

YOUR
SINS
ARE
SAFE
WITH
US



hotel
NASSAU breda
AUTOGRAF COLLECTION®
HOTELS

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HOTELS

ROOMSERVICE MENU



We kindly remind you that we will charge a €7,50 traycharge per order

DEAR GUESTS

WELCOME TO HOTEL NASSAU BRED! I AM EXCITED TO OFFER YOU A ONE OF A KIND EXPERIENCE IN A PASSIONATELY RESTORED RELIGIOUS HISTORICAL SETTING. PLEASE ENJOY OUR DELICIOUS BEVERAGES, SINNER COCKTAILS, THE PREVIOUSLY FORBIDDEN DRINK ABSINTHE, OR EXPERIENCE OUR MAD LOVE FOR FOOD THROUGH VARIOUS CULINARY BITES.

Please do not hesitate to inquire about the rich history of our beautiful hotel, which is an expansive complex of various national monuments on one of Breda's oldest streets. Our Saints would be delighted to share some fun facts and stories with you or to provide you with a tour of the hotel.

I hope you'll always choose dreams over sleep and that you will truly enjoy yourself while here. Remember... your sins are safe with us!



*"I hope you'll
always choose
dreams over
sleep!"*

Yolanda Bianca
General Manager

AUTOGRAPH COLLECTION

WHAT DO WE PICTURE WHEN WE HEAR THE WORD "AUTOGRAPH?" AN ORIGINAL SIGNATURE, PERHAPS, OR A UNIQUE WORK OF ART. OUR AUTOGRAPH COLLECTION® OF LUXURY HOTELS IS IN A CLASS OF ITS OWN. THESE ARE PLACES THAT SURPRISE, INTRIGUE, ENCHANT, AND BEGUILLE.

Each one is selected for the Collection because it offers its visitors an experience that is *exactly like nothing else*, in landmark buildings that combine rich and compelling history, cutting-edge modern design and amenities, unparalleled levels of comfort, and a powerful sense of connection to their locale. The Autograph Collection hotels are a gateway to the extraordinary, the unconventional, and the sublime. Every hotel in the Autograph Collection is handpicked for a reason. All are bound not by their similarities but by certain distinctions: qualities that elevate them above the average or conventional.



SINNERS BY NIGHT

SERVED FROM 22.00 TILL 07.00

FINGERFOOD

Green olives 'Gordal'	€3
Smoked almonds	€3
"Worstenbroodje"	€5
Iberian Bellota Ham (100g)	€26

BARFOOD

Apple Vichyssoise with Serrano ham	€10
Pizza Napolitana with tomato, mozzarella & rucola	€15
Ciabatta with smoked salmon, egg & Tartare sauce	€15
Caesar salad with chicken, boiled egg, Parmesan & croutons	€15
Ravioli fungi with spinach and Burrata	€22
Heiligdom beefburger with tomato chutney & Dutch old cheese	€19

DESSERT

Carrot cake	€8
Sandro Desii Nougat ice cream	€7

HOLY BREAKFAST

SERVED FROM 07.00 TILL 12.00

FOR A FULL CONTINENTAL OR LUXURY BREAKFAST
PLEASE FILL IN THE DOORHANGER.

HEALTHY

Fruit salad, served with simple syrup & Atsina cress	€5
Yogurt bowl, served with granola & seasonal fruit	€6

PASTRIES

Selection of sweet pastries	€6
American pancakes, served with banana & maple syrup	€7
Carrot cake	€8
Cake of the day	€8

SANDWICHES

"Worstenbroodje" (regional product from Brabant)	€5
Croque Monsieur au Gratin	€8
Ciabatta with smoked salmon, boiled egg & Tartare sauce	€15

EGGS

Omelet served with ham, spinach & cheese	€8
Eggs Benedict, served on brioche with ham & Hollandaise	€12



SINNER FOOD

SERVED FROM 12.00 TILL 22.00

SANDWICHES

Croque Monsieur au Gratin	€8
Croque Madame au Gratin	€8
Eggs Benedict on brioche with ham & Hollandaise	€12
Prawn croquettes with wakame salad & aioli	€14
Club Sandwich with fries	€14
Ciabatta with smoked salmon, boiled egg & Tartare sauce	€15

