ROSEWOOD



FESTIVE 2026

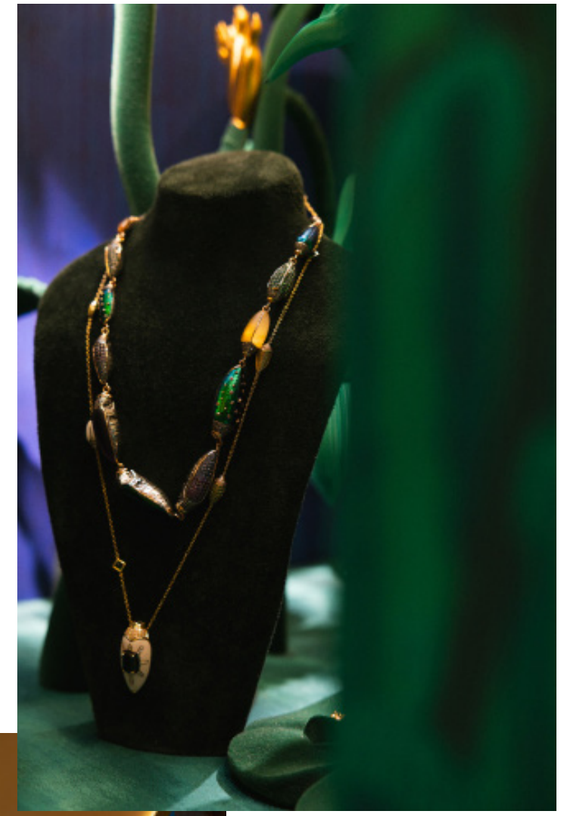
Celebrate the holidays the Dutch way.
Indulge this season in cosy gatherings, food that feeds the soul, and laughter shared over candlelight and in front of fireplaces. *Gezelligheid* at its best.





HOUSE CALL

Explore Dutch excellence at the studio of our house jeweler Bibi van der Velden, book a private fitting for a bespoke experience, or discover *Jewels on Wheels*, a curated, rotating selection of signature creations. Guests are invited to explore each piece up close, discovering the artistry, craftsmanship, and stories behind Bibi's iconic designs.





Savor the best of the season. Great food, great company - the perfect recipe for the holidays.

