



HOTEL
THE GRAND
AMSTERDAM
Depuis 1578

THE GRAND IN-ROOM DINING

SOFITEL
Legend

IN-ROOM DINING IN SOFITEL LEGEND THE GRAND AMSTERDAM



Sofitel Legend The Grand Amsterdam has carefully compiled this menu for every moment of the day.
Our staff is available 24 hours a day.

Breakfast can be ordered at any moment of the day, even in the middle of the night. You can find our breakfast options on pages 3 to 7. From a continental breakfast to our extensive royal breakfast with champagne and lobster.

Lunch and dinner dishes can be found on page 8 -11.
Children can choose from the Princes and Princesses menu.
Our traditional Afternoon Tea is served between
3.00 and 5.30 p.m.

A night menu is available between 11.00 p.m. and 07.00 a.m.
This can be found on page 12 and 13.

To place an order, simply press the room service button on your telephone at any time of the day.
Breakfast can be ordered in advance using the breakfast order form in your room. Please leave this filled out form on the outside door handle of your room before 02.00 a.m.

This menu also contains an appropriate selection of wines to accompany the dishes of your choice.
Of course we are happy to assist you in making a choice.

In case you have an allergy, or if you are following a certain diet, for example DE-LIGHT, please let us know, so we can assist with suited suggestions.

BREAKFAST

Served all day

Please fill out the order form and leave it outside your room on your door handle before 02.00 a.m. or call extension #638 for room service.

If your room rate includes breakfast, you can make a choice from the continental, healthy or American breakfast menu.

Your breakfast will be served with a complimentary bread basket including, viennoiserie, jams, honey, marmalade and butter.

CONTINENTAL BREAKFAST

30

Hot beverage of choice:

Coffee: Lungo, espresso, cappuccino, latte macchiato, espresso macchiato, decaffeinated coffee, French press coffee

Tea: English breakfast, Earl Grey, Assam or green tea

Hot chocolate

Dairy of choice:

Yogurt, fruit yogurt, low fat yogurt

Fruit juices of choice:

Orange, grapefruit, apple, pineapple, cranberry, tomato, carrot, tropical fruit, smoothie of the day or detox cocktail

Cereals of choice:

Kellogg's Corn Flakes, Kellogg's All Bran, Kellogg's Special K, classic muesli, crunchy muesli or homemade granola

Served with:

Whole milk, semi skimmed milk, skimmed milk, soy milk or yogurt

Selection of bread and viennoiserie:

Croissant, pain au chocolat, pain au raisin, baguette, 'krentenbol' and white and whole-wheat toast

AMERICAN BREAKFAST

37,5

Your choice of the continental breakfast plus an egg dish and/or side dish of choice

Egg dishes (2 free-range eggs):

Boiled, scrambled, fried, poached, omelette or egg white omelette

Served with of choice:

Ham, cheese, bacon, veal sausages, tomato, onion, mushrooms, fresh herbs, spinach or smoked salmon

Side dishes of choice:

Belgian waffles, Dutch pancakes, pancakes, French crêpes, French toast, porridge or hash browns

THE GRAND HEALTHY BREAKFAST

37,5

Fruit juice of choice:

Orange, grapefruit, apple, pineapple, cranberry, tomato, carrot, tropical fruit, smoothie of the day or detox cocktail

Hot beverage of choice:

Coffee: Lungo, espresso, cappuccino, latte macchiato, espresso macchiato, decaffeinated coffee

Tea: English breakfast, Earl Grey, Assam or green tea

Hot chocolate

Cereals of choice:

Kellogg's Corn Flakes, Kellogg's All Bran, Kellogg's Special K, classic muesli, crunchy muesli or homemade granola

Served with:

Skimmed milk, soy milk or low fat yogurt

Egg white omelette with of choice:

Tomato, mushrooms, fresh herbs, spinach and/or smoked salmon served with whole-wheat toast or raisin bread

Fresh fruit salad:

Forest fruit salad, tropical fruit salad or green fruit salad

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.

