COFFEE & TEA

Coffee	3.75
Tea	3.75
Espresso	3.75
Espresso Double	5.50
Espresso Macchiato	3.95
Cappuccino	3.95
Latte	4.25
Latte Macchiato	4.25
Soy / Oat Milk	+ 0.50
Hot chocolate milk	4.25
with whipped cream	+ 0.75

BEER DRAUGHT

Heineken 0.0%

Corona 0.0

Amstel Radler 0.0%

Brand Weizen 0.0%

Affligem Blond 0.0%

Texels Skuumkoppe 0.0

Beer of the month

Heineken, 25 cl	3.90
Heineken, 35 cl	5.40
<u>BOTTLE</u>	
Amstel Radler	4.50
Birra Moretti	4.90
Brand Weizen	5.20
Bries	5.50
Affligem	5.90
Blonde, Double or Tripel	
Liefmans Fruitesse	6.40
Corona	6.70
La Chouffe	6.80
Lagunitas IPA	7.00
Duvel	7.00
De Koninck	7.20
ALCOHOL FREE	

COCKTAILS 11.00

Pornstar Martini Vodka | Passionfruit | Vanilla Foam

Espresso Martini Vodka | Espresso | Orange

Classic Mojito

Bacardi | Mint | Lime | Cane Sugar

Cocktail of the month

Ask the staff about the cocktail of the month.

INFUSIONS

Fresh Ginger Tea	4.25
with lemon	+ 0.25
Fresh Mint Tea	4.25
with ginger	+ 0.25
COFFEE SPECIALS	9.75

Irish-, Spanish-, Italianor French Coffee

COFFEE & LIQUEUR

Coffee with a liqueur of your choice

PASTRY	4.75
with whipped cream	+ 0.75

WINES WHITE DRY

6.20

4.00

4.00

4.20

4.40

5.00

5.10

WHITE DRY		Ė
Chardonnay, 'Les Gres'	5.50	29.00
Languedoc, France		
Pinot Grigio, 'Gregoris'	6.00	32.00
Veneto, Italy		

Sauvignon Blanc,	6.75	35.00
'Leyda'		

Leyda Valley, Chile
Light yellow in colour. Intense and fruity on
the nose, ripe citrus aromas such as
grapefruit.

Verdejo, 7.25 38.00 'Gold of Castile'

Castile and León, Spain

Green-yellow colour. Fruity, dusty nose with fennel and ripe fruit. Extractive flavour with hints of anise and herbs.

Grüner Veltliner, 9.00 47.00 'Löss Gobelsbura'

Kamptal, Austria

Slightly yellow-green in colour. Soft spicy and fruity scent. Taste of white fruit, mango and citrus.

WHITE SWEET

Rheinhessen, Germany

Müller-Thurgau 5.50 29.00
Niersteiner, 'R. Muller'

SPARKLING

Cava, 'd'Arciac'

Champagne, Brut 95.00
'Baron de Rothschild'

6.75 35.00

PINKY ROSE LEMONADES 6.00

Ginger & Orange

Pink Power

Straight Lemon

WATER 75 CL 5.00 Flat or sparkling

ROSÉ
Cinsault-Syrah, 'Mas de 6.00 32.00

Lauriers' Languedoc, France

RED

Tempranillo, 5.50 29.00

'Catalunya Los Condes'
Catalonia, Spain

Sangiovese- 6.00 32.00

Sangiovese-Montepulciano, Rosso Piceno, 'Viabore'

Carminucci, Italy

Merlot-Cabernet 6.75 35.00 Réserve, 'Dom Doriac'

Languedoc, France

Ruby red, hints of vanilla and coffee. Soft taste of blueberry and spices.

Pinot Noir Classic, 7.25 38.00 'Leyda'

Leyda Valley, Chile

Soft, sultry taste with hints of cherry and truffle. Light earthy with a nice fruit balance.

Shiraz, 9.00 47.00 **'Thorn Clarke'**

Barossa, Australia

Deep red, almost black colour. In the taste eucalyptus, blackcurrants, cloves and pepper. The taste is powerful and complex.



ALWAYS WANT TO STAY UP TO DATE WITH THE LATEST NEWS ABOUT THE LIDO GRILL RESTAURANT?

Follow us on social media:









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 in now 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!