SOUPS

SERVED WITH SOURDOUGH BREAD & BUTTER

Apple Vichyssoise with Serrano ham	€10
Thai carrot & coconut soup with prawns and noodles	€10

SALADS

SERVED WITH SOURDOUGH BREAD & BUTTER

Tabbouleh with grilled cheese, mandarin & pecan nuts	€15
Caesar Salad with chicken, anchovies, egg & Parmesan	€15

TO SHARE & START

Cheese selection with sweet garnishes	€18
Iberian bellota ham (100g)	€26
Cured Mediterranean sausages (160g)	€24
Dutch oysters (6p)	€24
Caviar Perle (50g)	€80

MAIN DISHES

INCLUDING FRESH SALAD

Pizza Napolitana with tomato, mozzarella & rucola	€15
Heiligdom beefburger	€19
Slow cooked rib, tomato chutney, Dutch old cheese & fries	€20
Roasted poussin with apple compote	€32
Rib-Eye steak (35 days dry-aged)	€21
Fish & Chips with Tartare sauce	€26
Codfilet with aligot and minestrone	€22
Ravioli fungi with spinach and Burrata	€22
Roasted vegetables with avocado in tempura, Hollandaise & almonds	€22

SIDES

Thick cut chips & mayonnaise	€3
Fresh cucumber, yogurt & mint salad	€3
Vegetables in sesame tempura	€4
Spicy fried cabbage	€4
Potatoes & aioli	€4
Padrón peppers	€5



COFFEES & TEAS

Lungo	€3
Espresso	€3
Doppio	€4,20
Espresso Macchiato	€3,70
Cappuccino	€3,70
Latte Macchiato	€3,70
Hot Chocolate	€3,50
Pot of Newby Tea	€3,00
Fresh Mint tea	€3,20
Ginger-Lemon tea	€3,20
Pot of filter coffee	€7,50

DIGESTIVES/LIQUEURS

Disaronno Originale	€4,70
Baileys	€4,70
Licor 43	€4,70
Tia Maria	€4,70
Grand Marnier Rouge	€5,20
Fiorito Limoncello	€7,20
Hennessy Fine de Cognac	€7
Rooster & Wolf Special Brandy	€10,50

DESSERT

Lemon tart with ice cream of white chocolate	€7
Carrot cake with whipped cream	€8
Waffle Suzette with ice cream of Madagascar vanilla	€9



NEWBY
LONDON

AS A COMPANY, NEWBY REFUSES TO USE ANYTHING BUT THE VERY BEST. THEIR DEDICATION TO THE HIGHEST STANDARDS IS THE KEY FACTOR BEHIND THEIR STUNNING SUCCESS.

Newby's tea leaves are amongst the finest available. Only 5% of the tea leaves grown worldwide are considered of a high enough standard to be used for Newby products.

Holy High Tea

Newby is proud to serve its tea at Hotel Nassau Breda since 2017.

Curious? Enjoy the rich Newby flavours during a Holy High Tea or Holy High Tea Deluxe. Join us with friends or family in one of our authentic historical rooms, and relive the nostalgic memories of the rich English lifestyle. Enjoy an afternoon full of scents and flavours, guaranteed to stimulate your senses, while enjoying our luxury savoury dishes and tasty sweet appetizers.



SINNER DRINKS

JUICES

Fresh Orange Juice (0,2l)	€3,60
Fresh Orange Juice (0,5l)	€7,50
Appelaere Apple Juice	€3,60
Big Tom Spiced Tomato Juice	€4,20
Smoothie of the Day	€4,90

SOFT DRINKS

Coca Cola Coca Cola Zero	€3
Fanta Orange Fanta Cassis	€3
Sprite	€3
Fuze Tea Sparkling Lemon Fuze Tea Green Tea	€3
Almdudler	€3
London Essence Indian Tonic	€3,80
London Essence Bitter Orange & Elderflower Tonic	€3,80
London Essence Ginger Ale	€3,80
London Essence Spiced Ginger Beer	€3,80
Chocomel Fristi	€3

WATER

Chaudfontaine Still (0,2l)	€2,80
Chaudfontaine Sparkling (0,2l)	€2,80
Holy Still Water (0,7l)	€5,80
Holy Sparkling Water (0,7l)	€5,80

