

Snacks

Bourgondische bitterballen (6 stuks) Dutch traditional small veal croquettes (6 pieces)	6.00
Portie "Old Amsterdam" oude kaas Portion of "Old Amsterdam" cheese	6.00
Amsterdams bittergarnituur, ossenworst, leverworst en oude Amsterdammer kaas (9 stuks) Cold Amsterdam snack, two kinds of sausage and old Amsterdam cheese (9 pieces)	7.50
"Echt Hollands" warme mini snacks, bitterballen, kaasstengels en garnalen kroketjes (9 stuks) Hot "Pure Dutch" snack, small veal croquettes, cheese sticks and shrimp croquettes (9 pieces)	9.00
Warme Aziatische snacks (12 stuks) Hot Asian snacks (12 pieces)	9.50
"The Silk Bar" gemengd warm bittergarnituur (16 stuks) Hot "Silk Bar" mixed snacks (16 pieces)	13.50
Warme tortillachips met gesmolten kaas en guacamole Warm tortilla chips with melted cheese and guacamole	6.50
Krokant gebakken calamaris met citroendip Crispy deep fried calamari with lemon dip	7.50
De echte garnalen cocktail, 6 grote garnalen met cocktailsaus The real prawn cocktail, 6 prawns served with cocktail sauce	16.50

Sandwich kaart / Sandwich menu

Keuze uit traditioneel vloerbrood wit of rustiek multigranen

Choice of traditional white or rustic multigrain bread

Filet American met scharrelei salade 8.50

Filet American with salad of free-range eggs

Vitello tonato, huisgemaakte tonijnsalade, zoetzure rode ui en kappertjes 8.50

Vitello tonato with homemade tuna salad, pickled red onions and capers

Gezond met Beemster brokkelkaas, sla, tomaat en komkommer 8.50

Healthy with old Beemster cheese with lettuce, tomato and cucumber

Coppa di Parma, roomkaas, rucola, tapenade en semi gedroogde tomaat 8.50

Coppa di Parma, cream cheese, rocket leaves, olive tapenade and semi dried tomato

Toast Silk bar, gerookte zalm, gepocheerd ei geserveerd met Hollandaise saus 14.00

Silk bar toast, smoked salmon, poached egg served with sauce Hollandaise

Biefstuk van de kogel met brood en roomboter jus 17.00

Rump steak served with bread and butter gravy

2 garnalen- of kalfskroketten geserveerd met brood 9.00

2 shrimp or veal croquettes served with bread

Croque Madame, luxe tosti met ham, spiegelei en Gruyere kaas 9.50

Croque Madam, Grilled toast with ham, egg sunny- side up and Gruyere cheese

Clubsandwich, salade met kipfilet , bacon, ei, tomaat, komkommer en Cheddar, geserveerd met frites 13.50

Club sandwich, salad with fillet of chicken, bacon, egg, tomato, cucumber and Cheddar cheese, served with French fries

BBQ US beefburger, knapperige bacon, tomaat en uien op een sesambol, geserveerd met frites 14.00

BBQ beef burger, crispy bacon, tomato and onions on a sesame bun, served with French fries

Salades / Salads

Taditionele Caesar salade, Romeinse sla, croutons, Parmezaanse kaas, bacon en ansjovis-knoflookdressing	11.00
Traditional Caesar salad, Romaine lettuce, Parmesan cheese, croutons, bacon and anchovies-garlic dressing	
Met gegrilde kip/ With grilled chicken	14.00
Kip tikka salade met komkommer, mint en yoghurt dressing	14.00
Chicken tikka salad with cucumber, mint and yogurt dressing	
Salade Caprese, tomaten en buffelo mozzarella met basilicum	14.00
Caprese salad, tomato and buffalo mozzarella served with basil	
Salade beef chimichurri, paprika, peterselie, oregano en bladsla	16.50
Beef chimichurri salad, bell pepper, parsley, oregano and lettuce	

Soepen / Soups

Kip-noodle soep met kokosmelk, ei, rode ui en paprika	7.50
Chicken noodle soup with coconut milk, egg, red onion and paprika	
🇨🇭 Pomodori tomatensoep met basilicum	6.00
Pomodori tomato soup with fresh basil	

Alle salades en soepen worden geserveerd met brood & boter
All salads and soups are served with bread & butter

Hoofdgerechten / Main course

Nasi goreng geserveerd met kipsaté, atjar en kroepoek en saté saus 16.50
Nasi goreng served with chicken satay, pickles and prawn crackers and satay sauce

In boter gebakken vis van de dag met frites en groene salade 18.50
Butter fried daily changing fish served with fries and green salad

Gergrilde rib-eye geserveerd met pommes Dauphine, groene groenten en beurre Maître d'Hôtel 21.50
Grilled rib eye, served with pommes Dauphine, green vegetables and beurre Maître d'Hôtel

