

COFFEE TEA

Coffee	3.50
Tea	3.50
Espresso	3.50
Espresso Doppio	5.50
Espresso Macchiato	3.75
Cappuccino	3.75
Latte	4.00
Latte Macchiato	4.00
Hot chocolate milk	4.00
With whipped cream	+ 0.50
Soy/Oat milk	+ 0.50

WATER 75 CL	5.00
Still or sparkling	

BEER

TAP

Beer of the month	6.00
Heineken, 25 cl	3.75
Heineken, 35 cl	5.25

BOTTLE

Amstel Radler	4.25
Birra Moretti	5.00
Brand Weizen	5.00
Affligem	6.00
Blond, Double or Tripel	
Corona	6.50
La Chouffe	6.75
De Koninck	6.75
Lagunitas IPA	6.75
Duvel	7.00

ALCOHOL FREE

Heineken 0.0%	3.75
Amstel Radler 0.0%	3.75
Affligem Blond 0.0%	4.00
Brand Weizen 0.0%	4.00
Texels Skuumkoppe 0.0%	5.00

INFUSIONS

Fresh Ginger Tea	4.00
with lemon	+ 0.25
Fresh mint tea	4.00
with ginger	+ 0.25

COFFEE SPECIALS

Irish-, Spanish-, Italian- of French Coffee	9.50
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COFFEE LIQUOR

Coffee with a liqueur of your choice	9.00
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CAKE	4.75
With whipped cream	+ 0.50

WINES

WHITE DRY

Pinot Grigio, 'Gregoris'	5.50	30.00
Veneto, Italy		
Chardonnay, 'Les Gres'	5.50	30.00
Languedoc, France		
Sauvignon Blanc, 'Leyda'	6.50	35.00
Leyda Valley, Chili		
<i>Light yellow in color. Intense and fruity on the nose, ripe citrus aromas such as grapefruit.</i>		
Verdejo, 'Gold of Castile'	6.50	35.00
Castilla y León, Spain		
<i>Green-yellow color. Fruity, dusty nose with fennel and ripe fruit. Extract-rich taste with notes of anise and herbs.</i>		
Grüner Veltliner, 'Gobelsburg Castle'	7.50	42.50
Kamptal, Austria		
<i>Yellow-green in color. Fresh scent of wild herbs such as thyme.</i>		

WHITE SWEET

Müller-Thurgau	5.50	30.00
Niersteiner, 'R. Muller'		
Rheinhessen, Germany		

SPARKLING

Champagne, Brut 'Baron de Rothschild'		95.00
Cava, 'd'Arciac'	6.50	37.50

LEMONADES 8.5

Ginger & Orange
Fever Tree Mediterranean | Pinky Rose
Ginger & Orange | Orange

Pink Power
Fever Tree Elderflower | Pinky Rose
Spiced Lemon & Rose | Pomegranate

Straight Lemon
Fever Tree Mediterranean | Pinky Rose
Straight Lemon | Lemon

ROSÉ

Cinsault-Syrah, 'Mas de Lauriers'	5.50	30.00
Languedoc, France		

RED

Tempranillo 'Catalunya Los Condes'	5.50	30.00
Catalonia, Spain		
Sangiovese-Montepulciano Rosso Piceno, 'Viabore'	5.50	30.00
Carminucci, Italy		
Merlot-Cabernet Reserve, 'Dom Doriac'	6.50	35.00
Languedoc, France		
<i>Ruby red, notes of vanilla and coffee. Soft taste of blueberry and herbs.</i>		
Pinot Noir Classic 'Leyda'	6.50	35.00
Leyda Valley, Chili		
<i>Soft, sultry taste with notes of cherry and truffle. Light earthy with a beautiful fruit balance.</i>		
Shiraz, 'Thorn Clarke'	7.00	39.50
Barossa, Australia		
<i>Deep red, almost black color. In the taste eucalyptus, blackcurrants, cloves and pepper. The taste is powerful and complex.</i>		

Welcome to the Lido Grill Restaurant on board the ss Rotterdam!

The ss Rotterdam is no ordinary ship; This former flagship of the Holland-America Line has a rich history and is now a hotel and events location. We are happy to tell you the stories about our history during the tours. Did you know, for example, that the place you are now in was known as "Café de la Paix" until 1968 and served as the party café of the tourist class? After 1968, it underwent a transformation and was renamed "Lido," a buffet restaurant where you could dine informally, unlike the other dining rooms. A lot has changed since then, but the name "Lido" has remained!

While you dine in the Lido Grill Restaurant, surrounded by the atmosphere of the ss Rotterdam, you can enjoy the unique ambiance and the breathtaking view of the Maas and the skyline of Rotterdam while you enjoy delicious dishes from the KOPA charcoal oven and more. much more. Our specialty? Brisket is highly recommended, smoked in our smoker.

So, enjoy all the delicious dishes, but also enjoy the unique experience that the ss Rotterdam has to offer!

Enjoy your meal!

