

## Continental Breakfast

served from  
mo - fr 6:30 till 10:00  
sa - su 6:30 till 12:00

**How will you start the day?  
Compose your own:**

**CHOICE OF BREAD**  
croissant | baguette | pastry

**CHOICE OF COLD CUTS**  
cheese | chicken filet | ham

**BOILED EGG**

**FRESH FRUIT**  
fruit salad | 2 pieces of whole fruit

**CEREALS**  
muesli | cruesli | granola | corn flakes

**DAIRY**  
plain yoghurt | skimmed milk

€14<sup>00</sup>

**Like to make your breakfast  
a bit more exclusive?**

SCRAMBLED EGGS € 5<sup>00</sup>

OMELETTE € 5<sup>00</sup>  
add ham | cheese | vegetables

FRIED EGGS € 5<sup>00</sup>  
sunny side up | over easy | over medium

*Our breakfast will be served with  
fruit juice and coffee*

*In case you have any questions concerning our menu  
please feel free to ask the staff*

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## Lunch

(served from 12:00 till 17:00)

PULLED CHICKEN € 10<sup>50</sup>  
Italian bun | pulled chicken | coleslaw

FRIED EGGS € 10<sup>25</sup>  
Choice of ham | cheese | roast beef | tomato

OMELETTE € 10<sup>25</sup>  
Choice of ham | cheese | vegetables

2 'KWEKKEBOOM' CROQUETTES € 12<sup>00</sup>

*All lunch items will be served with a  
choice of white or wheat bread*

## Salads

FARMER SALAD € 12<sup>50</sup>  
Baked mushrooms | bacon bits | romaine lettuce

GREEN SALAD € 12<sup>50</sup>  
Mozzarella cheese | basil | romaine lettuce

## SOUP

SOUP OF THE DAY € 5<sup>50</sup>  
Everyday our Chef makes a different soup, ask our staff what we  
have in store for you today!

## Burgers

MERCURE BURGER € 18<sup>50</sup>  
Tomato | cheddar | smokey BBQ sauce |  
bacon | lettuce | side of fries

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## Main Courses

(served from 17:00 till 21:00)

TORTELLINI RICOTTA ( v ) € 15<sup>50</sup>  
Ricotta cheese | spinach | mushrooms

DAILY SPECIAL € 18<sup>50</sup>

## Pizza

(served from 17:00 till 21:00)

PEPPERONI € 15<sup>50</sup>  
Pepperoni | tomato sauce | jalapeños | mozzarella cheese

## Side Dishes

PORTION OF FRIES € 5<sup>00</sup>  
SIDE SALAD € 5<sup>00</sup>

Dear Guest,

When you would like to change your room into  
your own restaurant, please place your order  
with us

via [+31 20 717 95 77](tel:+31207179577) 

When placing an order please don't forget to  
mention your room number

## Coffee & Tea

Lungo	€ 3 <sup>35</sup>
Espresso	€ 3 <sup>35</sup>
Cappuccino	€ 4 <sup>10</sup>
Espresso Doppio	€ 4 <sup>10</sup>
Espresso Macchiato	€ 5 <sup>15</sup>
Latte Macchiato	€ 4 <sup>15</sup>
Tea	€ 3 <sup>35</sup>
Fresh Mint Tea	€ 4 <sup>40</sup>
Fresh Ginger Tea	€ 4 <sup>40</sup>
Hot Chocolate	€ 4 <sup>10</sup>
whipped cream	€ 0 <sup>50</sup>

## SOFTDRINKS

Pepsi	€ 3 <sup>25</sup>
Pepsi Max	€ 3 <sup>25</sup>
7 up	€ 3 <sup>25</sup>
Sisi Orange	€ 3 <sup>25</sup>
Royal Club Cassis	€ 3 <sup>25</sup>
Royal Club Tonic	€ 3 <sup>25</sup>
Ginger Ale	€ 3 <sup>25</sup>
Bitter Lemon	€ 3 <sup>25</sup>
Spa 0.25 still   sparkling	€ 3 <sup>25</sup>

## JUICES

Jus 'd Orange	€ 3 <sup>75</sup>
Cranberry	€ 3 <sup>75</sup>
Apple	€ 3 <sup>75</sup>
Pineapple	€ 3 <sup>75</sup>

## For with the coffee

DUTCH APPLE PIE	€ 9 <sup>00</sup>
whipped cream   vanilla ice cream	

## ROSÉ WINE

Pinot Grigio Blush   Principato	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
Friuli-Venezia Giulia   Italia	