- ½ bottle of champagne | Veuve Clicquot Ponsardin
- Two half lobsters from Saint Mary's Bay
- Smoked salmon from 'Zalmhuis Steur' with cream cheese and chives
- Open sandwiches with a selection of cold cuts
- Asetra Amour-caviar (10 grams)
- Truffle omelette
- Yogurt with red fruit and homemade granola

Fruit juices of choice:

Orange, grapefruit, apple, pineapple, cranberry, tomato, carrot, tropical fruit, smoothie of the day or detox cocktail

Hot beverage of choice:

Coffee: Lungo, espresso, cappuccino, latte macchiato, espresso macchiato, decaffeinated coffee

Tea: English breakfast, Earl Grey, Assam or green tea

Hot chocolate

BREAKFAST À LA CARTE

Fruit juices of choice:

Orange, grapefruit, apple, pineapple, cranberry, tomato, carrot, tropical fruit, smoothie of the day or detox cocktail 6

Coffee

French press, lungo, espresso, cappuccino, latte macchiato, espresso macchiato, decaffeinated coffee 6

Tea

English breakfast, Earl Grey, Assam or green tea 6

Dairy

Yogurt, fruit yogurt, low fat yogurt 5

Hot chocolate 6

Fruit salad

Forest fruit 13

Tropical fruit 13

Green fruit 10

Egg dishes (2 free-range eggs)

Boiled 9

Scrambled, fried, poached, omelette or egg white omelette 13

Served with of choice:

Ham, cheese, bacon, veal sausages, tomato, onion, mushrooms, fresh herbs, spinach or smoked salmon

Eggs Benedict (ham) 15

Eggs Florentine (spinach) 15

Eggs Norwegian (salmon) 17

BREAKFAST À LA CARTE

Bread (Served with jams, honey, marmalade and butter)

Bread basket with croissant, pain au chocolat, pain aux raisins, baguette and 'krentenbol'	15
White or whole-wheat toast	9
Selection of viennoiserie	12
Open sandwiches with a selection of cold cuts	15

Cold cuts

Matured cheese	6
Cooked ham	6
Turkey breast	6
Parma ham	6
Spianata Romana	6
Smoked salmon of 'Zalmhuis Steur'	9

Cereals

Yogurt with forest fruit and homemade granola	9
Porridge, Kellogg's Corn Flakes, Kellogg's All Bran, Kellogg's Special K, classic muesli, crunchy muesli, homemade granola	9

Served with of choice:

Whole milk, semi skimmed milk, skimmed milk, soy milk or yogurt

Side dishes

French toast	9
Hash browns	6
Belgian waffles served with maple syrup and/or chocolate sauce	9
Dutch pancakes served with maple syrup and/or chocolate sauce	9
Pancakes served with maple syrup and/or chocolate sauce	9
French crêpes served with maple syrup and/or chocolate sauce	9
Asetra Amour-caviar	
10 grams	35
30 grams	85
100 grams	275
Half lobster from Saint Mary's Bay	28

IN ROOM DINING-MENU

Served from 11.00 a.m. till 11.00 p.m.

Sandwiches

Classic club sandwich	18
Sourdough, smoked salmon, smoked halibut, Dutch shrimps, lettuce	21
Sourdough, burrata, tomato, basil, rocket	18

Pastas and Pizzas

Pasta Napoletana (vegetarian)	20
Pasta Bolognese with Parmesan cheese	22
Seasonal pasta	22
Focaccia pizza Margherita	22
Focaccia pizza with toppings of choice:	26
Salami, ham, mushrooms, olives or bell pepper	
Lobster, pasta al nero di seppia, green asparagus	33

Oysters and Caviar

Oysters per piece	4
David Hervé's Royale Cabanon	
UMAMI NO. 3	
Asetra Amour-caviar	
Served with blini's, crème fraîche and traditional garnish	
10 grams	35
30 grams	85
100 grams	275

Snacks

Bourgondische 'bitterballen' (6 pieces)	10
Shrimp 'bitterballen' from Holtkamp (6 pieces)	13
French fries	6

CHEF'S CHOICE

Served from 11.00 a.m. till 11.00 p.m.

Starters (served with bread)

Tomato soup with crème fraîche and chives	14
Classic Caesar salad	18
Gamba Caesar salad	25
Chicken Caesar salad	23
Terrine of gooseliver and Granny Smith apple	28
Shrimp cocktail, avocado, toast, cocktail sauce	18
Tartar of mackerel, tapioca, wasabi	16
Salad Niçoise	21

Middle courses

Bisque, Dutch shrimps, spring onion	18
Steak tartar with toast and egg yolk	16
Crispy sweetbread, cauliflower, hazelnut	21

Main courses

Fish and chips, tartar sauce	23
Corvina, fregola, tomato, burrata, sorrel	28
Poussin, grandmother's potatoes, vegetables	26
Rib-eye (225g), lettuce, grandmother's potatoes	33
Steak tartar, salad and French fries	23
Hamburger, bacon, cheese, tomato, lettuce	23
Hamburger, foie gras	39
Specialty of the Chef (price upon request)	

Sides

Green salad	8
French fries	6
Selection steamed seasonal vegetables	6
Basmati rice	6
Grandmother's potatoes	6

CHEF'S CHOICE

Served from 11.00 a.m. till 11.00 p.m.

