

## COFFEE

Espresso	€ 4.25
Double espresso	€ 5.50
Americano	€ 4.25
Cappuccino	€ 4.50
Espresso Macchiato	€ 4.50
Latte Macchiato	€ 4.75

## ICED COFFEE

<b>Jay's favorite coffee: Salted caramel ice latte</b>	€ 4.75
2 shots of espresso topped with ice, milk and a shot of salted caramel syrup	
<i>Coffees are also available with soy milk</i>	

## TEA

<b>Ronnefeldt loose bio teas</b>	€ 4.25
English Morning tea, Assam earl grey, Green Dragon, Magic Africa Rooibos, Pure Camomile, Light My Flame herbal tea	

<b>Park Hotel herbal teas</b>	€ 4.25
Fresh ginger, fresh mint, verveine	

<b>Tamara's favorite tea: Caj Mali</b>	€ 4.75
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*Our teas and coffees are served with a homemade cookie or sweets from the Jewelry Bar*

Homemade milk, white or dark hot chocolate	€ 4.50
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<b>JUICES</b>	€ 3.50
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Fresh orange juice
Apple juice
Cranberry juice

## SODAS

Coca Cola, Cola light, Fanta orange, Sprite, tonic, ginger ale, bitter lemon, ginger beer	€ 3.00
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Red Bull energy drink	€ 3.50
Mineral water still or sparkling 25cl	€ 3.00
Mineral water still or sparkling 75cl	€ 6.50

## Taste and share

### Dutch snacks

Dutch appetizer sampler	€ 5.75
6 Hot cheese sticks ✓	€ 7.00
6 Dutch bitterballen	€ 5.50

### Healthy bites

Crudités with yoghurt dip and olive dip ✓	€ 7.50
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### Meat and cheese

	55 gr	110 gr
Ibérico ham of Bellota with toasted pain Jeanette	€ 13.00	€ 24.50

Reypenaer 1 year Dutch artisan cheese ✓ GF	€ 8.50
Reypenaer V.S.O.P. 2 years Dutch artisan cheese ✓ GF	€ 9.50

Mixed platter with 55gr of Ibérico ham, Reypenaer and toast	€ 19.50
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### Desserts

Homemade tiramisu	€ 9.00
Fresh fruit salad GF	€ 8.50

**Information regarding allergies available upon request**

**Vegan and dietary options available upon request**

## HOMEMADE PASTRY

**We would like to introduce you to our homemade quality pastry. The pastry chefs from our MOMO restaurant will tempt your taste buds with these handmade season flavored sweets.**

Macaroons	€ 1.70
Chocolates	€ 1.95
Truffles	€ 1.70
Biscotti/Cookie	€ 1.50
Chocolate doll	€ 14.95
Chocolate Credit Card	€ 5.00
Chocolate CD	€ 8.50
Chocolate envelope	€ 12.00

**Did we just convince you with these great flavors? Ask the service staff to advise you about our different gift boxes ideal to take the chocolates home for your loved ones or to give them as a business gift.**

Macaroon box 7 pieces	€ 10.50
Macaroon XL box 14 pieces	€ 21.00
Chocolate selection box 7 pieces	€ 9.50
Chocolate selection box 13 pieces	€ 20.50
Chocolate selection box 16 pieces	€ 25.50
Chocolate bar 120 g/180 g	€ 6.50 / € 7.50

**Our chocolate may contain traces of nuts  
Information regarding allergies available upon request**

# THE LIVING ROOM

Dear guest,

The Living Room is like the city of Amsterdam. Every time you visit us, you'll explore something new!

We believe that by putting together the hearts of our entire food and beverage team we can come up with a menu card full of well elaborated classics in combination with exciting new items. You can enjoy any of our coffees and teas served with a deliciously homemade macaron or cookie.

Have a tasty lunch or dinner with a nice glass of wine, enjoy some snacks with local beers or treat yourself with our signature drinks.

Each beverage class is represented by two experts in our team that explore, taste and select new items for you every season. You can find their favorites throughout our menu card. If you would like to have any of our products explained in more detail, have information about allergies or would like to have a recommendation with how to combine your food and drink of choice, please feel free to ask your Living Room attendant, it might be one of our experts!

Warm regards,

Billy Ardila  
Food and Beverage Manager

## FOOD

### Soup & Salads

Tomato soup with oven fresh bread & farmers butter ✓	€ 7.50
Bread, olive oil and farmers butter ✓	€ 4.50
Mixed Green Salad ✓ GF	€ 11.50
Caprese salad ✓ GF	€ 13.50
Caesar salad with chicken	€ 14.50

### Sandwiches

Focaccia with mozzarella, dried ham, tomato & pesto	€ 9.50
Tuna melt on grilled pain Jeanette	€ 9.00
Sourdough bread with Lindenhoff cheese, beetroot hummus and rocket lettuce ✓	€ 9.00
Club Sandwich chicken on pain Campagne with homemade fries	€ 14.50
Club Sandwich salmon on pain Campagne with homemade fries	€ 14.50
Baguette with pulled chicken, piment d'espelette, pickled vegetables and coriander	€ 9.50

