

In-Room Dining Menu

AM 6 - 12

Breakfast

Pulitzer Breakfast 18
Coffee or Tea, Orange Juice, Croissant, Pain au Chocolat, Bread Rolls, Hazelnut Spread, Confiture, Butter

Classic Breakfast 12
Choice of Eggs, Roasted Potatoes, Bacon

Toast & Confiture 6

Croissant 5

Pain au Chocolat 5

Pancakes 8

Avocado Toast 10

Smoked Salmon Toast 14

Egg White Omelette 9

Eggs Royale 12

Eggs Benedict 11

Yoghurt & Granola 9

Fruit Selection 7

Sides

Avocado 3

Roasted Potato 5

Bacon 5

Pork Sausage 6

Late Night Menu 23pm - 1am

Cheese Platter *Three Dutch Cheeses* 13

Jansz. Burger *Reypenaer, Crisps* 18

Pizza Margherita 16

Carrot Cake *Cream Cheese* 8

Ben & Jerry's Ice Cream 8

PM 12 - 23

Bites

Sourdough Bread & Butter 5

Oysters *per piece, per half dozen* 4 / 22

Small Plates

North Sea Crab Toast 9

Eringi Mushroom *Poached Egg, Vegetable Jus* 12

Burrata *Eggplant, Pine Nuts, Spices* 15

Seabass Crudo *Fennel, Madame Jeanette, Orange* 16

Venison *Figs, Celeriac, Hazelnut* 16

Mains

Cavolo Nero & Garlic Ravioli *Brown Butter* 22

Fish of the Day 23

Steak & Fries *Béarnaise* 28

Jansz. Burger *Reypenaer, Remoulade* 19

Chicken "Pot-au-Feu" *Market Vegetables* 22

Sides

Green Salad *Buttermilk Ranch, Bok Choy* 7

Brussels Sprouts *Mushroom* 7

Fries 5

Sweets

Carrot Cake *Cream Cheese* 8

Stewed Pears *Dutch Yogurt, Cinnamon* 9

Cheese Platter *Three Dutch Cheeses* 13

Drinks

Hot Drinks

Coffee	3
Espresso	3
Caffè Americano	3.5
Espresso Macchiato	3.5
Cappuccino	3.5
Hot Chocolate	3.5
Cortado	3.5
Double Espresso	4
Latte Macchiato	4
Tea of Your Choice <i>Classic Strong English, Traditional Earl Grey, Camomile Flowers, South Africa Rooibos, China Finest Jasmine, Vervain, Japan Green Sencha</i>	4
Fresh Mint or Ginger Tea	4.5

Water

Marie-Stella-Maris Still / Sparkling 25cl	4
Marie-Stella-Maris Still / Sparkling 75cl	6.5

Bottled Beers

Heineken 0.0	4.5
Heineken Star Bottle	4.5
Brouwerij 't IJ <i>IJwit, Natte, I.P.A. or Zatte</i>	6

Bubbles

Cava Gramona Gran Reserva	10 / 65
Champagne Delamotte Brut	13.5 / 85
Champagne Laurent Perrier Brut	16.5 / 110
Champagne Laurent Perrier Rosé	16.9

Rosé Wines

Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i>	5 / 30
Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i>	10 / 55

White Wines

Vignamato Verdicchio <i>Dei Castelli di Jesi Classico Verdicchio Le Marche, Italy, Verdicchio</i>	5 / 30
Pouilly Fumée, Domaine de Riaux <i>Bertrand Jeannot et Fils, France, Sauvignon Blanc</i>	65
Mansz <i>Blanc de Noir, Germany, Spätburgunder</i>	8 / 47
Ramspeck & Kracher <i>Niederösterreich, Austria, Grüner Veltliner</i>	49
Domaine Loouis Chèze <i>Collines Rhodaniennes, France, Viognier</i>	65
Remordimento Valencia <i>Jumilla, Spain, Organic Chardonnay</i>	7.5 / 44
Domaine Corsin <i>Saint-Véran, France, Chardonnay</i>	10 / 57

Red Wines

Weingut Martin Wassmer <i>Baden, Germany, Spätburgunder</i>	10 / 55
Louis Jadot <i>Couvent Des Jacobins, France, Pinot Noir</i>	68
Château La Croix La Bastienne <i>St Emilion, France, Cabernet Franc, Merlot</i>	8 / 44
Le Targo <i>Bodegas D.Mateos, Rioja, Spain, Tempranillo</i>	40
Rocca Delle Macie <i>Chianti, Italy, Sangiovese</i>	8 / 48
Barón de Ley Reserva <i>Rioja, Spain, Tempranillo</i>	11 / 55
Château Coustarelle <i>Cahors, France, Malbec</i>	49

Pulitzer's Bar Cocktails

Negroni	15
Old Fashioned	15
Black Russian	15
Bloody Mary	15
Margarita	15
Winter Berry Gimlet (0%)	9
Pear Soda (0%)	9