Pittige Shanghai gewokte kip, citroengras, koriander en sesam 18.00
Spicy Shanghai stir-fry chicken with lemongrass, coriander and sesame

Honing geroosterde Peking eend in groene Thaise curry met jasmijn rijst 22.00
Honey roasted Peking duck in Thai green curry served with jasmine rice

Steenoven pizzas / Stone oven pizzas

Pepperoni en salami met Provolone kaas, olijven en ui 15.50
Pepperoni and salami with Provolone cheese, olives and onion

Quatro Formaggi met vier soorten kaas 15.50
Quatro Formaggi with four kinds of cheese

Pasta / Pasta

Spaghetti Bolognese, gehakt saus met tomaat en basilicum, geraspte Parmezaanse kaas 14.50
Spaghetti Bolognese, meat sauce with tomatoes and basil, served with grated Parmesan cheese

Tagliatelle met knoflook spinazie en groenten 14.50
Tagliatelle with garlic, spinach and vegetables

Geserveerd met gamba's 17.00
Served with gamba's

Nagerechten / Desserts

Vers geneden seizoensfruit met koude champagne sabayon 8.50
Fresh sliced seasonal fruit served with cold champagne sabayon

Mousse van donkere Zwitserse chocolade 7.50
Mousse of dark Swiss chocolate

Kaasplateau 13.00
Cheese platter

+ **Mövenpick ijs**

Mövenpick ijs wordt sinds 1972 volgens traditioneel Zwitsers recept bereid

Vraag uw gastheer/gastvrouw naar ons speciale "Ice Dreams" menu

Mövenpick ice-cream is prepared according to original Swiss tradition since 1972

Ask your host(ess) for our "Ice Dreams" menu

PIES & CAKES

+ **Huisgemaakte Zwitserse appeltaart met slagroom** 4.50
Home baked Swiss apple pie with whipped cream

Taart van de dag (vraag u host) 4.50
Cake or pie of the day (ask your waiter)

EUR

☒ Mövenpick Coffee Specialties

Coffee		3.50
Decaf Coffee		3.50
Espresso	Single / Double	3.00 / 4.75
Espresso Macchiato	Single / Double	3.25 / 5.00
Cappuccino	Regular / Large	3.75 / 4.75
Caffè Latte	Regular / Large	3.75 / 4.75
Latte Macchiato		3.75
Espresso Con Panna		3.75
Hot or Cold Chocolate Milk		3.50

PIES & CAKES

☒ Huisgemaakte Zwitserse appeltaart met slagroom	4.50
Home baked Swiss apple pie with whipped cream	
Taart van de dag (vraag u host)	4.50
Cake or pie of the day (ask your waiter)	

THEE / TEAS BY RONNEFELDT

Per Pot 4.00

ENGLISH BREAKFAST

A full-bodied, delicate tea with a sparkling flavour

EARL GREY

A rich aromatic autumn Darjeeling with the refreshing citrus aroma of bergamot

DARJEELING

A delicious summer quality tea from the highlands near the Himalayas

JAPAN CLASSIC

A classic green tea of the best, freshest and finest sweetness

JASMINE TEA

Delicate jasmine petals diffuse their fragrance over a China green tea

CAMOMILE

A relaxing and soothing herbal infusion with the typical aromatic aroma of camomile

VERBENA

An unusual herbal infusion with many essential oils and the fine taste of lemons

ROIBOSH VANILLA

Sweetly creamy vanilla accentuates the rich flavour of this South African herbal infusion.

PEPPERMINT

An easy-to-drink, relaxing herbal infusion, full of freshness with natural menthol

RED BERRIES

The sweet fragrance of ripe berries lends this tea the precious fruity summer flavour

LEMON SKY

Lively, refreshing and lemony with lemon juice and lemon grass

BLACK TO RELAX

A typical summer plucking from Assam – strong, malty, spicy and highly aromatic

KOUDE DRANKEN / COLD BEVERAGES**☒ Mövenpick Coffee Specialties**

Iced Coffee	3.50
Iced Cappuccino	3.75
Iced Caffè Latte	4.25

☒ Mövenpick Flavoured Coffee Specialties Hot / Cold

Coffee Amaretto	4.75
Coffee Chocolate	4.75
Coffee Caramel	4.75

INTERNATIONALE KOFFIES / INTERNATIONAL COFFEES

+ Mövenpick Coffee Specialties (with alcohol)

Spanish coffee	8.00
Coffee, Tia Maria & whipped cream	
Royal coffee	8.00
Coffee, Cognac, cream de cacao & whipped cream	
Irish coffee	8.00
Coffee, Irish whiskey & whipped cream	
Italian coffee	8.00
Coffee, Amaretto & whipped cream	

