



LUNCH

Daily Delight

Chef's choice of heartwarming, freshly made soup. Accompanied by warm, crispy bread

Caesar Salad

The original summer classic. Crispy romaine salad accompanied by real Parmigiano Reggiano, topped with crispy croutons. Served with or without chicken.

Burrata

A classic Mediterranean. Creamy burrata accompanied by sweet cherry tomatoes, with aromatic basil and a touch of balsamic vinegar.

Croque Monsieur

The French favorite. Freshly toasted bread with ham and hot, melty Gruyere. Topped with the classic Mornay sauce.

Croque Madame

Croque Monsieur's lady. Freshly toasted bread with ham and hot, melty Gruyere. Topped with the classic Mornay sauce, and a sunny side up egg.

Uitsmijter

For the Dutch lovers. A good old Gouda with Ham, over sourdough bread, topped with a runny fried egg.

Croquette

A must-have while in The Netherlands. A croquette filled with beef rye, in a warm, soft bread. Topped with French mustard.

Smoked Salmon & Avocado

The showstopper. The dream team. Accompanied by pickled onion, with a dash of horseradish cream, and fresh cucumbers.

Eton Mess

Keeping it fresh and simple. Creamy, airy merengue, topped with seasonal forest fruits and mint.

Brownie

The good stuff. Fudgy, chocolatey heaven, accompanied by a classic vanilla ice-cream.

TO START

TOASTED

SWEET





DINNER

TO START

Carpaccio 13,5€

An Italian masterpiece. Thinly sliced raw beef, topped with Rocket Salad, Parmigiano Reggiano, and a showstopping horseradish dressing.

Bouillabaisse 11,75€

Culinary voyage to the Mediterranean. Mussels in rich, velvety broth. Topped with crispy croutons and a creamy Rouille.

Burrata 12,5€

A classic Mediterranean. Creamy burrata accompanied by sweet cherry tomatoes, with aromatic basil and a touch of balsamic vinegar.

MAIN

Parmigiana de Melanzana 19€

Culinary Odyssey through Southern Italy. Velvety, roasted eggplant lasagna, with a dash of Parmigiano Reggiano and Provençale spices.

What's the Catch? 20,5€

Our daily, freshly caught fish cooked to perfection, together with baby potatoes and the unforgettable Tartar Sauce.

Iberico Rack 21€

The dinner showstopper. Mouthwatering Iberico Rack, cooked to absolute tenderness. Served with grilled asparagus, baby potatoes, and a creamy mustard sauce.

Beef Burger 18,5€

A classic H2OTEL dish. Our muse. Juicy beefburger in a fluffy brioche. Topped with cheddar, bacon, lettuce, tomato, cucumber atjar. You can't go wrong with a mouthwatering burger. Also available in vegetarian style.

DESSERT

Eton Mess 8,5€

Keeping it fresh and simple. Creamy, airy meringue, topped with seasonal forest fruits and mint.

Dame Blanche 7€

A summer favorite. Delicious vanilla ice-cream, topped with fluffy whipped cream, and a dash of delicious chocolate sauce.

Chocolate Lava Cake 8,5€

Runny, gooey, goodness. For the chocolate lovers.

ON THE SIDE

Crispy Fries & Mayo	3,5€	Nut Mix	5,5€
Crispy Fries & Truffle Parmigiano	5.5€	Olive mix	5,5€
Roasted Vegetables	5.5€	Bread & Butter	6,5€
Beef/ Vegetarian Bitterballen	8€/9,5€		