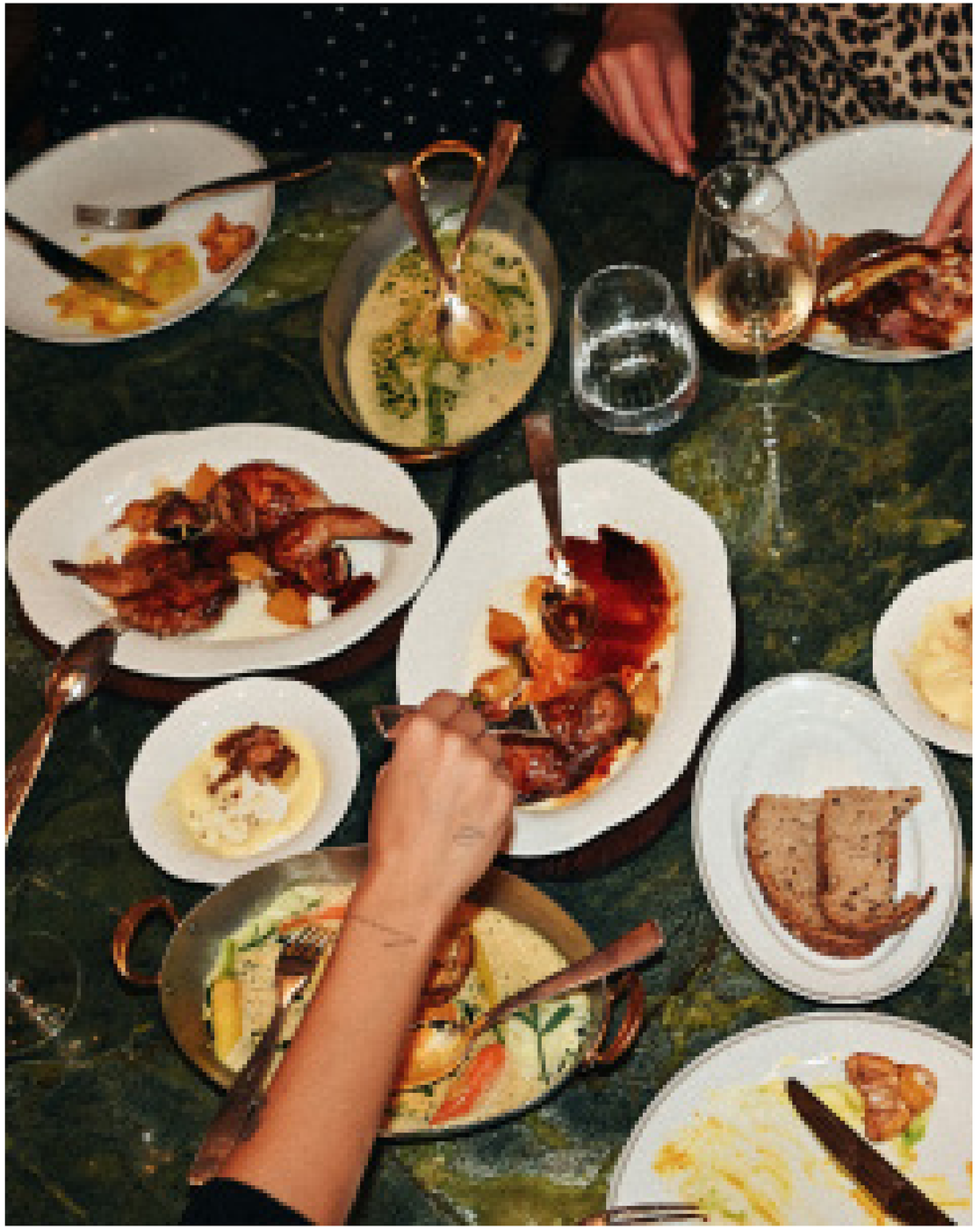






EEUWEN

Celebrate the season with exquisite flavors, timeless sips, and shared moments that linger long after the night ends.





Festive Menu

24-25 December

Starters
Creuse Oyster, Horseradish Cream, Mushroom Tea, Black Radish

Aged Holstein Tartare, Leek, Sea Urchin, Mustard, Brioche

Scallops, Butternut Squash, Caviar, Hazelnut Vinaigrette, Sea Fennel

Intermediate
Winter Truffle Tagliolini

Main
Capon, Yellow Beetroot, Celeriac/ Chestnut Puree, Argan Oil, Juniper
or
Poached Turbot, Razorclams, Jerusalem Artichokes, Brown Butter, Hazelnut

Dessert
Red Wine Pear Sorbet
Chocolate Mousse

€195

€290 including wine paring
€390 inlcuding exclusive wine paring

New Years Eve Menu
31 December

Starters
Creuse Oyster, Horseradish Cream, Mushroom Tea, Black Radish

Aged Holstein Tartar, Leek, Sea Urchin, Mustard, Brioche

Scallops, Butternut Squash, Caviar, Hazelnut Vinaigrette, Sea Fennel

Intermediate
Winter Truffle Tagliolini

Main
Venison, Topinambur, Black Pudding, Quince
or
Poached Turbot, Razorclams, Jerusalem Artichokes, Brown Butter, Hazelnut

Dessert
Red Wine Pear Sorbet
Chocolate Mousse

€195

€290 including wine paring
€390 inlcuding exclusive wine paring

Kids Festive Menu
24-25-31 December

Mains
Pasta Bowl
Penne pasta, tomato sauce & meatballs
€14

Roast Chicken Supreme
Grilled chicken breast with your choice of side
€22

Fisherman's Catch
Today's catch with your choice of side
€22

Mini Cheeseburger
Beef burger, cheddar cheese with your choice of side
€18

Sides
"Frites Atelier" Fries
Creamy Mashed Potatoes
Buttered Seasonal Vegetables
Green Leaf Salad

Sweet Treats
Festive Milkshake
Chocolate or Vanilla
€12

Homemade Ice Cream & Sorbet
€6 per scoop

Festive Brunch
25 - 26 December & January I

On the table
Radish crudité, Crème cru, Za'atar
Chervil Soup

First small bites
Vitello Tonnato
Tuna tartare, kaffir lime, ponzu mayonnaise, avocado, purple radish
Roasted Pumpkin, Pistachio, Red and White Endive

Marble counter
Bakery Station: Sourdough Bread, Ficelles, Pane Carasau, Croissant, Pain au Chocolat, Danish

Cheese: Blue d'Auvergne, Gouda cheese, Reblochon, Comté
Cheese Garnish: Mostarda, Black Walnuts, Raw Honey

Charcuterie: Prosciutto di Parma, Salami Truffle Salami, Chorizo, Bellota Ibérico, Speck

Preserves, Anchovies di Cantabria, Bella di Cerigniola Olives, Taggiasca Olives, Piccalilli Cornichons, Balsamico Onion, Yellow Pepper Drops, Red Pepper Drops

