

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

Beer of the month	6.20
Heineken, 25 cl	3.90
Heineken, 35 cl	5.40

BOTTLE

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

Heineken 0.0%	4.00
Amstel Radler 0.0%	4.00
Brand Weizen 0.0%	4.20
Affligem Blond 0.0%	4.40
Texels Skuumkoppe 0.0	4.90
Corona 0.0	5.00

COCKTAILS 11.00

Pornstar Martini

Vodka | Passoa | Passionfruit
Vanilla Foam

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-, Italian- or French Coffee	
COFFEE & LIQUEUR	9.00
Coffee with a liqueur of your choice	

PASTRY	4.75
with whipped cream	+ 0.75

WINES

WHITE DRY

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
‘Oro de Castilla’		
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 Gobelsburg’		
Kamptal, Austria		
Slightly yellow-green in colour. Soft spicy and fruity scent. Taste of white fruit, mango and citrus.		

WHITE SWEET

Müller-Thurgau	5.50	29.00
Niersteiner, ‘R. Muller’		
Rheinhessen, Germany		

SPARKLING

Champagne, Brut		95.00
‘Baron de Rothschild’		
Cava, ‘d’Arciac’	6.75	35.00

PINKY ROSE
LEMONADES 6.00

Ginger & Orange

Spiced Lemon & Rose

Straight Lemon

WATER 75 CL	5.25
Flat or sparkling	

ROSÉ

Cinsault-Syrah,	5.50	29.00
‘Mas de Lauriers’		
Languedoc, France		

RED

Tempranillo,	5.50	29.00
‘Catalunya Los Condes’		
Catalonia, Spain		
Sangiovese-	6.00	32.00
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?

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LIDO
G R I L L

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*

Vitello Tonnato

Veal | Tuna mayonnaise | Capers

or

Salmon

Rouleaux | Dill dressing | Fennel salad

or

Beetroot tartare

Smoked beetroot | Goat cheese | Walnut

Ribeye

Beef | Grain-fed | Grilled | Vadouvan sauce
Grilled vegetables | Fries

or

IJsselmeer perch

Skin-baked fillet | Tomato beurre blanc
Grilled vegetables | Fries

or

Tortellini

Roasted pumpkin | Mushroom sauce

Panna Cotta

Stewed pear | Chocolate-ground

STARTERS

Carpaccio 13.5

Beef | Parmesan | Truffle mayonnaise
Bacon  | Pine nuts

Catalan Gambas 13.5

Prawns | Garlic | Red peppers | Toast

Brisket 13

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

Smoked Fish 'n Dip 11

Homemade dip | Pollock | Wild garlic pesto | Toast

Caesar Salad 13

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

Tasting 16.5

Selection of our starters:
Carpaccio  | Brisket | Mushrooms | Fish 'n Dip

Mushrooms 13

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

Burrata Salad 14

Tomato-basil jam | Grilled peach
Pine nuts | Balsamic

BURGERS



Original Lido Burger 19.5

MRIJ beef burger | Tomato
Bacon  | Cheddar | Pickle
Fried onion | Lettuce

Brisket burger 24.5

MRIJ beef burger | Brisket | Cheddar
Tomato | Fried onion ring | Lettuce

Chicken Burger 19.5

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

Kimchi burger 19.5

Pear | Miso Mayonnaise | Bao Bun

FISH & VEGA

Salmon fillet 23

Norwegian salmon | Hot smoked
Horseradish dressing

Scampi 30

Two large scampi | Smoked garlic dressing
With head and tail

Catch of the Day

Ask the staff about the Catch of the Day
Daily price

Giant Ravioli 21

Stuffed with eggplant | Bok choy | Sage
Pumpkin | Parmesan

Sweet Potato 19

Puffed | Filled with baked beans | Cheddar
Alabama White Sauce

SSROTTERDAM

ROTTERDAM  BY WESTCORD

STEAKS & SPECIALS



Bavette 29.5

Grain-fed | Choron-tarragon sauce

Duck 21

Confit duck leg | Lightly smoked
Orange gravy

Ribeye Steak - Dry Aged 35

14 days matured | Red wine gravy

The Big Smoker

(per 2 people) 35 p.p.

Selection of our specialities:

Brisket Roast | Curry sausage | Spareribs  |
Ribeye

Brisket Roast 24

Beef Brisket | Home smoked | BBQ Sauce

Spareribs 25

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

Charcoal special

Ask the staff about the Charcoal special
Daily price

All steaks, specials and fish dishes are served with grilled
seasonal vegetables.
Choose your side dishes below.

ON THE SIDE

Fries 4.5

with mayonnaise

Mixed Salad 3.5

Extra Vegetables 4.5
Grilled

Dirty Fries 6.5

Bacon  | Chili 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
Brownie | Whipped cream

Cheesecake 10.5

Homemade | Amaretto sauce
Macaroon ice cream | Whipped cream

Banoffee Pie 15

Homemade | Banana ice cream | Whipped cream

Grilled Pineapple 11

Coconut cream | Cherry chocolate ice cream
Amarena cherries | Whipped cream

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



= Pork



= Vegetarian