



HOUSE COCKTAILS

Espresso Martini	13	
Pornstar Martini	18.5	
Old Fashioned	13	
Mimosa	9.5	
Mojito	17	
Negroni	14	
Aperol Spritz	13	

BEER

TAP		
Hertog Jan - Pilsener	5	9
Hertog Jan - Seasonal Beer	7.5	
Local Draft Beer of the Month	9	
BOTTLE		
Corona	8	
Lowlander IPA	9.5	
Hertog Jan 0.0	4	

GIN & TONIC

Damrak Gin	15
Beefeater Pink Gin	14
Tanqueray - Flor de Seville	16
AbleForth's Bathtub Gin	20

WHISKEY & COGNAC

Jack Daniel's	8
Chivas Regal	9.5
The Balvenie	16
Roe & Co	9.5
Jameson	8
Courvoisier VSOP	12.5

SOFT DRINKS

Coca Cola Coca Cola Zero	4.5	
Fanta	4.5	
Sprite	4.5	
Bitter Lemon	4.5	
Ginger Ale	4.5	
Ginger Beer	4.5	
Tonic	4.5	
Ice Tea Green Mango Peach Sparkling	4.5	
Fresh Orange Juice	5	
Apple Juice	5	
Chaudfontaine Still 0.25 0.75	3	7.5
Chaudfontaine Sparkling 0.25 0.75	3	7.5

WINE

SPARKLING WINE

Jaume Serra - Brut	8	40
Champagne - Pommery Brut Silver		115

WHITE

Brigantello - Grillo	6	33
Casa Silva - Chardonnay	7	38
La di Motte - Pinot Grigio	8.5	42.5
Caleo - Pecorino		35
Domaine Gayda - Sauvignon Blanc		40
Bellingham - Chenin Blanc		60

ROSE

Brigantello - Rosato	6	33
Et Moi - Rosé	7	38

RED

Brigantello - Nero d'Avola	6	33
Caleo - Primitivo	6.5	35
Casa Silva - Cabernet / Carmenere	7	38
Domaine Gayda - Syrah		40
Micina - Nerello Mascalese		45
Marques de Caceres - Rioja		50
Ripasso Superiore		60
Cecilia Beretta - Amarone		90

SPIRITS

Campari Bitter	7
Amaretto Disaronno	7
Malibu	7
Licor 43	7
Baileys	7
Limoncello Villa Massa	7
Absolut Vodka	7.5

COFFEE & TEA

Coffee	3.5	
Americano	3.5	
Espresso Double Espresso	3	4
Espresso Macchiato	3.5	
Flat White	4.5	
Latte	4	
Latte Macchiato	5.5	
Cappuccino	4	
Tea	3.5	
Fresh Mint Ginger Tea	4.5	
Hot Chocolate Whipped Cream	5.5	6.5
Italian Coffee	13	
Irish Coffee	13	
Cream Coffee	13	

ROYAL 98

DINNER

available from 17.00

Dining is more than just food. It is a celebration of life and the connections we create around the table. We invite you to embrace the experience, pick some dishes from our menu to share, pair them with cocktails or wine, and enjoy the moment together.

SNACKS

Haloumi Fries ✓ 10
chipotle mayo

Crispy Chicken Skewers 11
satay sauce

Avocado Wedges ✓ 9
spicy mayo

Piri Piri Chicken Wings 14
crudités

Crispy Pulled Pork Meatballs 12
honey mustard sauce

Homemade Focaccia ✓ 7.5
oregano, Parmesan cheese, tzatziki

STARTERS

Burrata Salad ✓ 19
tomato, baby gem, granola, balsamic dressing

Caesar Salad 18
anchovies, croutons, baby gem
Parmesan cheese, egg, dressing *Add chicken +5*

Fried Calamari 15
lemon aioli sauce

Air-dried Ham Platter 16
Parmaham, Buffalo Mozzarella, rucola salad

BURGERS

Signature Black Angus Burger 22
bacon, Old Amsterdam, pickled onion &
cucumber salad, tomato, house burger sauce
Make it double +5

Chicken Burger 21
fried chicken breast, cheese, tomato,
lettuce, house burger sauce

Vegan Beyond Burger ✓ 23
vegan truffle mayo, tomato, lettuce

**All burgers are served with fries*

PIZZA

Ham Pizza 21
mozzarella, Parmesan cheese, tomato
sauce, rucola, Parmaham

Pepperoni Pizza 19
tomato sauce, mozzarella, pepperoni, nduja,
red onion

Buffalo Margherita ✓ 18
tomato sauce, mozzarella, Parmesan cheese,
basil

Vegetarian Pizza ✓ 18
eggplant, zucchini, paprika, basil, tomato
sauce, smoked mozzarella