DINNER MENU

BREAD 6

Fresh bread | Butter | Aioli | Tapenade



CHEF'S MENU

44.50

All dishes can also be ordered separately Starter 13 | Main 25 | Dessert 9

Parma ham 🖚

Burrata | Orange | Crostini Balsamic syrup

Red Mullet

Fennel in sweet and sour | Tomato chutney Parmesan cracker

Beetroot Carpaccio

Goat Cheese | Caramelized onion | Walnuts

Grilled Veal Schnitzel

Parmesan | Tomatoes | Arugula Grilled vegetables | Fries

Dorado

Filet | A la plancha | Pernod sauce Grilled vegetables | Fries

Marinated Eggplants 🍃

Grilled | Red pepper | Spring onion Soy sauce | Sesame seeds

Limoncello-Tiramisu

Homemade | Limoncello ice cream

STARTERS

Carpaccio 13.5

Beef | Parmesan | Truffle mayonnaise Bacon T | Seed mix

Catalan Gambas 13.5

Prawns | Garlic | Red peppers | Toast

Brisket 13

Beef Brisket | Slow smoked in our smoker Avocado I Alabama White Sauce

Nicoise Salad 18.5

Tuna Tataki | Baby potatoes | Tomatoes Olives | Haricot verts

Caesar Salad 13

Romaine lettuce | Seed mix | Anchovies | Bacon Egg | Crouton | Parmesan | Caesar dressing Choice of: grilled chicken thighs or shrimps

Tasting 16.5

Selection of our starters:

Carpaccio → | Brisket | Mushrooms | Niçoise

Mushrooms 13

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

Burrata Salad 🍃 14

Tomato-basil jam | Grilled peach Seed mix I Balsamic



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







BURGERS

Original Lido Burger 19.5

Dutch M.R.IJ. beef | Tomato Bacon 🦐 | Cheddar | Gherkin Fried onion | Lettuce

Brisket burger 24.5

M.R.IJ. beef burger | Brisket | Cheddar Tomato | Fried onion ring | Lettuce

Chicken Burger 19.5

Homemade | Chicken thigh | Cheddar Bacon 🦐 | Mushrooms | Truffle mayonnaise

Vegaburger 19.5

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

SHOW & VEGA(N)

Salmon fillet 23

Norwegian salmon | Hot smoked Horseradish dressing

Scampi 25

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

Catch of the Day

Ask the staff about the Catch of the Day Daily price

Linguini 🎾 21

Truffle sauce | Roasted hazelnut | Truffle Basil | Parmesan

Grilled Vegetables > 19

Seasonal vegetables | Baba Ganoush Spicy hummus | Flatbread

SSROTTERDAM

ROTTERDAM W) BY WESTCORD

STEAKS & SPECIALS

Entrecote 24

Grass-fed | Béarnaise sauce

Smoked Chicken Lollies 21

Marinated chicken drumsticks | BBQ sauce

Ribeye Steak - Dry Aged 31.5

14 days matured | Vadouvan sauce Caramelized shallots

Grilled Beef Tenderloin 33

Stilton gravy

The Big Smoker

(per 2 people) 35 p.p.

Selection of our specialities: Brisket Roast | Chicken drumsticks | Spareribs

Brisket Roast 24

Beef Brisket | Home smoked | BBQ Sauce

Grilled beef tenderloin | Black Tiger shrimp Crayfish sauce

Iberian Secret ★ 32.5

Flank Steak | Cheeks | Figs | Sweet Sherry sauce

Spareribs 7 25

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

Charcoal special

Ask the staff about the Charcoal special

All steaks, specials and fish dishes are served with grilled seasonal vegetables.

Corn Fingers 6

Mixed Salad 3.5

Extra Vegetables 4.5

with Alabama White sauce

Choose your side dishes below.

ON THE SIDE

Fries 4.5

with mayonnaise

Dirty Fries 6.5

Bacon Tolli mayonnaise

Cheddar | Red onion

Truffle Cheese Fries 6.5 Truffle mayonnaise

Parmesan | Spring onion

DESSERT

Dame Blanche 8.5

Coupe | Vanilla ice cream | Chocolate sauce Whipped cream

Cheesecake Brulee 10.5

Twist of classics | White chocolate ice cream Mango coulis

Marinated Strawberries 9.5

Strawberries | Sabayon | Lime sorbet

Captain's Overload Shake 15

Iced coffee | Cinnamon cookie | Macaron White chocolate mousse | Sugar waffle | Donut