



# ROOMSERVICE

12:00 – 22:00

## STARTERS

**BEETROOT CARPACCIO (V) 14**  
Figs | yellow beetroot | puffed rice |  
cucumber ginger mayonnaise

**VENISON TARTARE 15**  
Egg yolk gel | pickled radish | black garlic crisp

**PUMPKIN SOUP (V) 11**  
Za-atar | roasted onion | pumpkin seeds

## MAINS

**HALIBUT 24.5**  
Baby fennel | spinach crème | parsley oil | beurre blanc

**RIB EYE STEAK 29.5**  
Mini carrots | polenta | celeriac crème | red wine gravy

**KING OYSTER MUSHROOM (V) 21**  
Alkmaar's pearl barley | mushroom crumble |  
carrot crème

## SALAD

**CAESAR SALAD 16**  
Chicken | egg | parmesan | anchovies

Please take in consideration we have a €10 roomcharge fee

IF YOU HAVE ANY ALLERGY PLEASE INFORM OUR STAFF



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## SIDES

**FRITES UIT ZUYD (V) 8**  
Kimchi mayonnaise

**ITALIAN LOADED FRIES (V) 9.5**  
Parmesan | rocket salad | truffle mayonnaise

**SIDE SALAD (V) 7.5**  
Best ingredients of the season

**RUSTIC BREAD (V) 7.5**  
Smoked sea salt butter | olive oil

## BURGERS

**FLOOR17 BLACK ANGUS BURGER 25**  
Bun | tomato | kimchi | bacon |  
cheddar cheese | fries

**NO CHICKEN BURGER**  
**'VEGETARISCHE SLAGER' (VEGAN) 24**  
Bun | tomato | coleslaw | lemon mayonnaise  
| fries

## SWEETS

**PARSINP WHITE CHOCOLATE PANNA COTTA 15**  
Hazelnut pesto | spongecake | celery gel

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