MAIN COURSE

Sirloin Steak 25
pepper/béarnaise sauce

Fish and Chips 20
Tartar sauce

*Our fish is sustainably caught, respecting
nature and future generations*

PASTA

Forest Mushrooms Mafaldine ✓ 23
Parmesan cheese, lemon, roast chicken

Burrata Pappardelle ✓ 19
rustic homemade tomato sauce, basil

Classic Rigatoni Carbonara 19
pecorino, pancetta, egg, black pepper

Spaghetti Frutti di mare 25
garlic, chili, calamari, prawns, mussel,
tomato sauce

SIDE DISHES

Fries ✓ 6
Add truffle mayo & Parmesan cheese +5

Loaded Fries ✓ 12
guacamole, spicy sauce, jalapenos,
sweet sour onions

Roasted Mixed Vegetables ✓ 10
garlic, chili

Rucola Salad ✓ 9
Parmesan cheese, cherry tomatoes

DESSERTS

Homemade Tiramisu 10

Classic Chocolate and Almond Cake 10
almond, chocolate sponge cake, orange
cream

Vanilla Sundae Ice Cream 11
chocolate sauce, whipped cream, Dutch
chocolate sprinkles, stroopwafel crumble

Ice Cream 3
per scoop

**Allergen menu is available upon request.*



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Latte	4
Latte Macchiato	5.5
Cappuccino	4
Tea	3.5
Fresh Mint Ginger Tea	5.5
Hot Chocolate Whipped Cream	5.5 6.5
Italian Coffee	13
Irish Coffee	13
Cream Coffee	13



BREAKFAST & LUNCH

available until 16.00

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BRUNCH

Omelette or 2 Fried Eggs ✓ with sourdough bread, potato rösti, white beans in tomato sauce	10
Cheese Omelette ✓ with sourdough bread and rucola salad with feta & cherry tomatoes	11
Fried Eggs with Ham and/or Cheese with sourdough bread	12
Homemade pancakes ✓ 5 medium-sized pancakes with hazelnut cream and peanut butter	15

SANDWICHES

Chicken Avocado sweet onions, rucola	14.5
Foccacia ✓ mozzarella, tomato, pesto, rucola	13.5
Philly Cheese Steak jalapeno mayo, rucola salad	20
Club Sandwich homemade chicken spread, tomato, lettuce, boiled eggs, bacon	18

STARTERS

Burrata Salad ✓ tomato, baby gem, granola, balsamic dressing	19
Caesar Salad anchovies, croutons, baby gem Parmesan cheese, egg, dressing	18
Fried Calamari lemon aioli sauce	15
Air-dried Ham Platter Parmaham, Buffalo Mozzarella, rucola salad	16

SIDE DISHES

Fries ✓ Add truffle mayo & Parmesan cheese +5	6
Loaded Fries ✓ guacamole, spicy sauce, jalapenos, sweet sour onions	12
Roasted Mixed Vegetables ✓ garlic, chili	10
Rucola Salad ✓ Parmesan cheese, cherry tomatoes	9

PIZZA

Ham Pizza mozzarella, Parmesan cheese, tomato sauce, rucola, Parmaham	21
Pepperoni Pizza tomato sauce, mozzarella, pepperoni, nduja, red onion	19
Buffalo Margherita ✓ tomato sauce, mozzarella, Parmesan cheese,	18
Vegetarian Pizza ✓ eggplant, zucchini, paprika, basil, tomato sauce, smoked mozzarella	18

BURGERS

Signature Black Angus Burger bacon, Old Amsterdam, pickled onion & cucumber salad, tomato, house burger sauce	22
	<i>Make it double</i> +5
Chicken Burger fried chicken breast, cheese, tomato, lettuce, house burger sauce	21
Vegan Beyond Burger ✓ vegan truffle mayo, tomato, lettuce	23

*All burgers are served with fries

DESSERTS

Homemade Tiramisu	10
Classic Chocolate and Almond Cake almond, chocolate sponge cake, orange cream	10
Vanilla Sundae Ice Cream chocolate sauce, whipped cream, Dutch chocolate sprinkles, stroopwafel crumble	11
Ice Cream per scoop	3

*Allergen menu is available upon request.

ROYAL 98



SNACKS

Haloumi Fries ✓ chipotle mayo	10
Crispy Chicken Skewers satay sauce	11
Avocado Wedges ✓ spicy mayo	9
Piri Piri Chicken Wings crudités	14
Crispy Pulled Pork Meatballs honey mustard sauce	12
Homemade Focaccia ✓ oregano, Parmesan cheese, tzatziki	7.5

COCKTAIL SPECIALS

ROYAL Tropical	14
Tulip Spritz	12
Limoncello Drop	12.5
Basil Fresh	11
Devil's Margarita	14