Brunch classics
King Crab Avocado Toast, Smoked Ikura, Bagel Toast
or
Marigold Eggs Omelette, Autumn Truffles, Mushrooms Ragoût, Lardo
or
Scambled eggs in the shell, Sour Cream + 20 Gr Kristal Caviar (+ Supplement)
or
French Toast, Guyot Pears Compote, Dutch Vanilla Cream
or
Pancake Stack with Matcha Ice Cream

Mains
Ricotta Filled Ravioli, Verbena Sauce, Pistacchio Pesto
or
Braised Veal Cheek, Celeriac Purée, Gremolata
or
Turbot, Béarnaise, Potato Mousseline, Spinach, Sea Herbs

Dessert
Crêpes Flensjes , Tangerine & Provo Confiture, Goat Cheese Sorbet

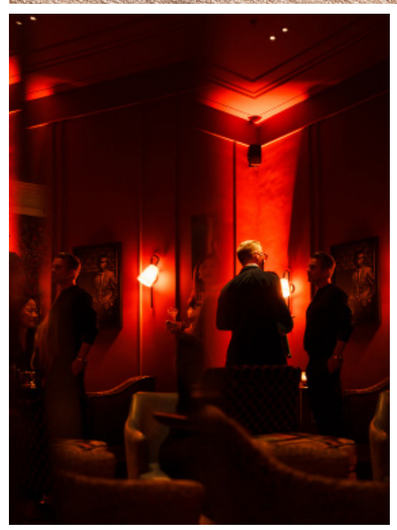
€145





Sip daring cocktails, discover our signature jenever, and indulge in bold tandoor-fired bites.







ADVOCATUUR

Once the Palace of Justice, now delightfully rebellious, Advocatuur turns tradition on its head this festive season, all in a setting where refined elegance meets a touch of mischief.

FESTIVE MARKET

Enjoy the rare opportunity to explore our canal side festive market, open for just a few weeks and celebrating the very best of Dutch excellence. Discover limited-edition art, fashion, and delectable treats to savor or share.





NEW YEARS EVE

As the year draws to a close, Advocatuur Bar comes alive with bespoke cocktails, vibrant music, and late-night revelry. Raise a glass to the New Year in effortless canal-side style from 22:00 to 02:00.
Limited tickets available at €250 including Champagne, cocktails and bites.







Each piece is a timeless reminder of Amsterdam's creative spirit.





THE ROSEWOOD EDIT

Discover the Rosewood Amsterdam Edit, a thoughtfully curated collection of Dutch design, craftsmanship, and art. From distinctive creations by local makers to exclusive seasonal editions by artists from our collection, each piece offers a meaningful keepsake inspired by the spirit of Amsterdam.



FESTIVE
EVENTS MENUS

3 Courses



Starter
Atlantic Scallops, Leche de Tigre, Red Cabbage, Osetra Caviar
or
Beetroot Carpaccio, Goat Cheese, Balsamic, Pistachio

Main
Braised Short Rib, Creamy Polenta, Cabbage, Kesbeke Shallots
or
Turbot, Globe Artichoke, Barigoule, Yellow Wine Sauce
or
Cappelletti, Morel, Burrata

Dessert
Chestnut Mont Blanc
or
Limoncello Tiramisu, Guanaja Chocolate Crémeux

135€

4 Courses

Starter
Atlantic Scallops, Leche de Tigre, Red Cabbage, Osetra Caviar
or
Beetroot Carpaccio, Goat Cheese, Balsamic, Pistachio

Soup
Celeriac Velouté, Black Winter Truffle, Parmesan

Main
Braised Short Rib, Creamy Polenta, Cabbage, Kesbeke Shallots
or
Turbot, Globe Artichoke, Barigoule, Yellow Wine Sauce
or
Cappelletti, Morel, Burrata

Dessert
Chestnut Mont Blanc
or
Limoncello Tiramisu, Guanaja Chocolate Crémeux

165€



5 Courses

Starter
Atlantic Scallops, Leche de Tigre, Red Cabbage, Osetra Caviar
or
Beetroot Carpaccio, Goat Cheese, Balsamic, Pistachio

Second
Quail Pithivier, Foie Gras, Madeira
or
Butternut Squash Pithivier, Spinach, Gruyère Cheese

Soup
Celeriac Velouté, Black Winter Truffle, Parmesan

Main
Braised Short Rib, Creamy Polenta, Cabbage, Kesbeke Shallots
or
Turbot, Globe Artichoke, Barigoule, Yellow Wine Sauce
or
Cappelletti, Morel, Burrata

