

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

INFUSIONS

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

COFFEE SPECIALS

Irish, Spanish, Italian or French Coffee

COFFEE & LIQUEUR

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		
Fresh and aromatic, with exotic fruit and grapefruit. Lightly spicy on the palate with a soft, elegant finish.		

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

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 70 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		
Rich and round, with plums, dried fruit, and cherries. Softly sweet, warm, and velvety smooth on the finish.		

Les Taules 'de flor en	7.50	37.50
flor'		
Catalonia, Spain		
Fruity and spiced, with berries, cherry and a hint of flowers. Soft tannins, creamy and pleasantly round in structure.		

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

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?

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@ssrotterdamofficial



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DINNER MENU

CHEF'S MENU

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



46.50

Beef Pastrami

Sweet spicy mustard sauce
Fermented mustard seeds | Chives

or

Dutch New Herring

Toast | Beetroot salad | Shallots

or

Yellow Beetroot Soup

Vegan | Hint of anise | Raindrop peppers

Veal Ribeye

Grilled | Drambuie and shiitake sauce

or

Halibut Fillet

Pan-seared | Italian tomato sauce and basil oil

or

Cannelloni

Filled with grilled vegetables | Oregano cream sauce

Tartelette

Lemon curd | Meringue | Limoncello yoghurt 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 13.50

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

Bourbon Gravad Lax 12.50

Home-marinated salmon | Smoked mayonnaise | Toast

Caesar salad 14.50

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

Tasting 17.50

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 25.50

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 33.50

Grilled | Truffle gravy

Guinea Fowl 24.50

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 26.00

Beef Brisket | Home smoked | BBQ Sauce

Spareribs 25.00

Home-marinated | Grilled
Jack & Coke 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 21.00

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!



We provide one bill per table or group.

= Pork

= Vegetarian

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