Cheese & Desserts

Selection of Dutch and French cheeses	16
Chocolate	14
Seasonal pie	11
Crème brûlée	11
<i>Homemade ice-cream or sorbet:</i>	11
Chocolate, vanilla or seasons special	
Sliced seasonal fruit with whipped cream	14
Cheesecake	9
Lemon curd tart	9
Aloë Vera Éclair	9

THE GRAND CHAMPAGNE AFTERNOON TEA

49

Served from 3.00 p.m till 5.30 p.m.

A glass of champagne

An etagère with

Warm classic and raisin scones from our bakery

Served with jam, Devonshire clotted cream and lemon curd

Sandwiches

Cucumber and crème fraîche

On oak smoked halibut and green herbs

On oak smoked salmon with horseradish cream

Dutch shrimps , cocktail sauce and Granny Smith apple

Mackerel, sun-dried tomatoes and scallion

Vegetarian quiche

Desserts - selection of handmate pastries

Dutch and French pastries from our patissier

Served with a Newby tea of choice

MENU FOR PRINCES AND PRINCESSES



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 and/or chocolate sauce	9
Pancakes served with maple syrup and/or chocolate sauce	9
Belgian waffle with maple syrup and/or chocolate sauce	9
Cereals served with milk or yogurt	9

Starters

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

Main courses

Prince and Princess burger, lettuce, tomato, cheese, bacon and fries	18
Corvina, fregola and tomato	24
Poussin with french fries and apple compote	23
Spaghetti bolognese with parmesan cheese	20
Focaccia pizza Margarita	22
Focaccia pizza with toppings of choice:	26
Salami, ham, mushrooms, olives or bell pepper	

Desserts

Homemade ice-cream or sorbet: chocolate, vanilla or seasons special	11
Traditional crème brûlée	11
Seasonal pie	11

Drinks

Fristi	5
Organic apple juice	6
Orange juice	6
Hot or cold milk	4
Hot or cold chocolate milk	6

IN ROOM DINING NIGHT MENU

Served from 11.00 p.m till 7.00 a.m.

Starters (served with bread)

Tomato soup with crème fraîche and chives	14
Classic Caesar salad	18
Gamba Caesar salad	25
Chicken Caesar salad	23
Terrine of gooseliver and Granny Smith apple	28
Shrimp cocktail, avocado, toast, cocktail sauce	18
Bisque, Dutch shrimp and spring onion	18

Sandwiches

Dutch tosti	16
Dutch tosti with fried egg	18
Classic club sandwich	18

Pastas and Pizzas

Pasta Napoletana (vegetarian)	20
Pasta bolognese with Parmesan cheese	22
Seasonal pasta	22
Focaccia pizza Margarita	22
Focaccia pizza with toppings of choice:	26
Salami, ham, mushrooms, olives or bell pepper	
Lobster, pasta al nero di seppia, green asparagus	33

Main courses

Poussin, mushrooms and French fries	32
Rib-eye (225g), lettuce, grandmother's potatoes	33
Steak tartar, salad and French fries	23
Fish and chips with tartar sauce	23
Corvina, fregola en tomato	28
Hamburger, bacon, cheese, tomato, lettuce	23

The Grand Night Platter (served with bread)

56

Smoked salmon from 'Zalmhuis Steur', selection of Dutch and French cheeses, locally produced salamis and pâté served with mixed pickles from Oos

IN ROOM DINING NIGHT MENU

Served from 11.00 p.m till 7.00 a.m.