BEERS

BUD	€3,40
Hoegaarden Radler 2%	€3,70
Jupiler 0,0%	€3,20
Leffe Blond	€4,50
Leffe Bruin	€5,80
Hertog Jan Weizener	€3,90
Tripel Karmeliet	€5,30

PORT, SHERRY & VERMOUTH

Cocchi Americano Bianco	€6,50
Cocchi Americano Rosa	€6,50
Van Zellers Ruby Port	€5
Van Zellers Late Bottled Vintage	€9
Tocayo dry Sherry	€3,50

FINGERFOOD

SERVED FROM 12:00 TO 22:00

Green olives 'Gordal'	€3
Smoked almonds	€3
Bitterballen (6p)	€9
Crispy chicken (6p)	€9
Oriental samosas (6p)	€9
Focaccia with Mediterranean dips	€9
Holy Bowl, assortment of fingerfood	€16



WINES & SPARKLING WINES

SPARKLING

Vendrell Olivella Brut | macabeo, xarel-lo & parellada

Weingut van Volxem '1900' Sekt | riesling

CHAMPAGNE

Thiénot | Brut 0,375l

Thiénot | Brut 0,75l

Thiénot | Rosé Brut 0,75l

Ruinart | Blanc de Blancs 0,75l

WHITE

Charlotte M | sauvignon blanc | SA, Western Cape | 2019

Fattori | pinot grigio | Italy, Alto Adige | 2018

California Roots | chardonnay | USA, California | 2018

ROSE

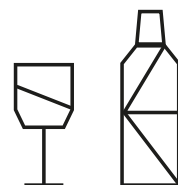
Juramento | monastrell | Spain, Jumilla | 2018

RED

Los Condes | tempranillo | Spain, Cataluña | 2019

La Mia Arte | nero d'avola | Italy, Sicilia | 2018

California Roots | cabernet sauvignon | USA, California | 2017



€9 €44

- €65

- €45

- €75

- €80

- €145

€4,50 €25

€5,50 €30

€7 €38

€4,50 €25

€4,50 €25

€5,50 €30

€7 €38

RESTAURANT LIEFDEGESTICHT

WELCOME TO THE FOOD SANCTUARY OF THE NETHERLANDS

The culinary hotspot of the Netherlands is located in the heart of Breda. Restaurant Liefdegesticht is an extension of Hotel Nassau Breda, situated in a former monastery.

It's not just a restaurant, but a sanctuary where chef Angel Pando and his devotees showcase their specialised culinary skills each day. Together, they elevate good food to religious heights.

Our culinary team, under the inspiring leadership of chef Angel Pando, will let you enjoy rich flavours and the latest culinary trends. We are happy to surprise you with culinary alternatives to diets, allergies or other restrictions.



SAINT SPIRITS & TONICS

Amaro Montenegro & Orange €5
London Essence Indian Tonic €3,80

Sipsmith Dry Gin & Lime €8,50
London Essence Indian Tonic €3,80

Rutte Celery Gin & Apple €9,50
London Essence Indian Tonic €3,80

SPIRITS

Calle 23 Blanco Tequila €6,50
Havana Club 3 Años €5
Havana Club 7 Años €7,50
ThreeSixty Vodka €5
Belvedere Vodka €9

WHISKY & BOURBONS

Jim Beam Bourbon €5
Jameson €5
Jack Daniel's €6
Chivas Regal (12y) €6,50
Chivas Regal Extra €7,50
Glenlivet Founder's Reserve €8,50
Oban (14y) €11
Talisker Storm €13

COOPER | AND | BARREL

ADVOCACY FOR EXCELLENT SPIRITS



COOPER & BARREL IS A SUBSIDIARY OF KONINKLIJKE DE KUYPER AND WAS ESTABLISHED IN 2016 ESPECIALLY FOR THE HIGHER HOSPITALITY SECTOR.

Cooper & Barrel is an importer and seller of small batch and independent spirits. Their portfolio of artisanal brands are crafted with love and attention, resulting in exclusive boutique labels that are available to a select few.

The dedicated team of specialists focusses on advocacy for these excellent, bartender driven spirits in the high-end on trade venues.

Together with the bar management and bartending team cocktails, menus and activities are created making sure the consumer enjoys their drinks and have a wonderful visit.

