

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

<u>Draught</u>	
Heineken 25 cl	4.00
Heineken 35 cl	5.40
Affligem Blond	6.20
Texels Skuumkoppe	6.75
<u>Fresh and fruity</u>	
Amstel Radler	4.50
Birra Moretti	5.40
Brand Weizen	5.35
Bries	5.65
Corona	6.90
Liefmans Fruitesse	6.60
<u>Hoppy and bitter</u>	
Kaapse Karel Rotterdam Pale Ale	7.20
Lagunitas IPA	5.40
<u>Rich and malty</u>	
Affligem Dubbel	6.20
de Koninck	7.20
<u>Strong and powerful</u>	
Affligem Tripel	6.20
Duvel	7.20
La Chouffe	7.00

Alcohol-free and low alcohol

Affligem Blond 0.0%	4.60
Amstel Radler 0.0%	4.00
Brand Weizen 0.0%	4.20
Corona Cero 0.0%	5.90
Heineken 0.0%	4.00
Texels Skuumkoppe 0.0%	5.80
Kaapse Nada 0,10%	5.90
Alcohol-free from Rotterdam	

COCKTAILS 12.50

Pornstar Martini

Vodka | Passoa | Passion fruit
Vanilla foam

Classic Mojito

Bacardi | Mint | Lime | Cane sugar

INFUSIONS

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

COFFEE SPECIALS9.75

Irish, Spanish, Italian or French Coffee

COFFEE & LIQUEUR9.50

Coffee with liqueur of your choice

PASTRY

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

WINES

<u>White, dry</u>		
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 CL5.00

Still or Sparkling

<u>Rosé</u>		
Cinsault-Syrah,	5.50	27.50
'Mas de Lauriers'		
Languedoc, France		
<u>Red</u>		
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 flor'	7.50	37.50
Catalonia, Spain		
Fruity and spiced, with berries, cherry and a hint of flowers. Soft tannins, creamy and pleasantly round in structure.		

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

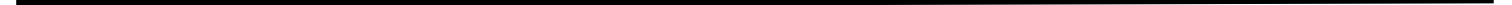


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Welcome to the Lido Grill Restaurant on board the ss Rotterdam!

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!