# F L O O R D I N K S

## WHITE WINES

Sauvignon Blanc	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
IGP Côtes de Gascogne   France	
Chardonnay Reserve	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
Languedoc Roussillon   France	
Pinot Grigio   Gregoris	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
Friuli-Venezia Giulia   Italia	
Riesling Kabinett	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
Mosel-Saar-Ruwer   Germany	
Chablis Chardonnay	€ 45 <sup>00</sup>
Bourgogne   Chablis   France	
Sancerre Sauvignon Blanc	€ 45 <sup>00</sup>
Loire Valley   Central Loire   France	

## RED WINES

Merlot	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
IGP Atlantique   France	
Cabernet Sauvignon-Syrah	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
Languedoc Roussillon   France	
Lorca Malbec   Gregoris	€ 6 <sup>50</sup>   € 32 <sup>00</sup>
Mendoza   Argentina	
Barbera d'Alba	€ 8 <sup>00</sup>   € 36 <sup>50</sup>
Barbera d'Alba   Piedmont   Italia	
Rioja Orban Tempranillo	€ 45 <sup>00</sup>
Rioja   Basque Country   Spain	
Zinfandel 'Stone Barn'	€ 36 <sup>50</sup>
California   United States	

## SPARKLING WINES

Cava Brut	€ 6 <sup>00</sup>   € 30 <sup>00</sup>
Selecció d'Arciac   Catalonia   Spain	
Taittinger Champagne Brut	€ 75 <sup>00</sup>
Champagne   France	
Dom Perignon - 2006	€ 199 <sup>00</sup>
Courbevoie   Champagne   France	

## BEER BY THE BOTTLE

Mercure HoneyBeeer	€ 5 <sup>00</sup>
Hertog Jan	€ 5 <sup>00</sup>
Bud beer	€ 5 <sup>00</sup>
Lefe Blond	€ 5 <sup>00</sup>
La Chouffe	€ 5 <sup>00</sup>
Duvel	€ 5 <sup>00</sup>
Sol	€ 5 <sup>00</sup>
Brouwerij 't IJ IJWIT   ZATTE	€ 5 <sup>00</sup>
Amstel Radler	€ 5 <sup>00</sup>

## COCKTAILS

Woowoo	€ 12 <sup>00</sup>
Mojito	€ 12 <sup>00</sup>
Tequila Sunrise	€ 12 <sup>00</sup>
Moscow Mule	€ 12 <sup>00</sup>
Mudslide	€ 12 <sup>00</sup>
Mocktail	€ 7 <sup>50</sup>

## GIN TONIC

All gins will be served with our premium tonic

Bombay Sapphire	€ 10 <sup>00</sup>
Tanqueray	€ 12 <sup>00</sup>
Sloane	€ 12 <sup>00</sup>
Tanqueray N° 10	€ 13 <sup>00</sup>
Hendriks	€ 12 <sup>00</sup>
Monkey 47	€ 15 <sup>00</sup>

## BAR BITES

'BITTERBALLEN'	€ 6 <sup>50</sup>
Deep fried meat-based snack	
FLOOR SNACK PLATTER	€ 9 <sup>75</sup>
Selection of famous Dutch bites	

## SPIRITS

Captain Morgan Rum   Spiced	€ 5 <sup>00</sup>   € 6 <sup>00</sup>
Smirnoff Vodka	€ 5 <sup>00</sup>
Ketel One Vodka	€ 6 <sup>00</sup>
Jägermeister	€ 4 <sup>00</sup>
Aperol Spritz	€ 8 <sup>00</sup>
Campari	€ 4 <sup>00</sup>
Safari	€ 6 <sup>00</sup>
Malibu	€ 10 <sup>00</sup>
Tequila	€ 10 <sup>00</sup>
Pernod	€ 5 <sup>00</sup>
Vaccari Sambuca	€ 6 <sup>00</sup>
Hoppe Vieux	€ 3 <sup>00</sup>
Jenever Jong   Old	€ 4 <sup>00</sup>

## Digestifs

Remy Martin VSOP   XO	€ 9 <sup>00</sup>   € 16 <sup>00</sup>
Courvoisier VS	€ 9 <sup>50</sup>
Calvados VSOP	€ 9 <sup>00</sup>
Armagnac de Montal VSOP	€ 9 <sup>00</sup>
Porto Ruby	€ 7 <sup>00</sup>
Liquor 43	€ 6 <sup>00</sup>
Tia Maria	€ 6 <sup>00</sup>
Baileys	€ 6 <sup>00</sup>
Disaronno Amaretto	€ 6 <sup>00</sup>
Grand Marnier	€ 6 <sup>00</sup>
Cointreau	€ 6 <sup>00</sup>
Drambuie	€ 6 <sup>00</sup>