Soft Drinks

Coca-Cola		3.00
Coca-Cola light		3.00
Coca-Cola Zero		3.00
Bitter Lemon		3.00
Cassis		3.00
Fanta		3.00
Red Bull		4.00
Sprite		3.00
Tonic		3.00
Ice-Tea	Sparkling and non-sparkling	3.00

Mineral waters

Chaudfontaine (0,25 ltr)	Sparkling and non-sparkling	3.00
Chaudfontaine (0,50 ltr)	Sparkling and non-sparkling	5.50
San Pellegrino (0,75 ltr)		7.75
Aqua Panna (0,75 ltr)		7.75

Fruit juices

Fruit juices (apple, pineapple, tomato, cranberry)		3.00
Orange juice	Regular (freshly squeezed)	6.00
	Small (freshly squeezed)	4.00

Beer**DRAFT BEER**

Heineken Regular		6.00
Small		3.50
Lady		3.00
Special Draft Beer Regular	Please ask your host	6.00
Small		4.75

BOTTLED BEER

Budweiser		5.00
Duvel		5.50
Leffe Blonde / Brune		5.50
Corona		5.00
Wieckse Witte		4.75
De Koninck		4.75
Guinness		5.75
Grolsch 45 cl		6.00
Jillz Cider		5.50

NON/LOW ALCOHOLIC BEER

Amstel Malt 0.1 %		3.50
Amstel Light 3.5 %		3.75

Aperitifs

Campari	5.50
Pernod	5.00
Martini White, Red, Dry	4.50
Osborne Sherry Medium, Dry	4.50
Cockburn port Red, White	4.50
Kopke late bottled vintage 2000 port	9.50

Local Spirits

Jenever	Young / Old	4.00
Vieux		4.00
Berenburg		4.00
Corenwijn		4.00
Jägermeister		4.00
Apfelkorn		4.00

Vodka

Smirnoff Red	5.50
Smirnoff Black	7.00
Absolut Vodka (mandarin, citron, black current, raspberry)	5.50
Grey Goose	9.00
Ketel 1 vodka	9.00

Gin

Gordon's	5.50
Tanqueray	6.50
Bombay Sapphire Dry Gin	7.00
Hendricks Dry Gin	9.00

Rum

Pomero Blanca	5.50
Pomero Gold	6.00
Bacardi Carta Blanca	5.50
Bacardi Black	6.00
Bacardi Reserva	6.50
Havana Club Añejo Blanco	6.00
Havana Club Light dry 3 años	6.50
Havana Club 7 años	7.00

Tequila

José Cuervo Tequila Clasico	5.50
José Cuervo Tequila Especial	6.50

International liquors

Amaretto di Saronno	6.00
Baileys	6.00
Cointreau	6.00
DOM Bénédicte	6.00
Drambuie	6.00
Galliano	6.00
Franceligo	6.00
Limoncello	6.00
Grand Marnier Rouge	6.00
Kahlua	6.00
Malibu	6.00
Passoà	6.00
Pisang Ambon	6.00
Southern Comfort	6.00
Tia Maria	6.00
Sambucca	6.00
Safari	6.00
43 Quarenta y tres	6.00

EUR

**Whisky
International**

Jack Daniels 7.75
Canadian Club 7.00

Bourbon

Makers Mark 8.00
Jim Beam 7.00
Four Roses 8.00

Irish

Bushmills 8.00
Bushmills 10 yrs 9.00
Jameson 7.00

Scotch

Grant's 7.00
Ballentines 7.00
J&B Scotch 7.00
The Famous Grouse 7.00
Chivas Regal 12 yrs 8.00
Chivas Royal Salut 21 yrs 24.00
Johnnie Walker Red Label 7.00
Johnnie Walker Black Label 12 yrs 8.00
Johnnie Walker Golde Label 11.00
Johnnie Walker Blue Label 24.00

Malt Whisky

The Balvenie	10 yrs	11.50
Bushmills	10 yrs	11.50
Bowmore	12 yrs	11.50
Cragganmore Spey	12 yrs	11.50
Cardhu	12 yrs	12.50
Dalwhinnie	15 yrs	12.50
Glenfiddich	12 yrs	11.50
Glenkinchie	12 yrs	11.50
Glenfarclas	12 yrs	11.50
Glenfarclas	15 yrs	12.50
Glenmorangie	10 yrs	12.50
Highland Park	12 yrs	11.50
Knockando	12 yrs	11.50
Lagavulin	16 yrs	16.50
Laphroaig	10 yrs	11.50
Oban Highland	14 yrs	15.50
Talisker	10 yrs	12.50
The Glenlivet	12 yrs	12.50
The Macallan	18 yrs	19.00