Dessert
Chestnut Mont Blanc
or
Limoncello Tiramisu, Guanaja Chocolate Crémeux

195€





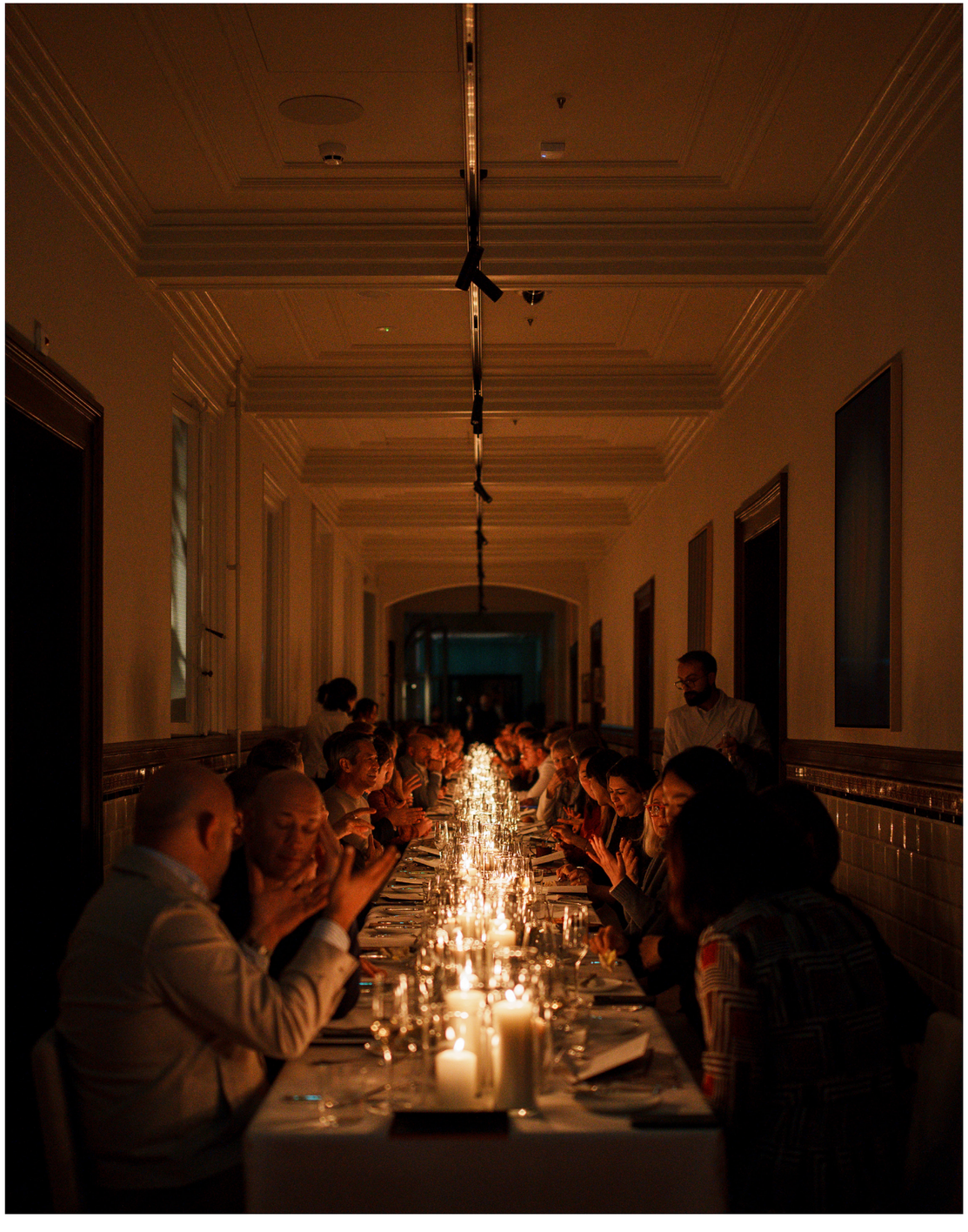






HALLWAY DINNER

The best tables aren't always found in the dining room. Our Hallway Dinners turn an elegant passage into an intimate setting for exceptional food, great company, and convivial conversation. All the quality of Rosewood Amsterdam, with the feeling of hosting at home.



ROSEWOOD KITCHEN CLUB



Every great party ends in the kitchen. As dinner draws to a close, our Courtyard kitchen opens its doors and transforms from culinary stage to late-night gathering, where the chef makes way for the DJ and the celebration carries on. Expect great music, flowing drinks, and the kind of atmosphere guests won't want to leave.













PRØVO BAR

Some of the best gatherings happen in the smallest spaces. Hidden within Rosewood Amsterdam in one of the former holding cells of the Palace of Justice, Provo is an intimate tasting room dedicated to our signature gin-style jenever of the same name. A secret worth discovering, and sharing, an unexpected addition to any celebration.



ROSEWOOD AMSTERDAM

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