

COFFEE & TEA

Coffee	3.90
Tea	3.90
Espresso	3.90
Espresso Doppio	5.50
Espresso Macchiato	3.95
Cappuccino	4.10
Cafe Latte	4.25
Latte Macchiato	4.25
Soy / oat drink	+ 0.50
Hot chocolate	3.95
with whipped cream	+ 0.75

BEER

DRAUGHT

Beer of the month	6.75
Heineken 25 cl	4.00
Heineken 35 cl	5.40

BOTTLE

Amstel Radler	4.50
Birra Moretti	5.40
Brand Weizen	5.35
Bries	5.65
Affligem	6.20
Blonde, Double or Triple	
Liefmans Fruitesse	6.60
Corona	6.90
La Chouffe	7.00
Lagunitas IPA	7.20
Duvel	7.20
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%	4.60
Texels Skuumkoppe 0.0%	5.80
Corona Cero 0.0%	5.90

COCKTAILS 12.50

Pornstar Martini

Vodka | Passoa | Passionfruit
Vanilla Foam

Classic Mojito

Bacardi | Mint | Lime | Cane Sugar

Cocktail of the moment

Ask the staff about the cocktail of the
moment

INFUSIONS

Fresh Ginger Tea	4.25
with lemon	+ 0.25
Fresh Mint Tea	4.25
with ginger	+ 0.35

COFFEE SPECIALS 9.75

Irish, Spanish, Italian or French Coffee

COFFEE & LIQUEUR 9.50

Coffee with liqueur of your choice

PASTRY

Our selection changes daily, take a
look in the display case

WINES

WHITE DRY

Soave 'Gregoris'	5.50	27.50
Veneto, Italy		
Rosenhof	6.00	30.00
Oaked Chardonnay		
Breedekloof, South Africa		

Pinot Grigio delle	6.50	32.50
Venezie 'Terre di Marca'		
Veneto, Italy		
<i>Fresh and aromatic, with exotic fruit and grapefruit. Lightly spicy on the palate with a soft, elegant finish.</i>		

Rueda Verdejo Lías	7.00	35.00
'Finca Tresolmos'		
Castilla y León, Spain		
<i>Dusty and full-bodied, with melon, fennel, and fresh white fruit. Creamy, lively, and pure on the finish.</i>		

WHITE SWEET

Müller-Thurgau	5.50	27.50
Niersteiner, 'R. Muller'		
Rheinhessen, Germany		

SPARKLING

Champagne, Brut		95.00
'Baron de Rothschild'		
Cava, 'd'Arciac'	6.75	33.75

PINKY ROSE
LEMONADES 6.00

Ginger & Orange

Spiced Lemon & Rose

Straight Lemon

WATER 75 CL 5.00

Still or Sparkling

ROSÉ

Cinsault-Syrah,	5.50	27.50
'Mas de Lauriers'		
Languedoc, France		

RED

Merlot	5.50	27.50
'Reserve Saint Jacques'		
Languedoc, France		
Sangiovese-	6.00	30.00
Montepulciano,		
'Viabore'		
Carminucci, Italy		

Passo del Sud	6.50	32.50
'Appassimento'		
Puglia, Italy		
<i>Rich and round, with plums, dried fruit, and cherries. Softly sweet, warm, and velvety smooth on the finish.</i>		

Les Taules 'de flor en	7.50	37.50
flor'		
Catalonia, Spain		
<i>Fruity and spiced, with berries, cherry and a hint of flowers. Soft tannins, creamy and pleasantly round in structure.</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 venue. During our tours, we are happy to share stories from our history. 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? The brisket, slow-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!

We value your opinion! Use this QR
code to give us your valuable feedback.



