde, Oedipus	6	
	Milkshake	8	Tricky Tripel		
	Fristi	5	Gebrouwen door Vrouwen	6	
	Chocolate	5	Kriek Lambic, Mort Subite	6	
			Ruby port, Sherry, Vermout, Pernod	9	
	Water	EARTH water	4		
still/sparkling 0,33 litre					
EARTH water		7,5			
	still/sparkling 0,75 litre				
Aperitif and Cocktails	The Hodson Punch - <i>Zacapa 23, Havana 7, homemade velvet falernum, pineapple, pear</i>			16	
	Old fashioned - <i>Bulleit Bourbon, Angosture bitters, orange</i>			16	
	The Bridge - <i>Rosemary infused Plymouth Gin and raspberry</i>			19	
	Ginger mojito - <i>Havana 3y, mint, ginger, lemon</i>			17	
	Waterlilly - <i>Lillet, pisco, lemon, Peychaud bitters</i>			16	
	Kanpai - <i>Nikka, lapsang souchong, ginger</i>			16	
	Negroni - <i>Tanqueray, Campari, Carpano Antica Formula</i>			16	
	Espresso Martini - <i>Ketel One, Kahlua, Tia Maria, Buscaglione espresso</i>			16	
	Perfect Manhattan - <i>Dolin Rouge, Dolin Dry, Marker's Mark Bourbon, Angostura bitters</i>			16	
	Vermouth Royale - <i>Dolin Blanc, Dolin Rouge, Orange &amp; Angostura bitters, Veuve Cliquot</i>			17,5	
	<b>The bloody perfect*</b> - <i>Ketel one and tomato juice</i>			16	
	<b>Kir Royal*</b> - <i>Crème de cassis with Veuve Clicquot</i>			16	
	<b>Gin tonic*</b> - <i>Hendrick's gin, 1724 tonic, cucumber, pepper</i>			16	

\* To order 24 hours a day

# WINE LIST

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selected by our Wine Director Lotte Wolf

## CHAMPAGNE

**Glass Bottle**

### **Brut:**

Gosset   Célebris   Extra brut		519
Moët & Chandon   Dom Pérignon		505
Barons de Rothschild   Brut		168
Veuve Clicquot Ponsardin   Brut	17,5	99

### **Rosé:**

Veuve Clicquot Ponsardin   Brut rosé		190
Collet Rosé, Brut, Ay, France	23,5	127

## WHITE WINE

France   Corton-Charlemagne   Bonneau du Matray		465
France   Meursault   Vieilles Vignes   Les Tillets Bouzerau Gaere	20	100
United States   Chardonnay   Schug		88
France   Chablis   Vieilles Vignes   Hamelin		57
France   Sancerre   La Moussière   Alphonse Mellot		88
South Africa   Walker Bay   Chardonnay   Mission Vale		88
Australia   Adelaide Hills   Chardonnay   12th man   Wirra Wirra		66
The Netherlands   Louwberg   Maastricht   Riesling   Apostelhoeve		59
New Zealand   Ant Moore   Sauvignon Blanc   Signature Series   Marlborough	11	66
Italy   Alto Adige   Pinot Grigio   Alois Lageder	10	57
South Africa   Swartland   Chenin Blanc   Force Majeure	8	39
France   Côtes de Gascogne   Les Quatre Cépages   Domain Pajot	6,5	31

## ROSÉ WINE

France   Grenache/Rolle   Rock n' Rolle Baby	6,5	36
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## RED WINE

France   Saint - estèphe   Cos D'Estourne   2nd Grand Cru Classé		395
France   Saint Julien   Gruaud-Larose   2nd Grand Cru Classé		260
Italy   Barolo   Nebbiolo   Parafada   Massolino		199
France   Bourgogne   Pinot Noir   Geoffroy   Gevrey Chambertin		175
New Zealand   Central Otago   Pinot Noir   Felton Road		129
Italy   Rossi di Montalcino   Sangiovese   Poggio Antico		87
France   Premières Côtes de Bordeaux   Cuvée Prima   Carignan	14	87
Chili   Rapel Valley   Sideral   Altaïr		83
Spain   Rioja   Peña Aldera   Crianza		57
New Zealand   Marlborough   Wairau River   Pinot Noir	11	55
France   Grignan-les-Adhémar   Vieilles Vignes   Domaine de Grangeneuve	6,5	31

**Half bottle champagne:**

Veuve Clicquot Ponsardin | Brut 78

**Half bottle white wine:**

France | Puligny-Montrachet | Les Tremblots | Hubert Lamy 92

France | Chablis | Hamelin 34

Italy | Alto Adige | Pinot Grigio | Alois Lageder 35

**Half bottle red wine:**

Italy | Chianti | Sangiovese | Badia a Coltibuono | Classico 47

France | Puisseguin Saint-Emillion | Bel - Air 42

If you are interested in the vintages, please ask, and we will gladly inform you.

A broader wine list is available upon request.

# LIQUEUR & DISTILLED

All items are also available per bottle.

For other request, please feel free to ask one of our ambassadors.

## **Liqueur:**

Grand Marnier	10
Bailey's	10
Licor 43	10
Limoncello	10

## **Whisky:**

Highland Park (18 jaar)	19
Oban Single Malt Scotch Whisky (19 jaar)	16
Jameson Irish Whisky	12

## **Rum:**

Zacapa (23 jaar)	18
Atlantico Platinum	11

## **Tequila:**

Don Julio Reposado	22
Corralejo   Blanco	12

## **Gin:**

Monkey 47	14
Tanqueray No. TEN	12

## **Wodka:**

Grey Goose	11
Ketel One Vodka	10

## **Cognac:**

Hennessey X.O.	26
Château Montifaud V.S.O.P.	12

## **Corenwyn:**

Bols Genever	8
Bols Corenwyn	8