COCKTAILS

Classic Mojito 9.5
Bacardi | Mint | Lime | Cane sugar

Espresso Martini 9.5
Vodka | Espresso | Orange

Pornstar Martini 9.5
Vodka | Passion fruit | Vanilla
Foam

Royal Ice Tea 9.5
Nolet Silver Dry Gin | Black Ceylon tea
Yuzu | Peach | Roses

LIDO
G R I L L

DINNER MENU

CHEFS MENU

44.50

All dishes can also be ordered separately
Starter 12 | Main 25 | Dessert 9

Beef Tataki

Sesame | Green onion | Fried onions | Ponzu
or

Salmon

Salad of baby potatoes | Green asparagus | Dill oil
or

Naan Pizza

Feta | Pear | Pesto | Onion chutney

Piccata Milanese

Breaded pork schnitzel | Tomato sauce
Grilled vegetables | Fries
or

Red Gurnard

Fillet | Sauce of parsley and capers
Grilled vegetables | Fries
or

Gnocchi

Spinach cream sauce | Grilled Roma tomato

Vanilla curd

Vanilla curd | Marinated melon balls
Sugared almond slivers | Orange sorbet



BREAD 6

Fresh bread | Butter | Aioli | Tapenade

STARTERS

Carpaccio 13

Beef | Parmesan | Truffle mayonnaise | Bacon

Gambas 13.5

Piri piri sauce | Garlic | Red peppers | Toast

Brisket 13

Beef brisket | Slowly smoked in our smoker
Caramelized onion | Alabama White sauce

Smoked Trout 14

Salmon caviar | Wakame | Basil sauce

Caesar Salad 13

Grilled chicken thigh | Romaine lettuce | Kernel mix
Anchovies | Bacon | Egg | Crouton
Parmesan | Caesar dressing

Tasting 16.5

Selection of our starters:

Carpaccio | Mushrooms | Trout | Brisket

Mushrooms 12.5

From the KOPA | Green herbs | Herb butter | Parmesan
Toast

Avocado salad 13

Tomato salad | Feta

Supplement shrimps +6

BURGERS & SPARE RIBS



Original Lido Burger 19.5

180 grams | Dutch M.R.IJ. beef
Tomato | Bacon | Cheddar | Gherkin
Fried onion | Salad

Chicken burger 19.5

Homemade | Chicken thigh | Cheddar
Mushrooms | Truffle mayonnaise

Vegaburger 19.5

Kimchi | Pineapple chutney | Harissa
mayonnaise | Sweet and sour cucumber

Spareribs 25

Half kg of ribs | Home marinated | Grilled
Jack & Coke sauce

All main courses are served with grilled seasonal vegetables.
Choose your side dishes below.

ON THE SIDE

Fries 4.5

Mayonnaise

Dirty Fries 6.5

Bacon | Chili mayonnaise
Cheddar | Red onion

Truffle Cheese Fries 6.5

Truffle mayonnaise
Parmesan | Spring onion

Corn Fingers 6

Alabama White sauce

Mixed salad 3.5

Extra vegetables
Grilled



FISH

Sea bream fillet 23

Hollandaise sauce | No bones

Scampi 25

Large Black Tigers | Garlic butter | Red pepper
With head and tail

STEAKS & SPECIALS



Veal picanha 23

South America | Slowly Cooked
Bearnaise sauce

Chicken Parillo 21

Grilled chicken thighs | Spicy sauce

Ribeye Steak - Dry Aged 28.5

200 grams | South American | Aged 14 days
Roasted oyster mushroom | Port gravy

Grilled tenderloin 27

South American | Stroganoff sauce

The Mixed Grill

(per 2 persons) 34.5 p.p.

Selection of our specialties:

Brisket Roast | Chicken thighs | Spareribs | Ribeye

Brisket Roast 24

200 grams | Beef brisket | House-smoked
Creekstone Farm USA | BBQ sauce

Grilled Berkshire pork shoulder 22

With homemade grilled sausage | Jalapeños
Cheddar

Surf & Turf 27.5

Grilled tenderloin | Black Tiger Shrimp
Lobster sauce

SUGGESTION !

Charcoal special

Ask the staff for the Charcoal special

Daily price

Catch of the day

Ask the staff for the Catch of the day

Daily price

VEGA(N)

Moussaka 21

Eggplant | Potato | Seasoned minced meat sauce
Bechamel sauce

Grilled vegetables 19

Seasonal vegetables | Baba ganoush | Spicy hummus

DESSERT

Dame Blanche 8.5

Sundae | Vanilla ice cream | Chocolate sauce
Whipped cream

S'mores 9.5

Oreo | Strawberries | Strawberry ice cream

Cheesecake 9.5

New York Style | Cake Batter ice cream
Fruit

Crème Brûlée 8.5

Lychee | Lychee sorbet | Caramelized sugar

SSROTTERDAM

ROTTERDAM BY WESTCORD

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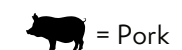


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code to give us your valuable feedback.



Do you have an allergy? No problem! Let us know. We present
one bill per table or group.



= Pork



= Vegetarian