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

Follow us on social media:



@ssrotterdamofficial



fb.com/ssrotterdam

DINNER MENU

CHEF'S MENU

All dishes can also be ordered separately **46.50**
Starter 13.00 | Main 26.00 | Dessert 9.50

Lamb Ham

Salad | Sud'n'Sol tomatoes | Balsamic

or

Crayfish

Salad | Avocado | Lime mayonnaise

or

Celeriac

Celeriac carpaccio | Mushroom duxelle
Dragon-mayonnaise

Veal Shank

Slow-cooked | Tomato tarragon gravy

or

Salmon Fillet

Norwegian salmon | Baked on the skin
Horseradish sauce

or

Ravioli

Filled with green asparagus and sun-dried tomatoes
Miso and orange beurre blanc

Cherries


Crumble | Chocolate ice cream

BREAD 6.00

Fresh bread | Butter | Aioli | Tapenade

STARTERS

Carpaccio 13.50

Beef | Parmesan | Truffle mayonnaise
Bacon  | Pine nuts

Catalan Gambas 13.50

Prawns | Garlic | Red peppers | Toast


Brisket 13.00

Beef | Slow-smoked in our smoker
Mango-sriracha sauce

Bourbon Gravad Lax 12.50

Home-marinated salmon | Smoked mayonnaise | Toast

Caesar salad 13.00

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

Tasting 16.50

Selection of our starters:
Carpaccio  | Brisket | Mushrooms | Gravad Lax

Mushrooms 13.00


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

Greek salad 12.00

Pearl couscous | Feta | Tomatoes | Olives
Cucumber | Red onion | Tzatziki

BURGERS


Original Lido Burger 19.50

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

Brisket Burger 25.00

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

Chicken Burger 19.50

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

Kimchi Burger 19.50

Kimchi | Cabbage | Mango chutney | Guacamole

Fries +5.00

STEAKS & MEAT

Beef Tenderloin 32.00

Grilled | Truffle gravy

Guinea Fowl 23.50

Suprême | Vadouvan-cream sauce


Ribeye Steak - Dry-Aged 35.00

14 days matured | Smoked garlic sauce

The Big Smoker

(per 2 people) 35.00 p.p.

Selection of our specialities:

Brisket Roast | Grilled sausage 

Spareribs  | Ribeye

Brisket Roast 25.00

Beef Brisket | Home smoked | BBQ Sauce

Spareribs 25.00

Home-marinated | Grilled
Jack & Coke sauce

Côte de Boeuf 65.00

400 grams | Pasture-raised cattle
Smoked bone bourbon sauce

SPECIALS

Charcoal Special

Ask the staff about the Charcoal Special
Daily price

Catch of the day

Ask the staff about the Catch of the Day
Daily price

Fish

Sea bass 24.00

Fillet | Carolina honey-mustard sauce

Scampi 28.50

Five pieces | Smoked garlic sauce
With head and tail

VEGETARIAN

Grilled Vegetables 19.00

Seasonal vegetables | Baba Ganoush
Spicy hummus | Turkish bread

Falafel Skewer 19.00

Halloumi | Grilled vegetables | Tzatziki

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


Choose your side dishes below.

ON THE SIDE

Fries 5.00
with mayonnaise

Mixed Salad 3.50

Extra vegetables 4.50
Grilled

Dirty Fries 6.50
Bacon  | Chilimayonnaise
Cheddar | Red onion


Truffle Cheese Fries 6.50
Truffle mayonnaise
Parmesan | Spring onion

SSROTTERDAM

ROTTERDAM  BY WESTCORD

Do you have an allergy? Scan the QR code for
an overview of our allergens, or let us know!



 = Pork

 = Vegetarian

We provide one bill per table or group.

DESSERT

Dame Blanche 8.50

Coupe | Vanilla ice cream | Chocolate sauce
Brownie | Whipped cream

Cheesecake 12.50

Homemade | Passionfruit
Yoghurt ice cream | Whipped cream

Lemon Blondie 9.00

Lemon | Coconut ice cream | Whipped cream

Strained Yoghurt 12.50

Red fruit | Strawberry sorbet