## WHISKEY

Cragganmore 12 years	€ 9 <sup>00</sup>
Dalwhinnie 15 years	€ 9 <sup>00</sup>
Famous Grouse	€ 6 <sup>00</sup>
Glenfiddich	€ 9 <sup>00</sup>
Highland Park 12 years	€ 9 <sup>00</sup>
Johnny Walker Black Label	€ 9 <sup>00</sup>
Johnny Walker Red Label	€ 5 <sup>00</sup>
Jack Daniels	€ 7 <sup>00</sup>
Jameson	€ 6 <sup>00</sup>
Lagavulin 16 years	€ 9 <sup>00</sup>
Macallan	€ 9 <sup>00</sup>
Oban	€ 9 <sup>00</sup>
Talisker	€ 9 <sup>00</sup>
Tullamore Dew	€ 6 <sup>00</sup>

# F L O O R D I N K S



*We feed our guests like we would feed our own family, in a responsible way*

Amir Nahai,  
Chief F&B officer



Because we are restaurateurs,  
Because today's food model is not sustainable,  
Because we want our guests to eat high-quality products,  
We are taking real action to provide healthy and sustainable food in our restaurants.

**Our goal**

**WE WANT TO OFFER OUR GUESTS A TRUE CULINARY EXPERIENCE WITH HIGH-QUALITY, HEALTHY AND SUSTAINABLE FOOD.**

We also want to contribute to transforming the agricultural model.

**We have therefore made 9 commitments**

**WE WILL GRADUALLY ROLL THEM OUT IN OUR HOTELS BY END 2020.** Because food and farming models differ significantly around the world, we may have to make some exceptions or specific local commitments.

**THERE'S A LOT AT STAKE:**

- In developed countries, more than one in two adults and nearly one in six children are either overweight or obese.
- Over 30% of food is wasted, yet one in seven people suffer from malnutrition.
- Meat production is responsible for 15% of the planet's carbon emissions.
- Studies reveal that many food additives are dangerous for our health.



**Our 9 commitments**

FOR HEALTHY AND SUSTAINABLE FOOD BY END 2020



<b>1</b> <b>TO CUT FOOD WASTE BY AN AVERAGE OF 30%</b>	<b>How?</b> By rolling out an extensive food waste-reduction program and by giving food products a second life.
<b>2</b> <b>TO FAVOR LOCAL FOOD SUPPLIERS AND SEASONAL PRODUCE</b>	<b>How?</b> By offering at least 10 regional products and ensuring that three-quarters of our fruits or vegetables are seasonal
<b>3</b> <b>TO INCREASE OUR SELECTION OF ORGANIC PRODUCTS AND SUPPORT AGROECOLOGY</b>	<b>How?</b> By ensuring that our breakfast, lunch and dinner selections include at least two key products (e.g. cereal and fruit) that are organic – preferably not imported. Or by offering certified agroecological products.
<b>4</b> <b>TO PREFER SUPPLIERS COMMITTED TO ANIMAL WELFARE</b>	<b>How?</b> By providing free-range or cage-free eggs (shell and liquid) only*. And by working with our suppliers so they gradually adopt animal welfare practices
<b>5</b> <b>TO BAN ENDANGERED FISH SPECIES AND PROMOTE RESPONSIBLE FISHING</b>	<b>How?</b> By banning six endangered fish species, as well as locally threatened fish from our menus**. By sourcing wild and farmed fish products from sustainable fisheries (MSC or ASC certified), where available.
<b>6</b> <b>TO ELIMINATE SINGLE-USE PLASTIC</b>	<b>How?</b> By providing eco-friendly straws and stirrers, only if necessary. By using plastic alternatives where these are available (take-away containers, individual breakfast portions, coffee pods, bottled water, etc.).
<b>7</b> <b>TO REMOVE CONTROVERSIAL FOOD ADDITIVES AND REDUCE FAT AND SUGAR</b>	<b>How?</b> By banning controversial food additives from five key products. By reducing fat and sugar content in our food***. By cutting out palm oil or ensuring that we use sustainable palm oil (certified by RSPO, Rainforest Alliance, or other organic labels).
<b>8</b> <b>TO SERVE RESPONSIBLE COFFEE OR TEA</b>	<b>How?</b> By offering responsibly-produced coffee or tea at breakfast (certified by Rainforest, FairTrade, Organic, WFTO, etc.).
<b>9</b> <b>TO CATER FOR A RANGE OF DIETARY NEEDS</b>	<b>How?</b> By including vegetarian dishes in our menus and by catering for other special dietary needs (gluten-free, etc.).

*Please ask our serving staff for more information concerning diet wishes or food allergies. They are more than happy to help you out.*