### Main entrées

MRY burger with homemade fries served with bacon, Lindenhoff cheese, lettuce & tomato	€ 18.50
Fish and Chips	€ 17.50
Spaghetti with garlic, parsley and bell peppers ✓	€ 16.00
Chicken curry with basmati rice, dal and papadum	€ 17.50
Braised beef with mashed potatoes and apple, onions and green asparagus	€ 19.50

## WINES

### Sparkling wines

	G	B
Prosecco Frizzante, Italy	€ 6.50	€ 35.00
Cremant D'alsace, France – organic	€ 9.00	€ 49.00
Perrier Jouët Brut Champagne	N/A	€ 89.00

### White wines

Macabeo Airen, Spain - organic	€ 5.50	€ 27.00
Chardonnay, Chili	€ 6.00	€ 30.00
Sauvignon Blanc, Spain – organic	€ 7.00	€ 35.00
Riesling, Germany - organic	€ 8.50	€ 42.00
Sancerre, France - organic	N/A	€ 62.00

### Cathanya's favorite wine: Sauvignon Blanc

*Citrus, grapefruit, minerals and a bit creamy*

### Rosé wine

Monastrell, Spain – organic	€ 7.00	€ 35.00
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### Red wines

Monastrell, Spain- organic	€ 5.50	€ 27.00
Merlot, Chili	€ 6.00	€ 30.00
Sangiovese, Italy	€ 7.00	€ 35.00
Grenache, Spain – organic	N/A	€ 52.00
Zinfandel, California	N/A	€ 65.00

### Sofie's favorite wine: Grenache

*Black fruits, light hints of vanilla and a delicate and fresh taste*

## BEERS

Heineken	€ 4.80
De Prael – Pale Ale – 6,1% vol.	€ 5.50
De Prael – Weizen – 5,4% vol.	€ 5.50
De Prael – Scotch Ale 7,7% vol.	€ 5.50

### Martin's favorite beer: Lentebok 6,6% vol

*Malty beer with light sweetness and floral aroma*

## SPIRITS

### Vodka

Ketel One vodka	€ 8.00
Ciroc vodka	€ 10.00

### Rum

Flying Dutchman white rum	€ 7.50
Diplomatico Reserva	€ 7.50
Zacapa 23	€ 18.00
<i>Try Zacapa 23 with our dark homemade chocolate + € 1.50</i>	

### Gin

Dutch Courage dry gin	€ 8.50
Bobby's	€ 9.00
Tanqueray Ten	€ 10.00
Hendricks	€ 10.00
Marconi 46	€ 11.00

### Tequila

Don Julio Blanco	€ 12.00
Mixed with tonic	€ 14.00
Mixed with grapefruit juice	€ 14.00
Don Julio Reposado	€ 14.00

### Cognac

Hennessy fine	€ 11.00
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### Liquor

Grand Marnier Cordon Rouge	€ 6.50
Grand Marnier Centenaire	€ 19.50
Limoncello	€ 6.50
Tia Maria	€ 6.50
Baileys	€ 6.50
Amaretto Disaronno	€ 6.50

### Whisky

Bulleit Bourbon	€ 7.50
Bulleit Rye	€ 8.50
Johnnie Walker Gold Label Reserve	€ 17.00
Johnnie Walker Blue Label – the perfect serve	€ 32.00
Talisker 10 years	€ 12.00
Dalwhinnie 15 years	€ 12.00
Singleton Spey Cascade	€ 10.00
Oban 14 years	€ 14.00
Glenkinchie 12 years	€ 14.00

## SINGLE MALTS SERVED WITH HOMEMADE CHOCOLATE

Talisker 10 years served with malakave

Dalwhinnie 15 years served with milk chocolate & praliné

Singleton Spey Cascade served with a passion fruit truffle

Oban 14 years served with a chocolate with dried fruit

Glenkinchie 12 years served with a muscadine

*We charge € 1.50 for the chocolate on top of the price of the whisky*

## SIGNATURE MIXES

**Bulleit Ginger** € 9.50

*Bulleit Bourbon (Rye + € 1.00), ginger ale, lime, orange zest*

**Dutch Mule** € 10.00

*Ketel One vodka, ginger beer, lime juice, bitters*

**Haakse Slijper** € 12.00

*Tanqueray Ten gin, tonic, grapefruit*

**Bulleit Old Fashioned** € 10.00

*Bulleit Bourbon, bitters*

**Zacapa Old Fashioned** € 20.00

*Zacapa 23 rum, chocolate bitters*

**Paloma** € 14.00

*Don Julio Blanco tequila (Reposado + € 2.00), grapefruit soda, squeezed lime*

**Ciroc Rocs** € 14.00

*Ciroc vodka, Grand Marnier, cranberry juice, lime juice, orange zest*

**Pim's favorite: Bulleit Old Fashioned**