EUR

Cognac

Hennessy VSOP	8.00
Rémy Martin VSOP	8.00
Rémy Martin XO	20.00

Armagnac

Clés des Ducs	8.00
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Calvados

Busnel VSOP	8.00
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Grappa

Mazetti d' Altavilla Chardonnay	8.00
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EUR

WINE

GLASS

BOTTLE

Witte wijn / White wine

Pinot Grigio DOC, Cabert
Italie / Italy

5.00

24.50

Chardonnay, Vina Errazuriz, Curico Valley
Chili / Chile

7.00

34.50

Sancerre Vigne Blanche, Domaine Henri Bourgeois
Frankrijk / France

9.50

47.00

Rosé / Rose wine

Chateau Tour de Mirambeau AC Rose
Frankrijk / France

5.00

24.50

Rode wijn / Red wine

Chianti Rufina DOCG, Renzo Masi, Tuscany
Italië / Italy

5.00

24.50

Merlot, Errazuriz Estate
Chili / Chile

6.50

32.50

Chateau Tour de Trois Lunes, Bordeaux Supérieur
Frankrijk / France

8.00

40.00

EUR

CHAMPAGNE /SPARKLING WINE

GLASS

BOTTLE

Prosecco Frizante

9.50

37.50

Piper Heidsieck

16.00

69.00

Vraag uw host(ess) naar onze uitgebreide wijnkaart

Please ask your waiter/waitress for our extensive wine list

Champagne cocktails

Kir Royal

A delightful combination of sweet blackcurrant liqueur and champagne

16.00

Absolutely Fabulous

Vodka, cranberry juice, topped with champagne

16.00

Mimosa

A refreshing orange twist in your Champagne

16.00

COCKTAILS

Local cocktail

Amsterdam Cocktail

Jenever, triple sec, orange juice, angostura bitter

10.50

Whiskey Cocktails

Rusty Nail

Whiskey, Drambuie

11.00

Manhattan

Whiskey and sweet vermouth
shaken till chilled. Served tall over ice

11.00

Vodka Cocktails

Martini

10.50

Grey Goose Martini

14.00

Cosmopolitan

Vodka, triple-sec, lime juice, cranberry juice

11.50

Illusion

Vodka, triple sec, melonliquor and pineapple juice

11.00

Black Russian

Vodka, Kahlua

10.50

Esquire

Vodka, raspberry vodka and parfait d'amour

11.00

EUR

Tequila Cocktails

Margarita

Tequila blanco, triple-sec, lime juice, sugar syrup

11.50

Tequila Sunrise

Tequila blanco, orange juice, grenadine syrup

10.50

Tequila Mockingbird

Tequila, crème de menthe, limejuice and sugarsyrup

10.50

Sours

Whiskey, Amaretto, Limoncello

Liquor, lemon juice, sugar syrup, Angostura

10.50

Gin Cocktails

Dry Martini

Noilly Prat, Gordon gin

11.50

Hendricks Dry Martini

Noilly Prat, Hendricks gin

14.00

Gin fizz

Gin lemon juice, topped with soda

11.50

Long Island Ice Tea

Tequila, vodka, gin, triple sec, rum, lemon juice, cola

16.50

EUR

Rum cocktails

Caipirinha

Cachaca (Brazilian rum), lime juice, sugar syrup

11.50

Mojito

Rum, lime juice, sugar syrup, mint

11.50

Daiquiri

Rum, lime juice, sugar syrup

11.50

Bahama Mama

Rum, Apricot Brandy, Crème de Bananes, grenadine, orange juice, pineapple juice

10.50

El Presidente

Rum, pineapple juice, lime juice and grenadine

10.50

Dessert Cocktails

Swiss chocolat

Vodka, Baileys, crème cacao brown, chocolate ice cream

11.00

Scroppino

Lemonsorbet icecream, vanilla icecream, vodka and prosecco

8.50

EUR

Mocktails (alcohol free)

Virgin Mary

Tomato juice, Worcestershire sauce, Tabasco, pepper, salt, lemon juice, Angostura bitters

6.00

Virgin Mojito

Mint, sugar syrup, pineapple juice, lime juice, soda

6.00

Shirley temple

Lemon juice, ginger ale, grenadine

6.00

Shots

B52

Kahlua, Baileys, Grand Marnier

8.50

Kamikaze

Vodka, lime juice, triple sec

8.50

Movenpick Hotels & Resorts Wine of the Year

El Parrón Reserva, Cabernet Blend, 2008, Chili

34.50

Vina Errazuriz, Rapel Valley

El Parrón Reserva is a blend of hand-picked Cabernet Sauvignon, Carmenere, and Syrah grapes grown in the best vineyards of the Rapel Valley. The careful winemaking and aging for more than a year in French oak barrels are the secret for the impressive fruit complexity and the noble chocolate toasting. El Parrón Reserva goes perfectly with grilled meat or seafood, roasted lamb or game as well as cheese