Side dishes

Green salad	8
French fries	6
Selection of steamed seasonal vegetables	6
Basmati rice	6
Grandmother's potatoes	6

Cheese & Desserts

Selection of Dutch and French cheeses	16
Chocolate dessert	14
Seasonal pie	11
Crème brûlée	11
<i>Homemade ice-cream or sorbet:</i>	11
Chocolate, vanilla or seasons special	
Sliced seasonal fruit with whipped cream	14
Cheesecake	9
Lemon curd tart	9
Aloë Vera éclair	9

DE-LIGHT

De-Light was developed by Sofitel Quiberon Thalassa sea & spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast.



Egg white omelette with of choice:	13
Tomato, onion, mushrooms, fresh herbs and/or spinach	
Poussin, mushrooms and basmati rice	32

DRINKS

Coffee

Brewed coffee (French press)	6
Espresso	6
Decaffeinated coffee	6
Cappuccino	6
Latte macchiato	6
Espresso macchiato	6
French coffee (Grand Marnier)	16

Tea from Newby (per pot) 6

Earl Grey
English Breakfast
Assam
Lapsang Souchong
Jasmine
Green Sencha
Chamomile
Lemon Verbena
Rooibos
Oolong
Fresh mint tea

Dairy

Skimmed milk, semi skimmed milk, whole milk, soy milk	4
Milkshake	8
Fristi	5
Chocolate	5

Mineral water

EARTH water (still) 0,33 litre or 0,75 litre	4 or 7,5
EARTH water (sparkling) 0,33 litre or 0,75 litre	4 or 7,5

DRINKS

Soft drinks

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, 7-up, Orangina, Lipton Ice Tea, Royal Club Ginger Ale, Royal Club Tonic, Royal Club Bitter Lemon, Royal Club Soda Water	5
Red Bull	6
Sourcy Vitaminwater	8

Fruit juices

Orange, grapefruit, apple, pineapple, cranberry, tomato, carrot, tropical fruit, smoothie of the day, detox cocktail	6
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Beer per bottle

Heineken 0,33 litre	6
Jupiler NA (no alcohol) 0,25 litre	6
Corona	6
2 Chefs Brewing	
Funky Falcon, Green Bullet, Smokey Honey	6
Dirty Katarina, Howling Wolf	8

Aperitif

Ruby Port	9
Sherry	9
Vermouth	9
Pernod	9

Cocktails

Mojito	16
Rum, fresh mint, lime and sugar	
Bloody Mary	16
Tomato juice, vodka, lemon and spices	
Kir Royal	19
Crème de cassis and champagne	

IN-ROOM DINING WINE LIST

glass - bottle

Champagne

Brut

Gosset Celébris 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
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White wine

France Corton-Charlemagne Bonneau du Matray	465
France Meursault F. Mikulski	155
France Puligny Montrachet Chardonnay	20 99
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
New Zealand Marlborough Sauvignon Blanc Ant Moore	55
Australia Adelaide Hills Chardonnay 12th Man Wirra Wirra	64
The Netherlands Louwberg Maastricht Riesling Apostelhoeve	59
Italy Alto Adige Pinot Grigio A. Lageder	10 57
Argentina Mendoza Chardonnay Bianchi Family	7 39
France Côtes de Gascogne Les Quatre Cépages Domaine Pajot	6,5 31

Rosé

France Grenache / Rolle Rock n' Rolle Baby	6,5 36
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IN-ROOM DINING WINE LIST

glass - bottle

Red wine

France Pessac-Léognan Pape Clémant	425
France Saint Julien Gruaud-Larose 2nd Grand Cru Classé	260
Italy Barolo Nebbiolo Parafada Massolino	185
New-Zealand Central Otago Pinot Noir Felton Road	129
France Burgundy Pinot Noir Geoffroy Gevrey Chambertin	175
France Premières Côtes de Bordeaux Cuvée Prima Carignan	87
Italy Rosso di Montalcino Poggio Antico	87
Chile 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	65
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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-Emilion Bel - Air	42

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

LIQUEUR & DISTILLED

All items are also available per bottle. For other requests, please feel free to ask one of our ambassadors.

Liqueur

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

Whisk(e)y

Highland Park (18 years)	19
Oban Single Malt Scotch Whisky (14 years)	16
Jameson Irish Whiskey	12

Rum

Zacapa (23 years)	18
Atlantico Platinum	11

Tequila

Don Julio Reposado	22
Corralejo Blanco	12

Gin

Monkey 47	14
Tanqueray No. TEN	12

Vodka

Grey Goose	11
Ketel One Vodka	10

Cognac

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

Corenwyn

Bols Genever	8
Bols Corenwyn	8