

WE CARE FOR PEOPLE AND PLANET

The Euromast opened its doors to the public in 1960, as the very first high altitude experience in the Netherlands. Our purpose? To surprise our guests with a unique view over the port city of Rotterdam. While this purpose never changed, our approach and facilities did of course evolve over time.

We want to ensure that many generations after us can still enjoy the Euromast and its view. This is why we are Golden Green Key certified: the highest level of demonstrable sustainability for the leisure industry. It means we abide by measurable sustainability policies, aimed at treating both people and the environment with the utmost care.

Daily fresh and sustainable products

Our chefs use daily fresh products and sustainable, locally bought ingredients. This doesn't only add a lot of taste to the lovely dishes we serve, it's also much friendlier to the environment.

Locally involved

It's important for us to be as defining in the societal landscape as we are in the city landscape. We therefore closely cooperate with societal projects, by offering youth educational opportunities and contributing to large and small charities.

ICONIC TOURISTIC ATTRACTION SINCE 1960

The origins of the Euromast

The Euromast was built in 1960 for the occasion of the first-ever Floriade by architect H.A. Maaskant and contractor J.P. van Eesteren. The tower, made from reinforced concrete, measures 9 metres in diameter (inner walls) and the walls are 30 centimetres thick.

The foundation is made up of 131 concrete pilars. Resting on this foundation is a solid block of reinforced concrete weighing 1.9 million kilograms, as a counterweight for the structure towering above the ground. After just five days of construction, the crow's nest, weighing 240,000 kilograms, was hoisted up to the top of the tower.

The highest building of the Netherlands

In the sixties, the Euromast was 112 metres high. Enough to tower above the skyline of the Maas City. It didn't take long before other buildings caught up to this pride and joy of the city of Rotterdam. In 1970, the Euromast made a comeback. With the placement of the Euroscop, the Euromast rose up to 185 metre!

Magnicity

Since 2020, the Euromast has been part of Magnicity, a global leader in urban tourism at great heights, which highlights iconic towers from around the world and offers visitors a unique way to get to know the respective cities.

Free Web App

The view from the Euromast is breathtaking, but what exactly are you looking at? Now, we take you on a tour of the city with the Magnicity web app! By using this web app, you can explore the city of Rotterdam through Augmented Reality (AR).



Scan the QR code to open the web app.

ALLERGIES | DIETARY REQUIREMENTS

No problem! Ask our staff for the allergen menu. We offer various vegan and vegetarian dishes.

These dishes can be recognized by the symbols on the right.



VEGETARIAN



OPTION FOR VEGETARIAN



VEGAN



OPTION FOR VEGAN



Het Nieuwe Nassen stands for more sustainable and healthier cooking with less food waste.

TOP OF THE MORNING

Enjoy a magnificent brunch at a height of 100m. Every day of the week between 9.30 AM – 11.00 AM.

Our brunch consists of elaborate étagère with tasty dishes and includes coffee, tea and orange juice.

HIGHEST TEA

Every day of the week between 2.00 PM – 4.00 PM.

With our High Tea, you enjoy unlimited tea and an étagère filled with sweet and savoury delights.

VARIOUS TWISTEA TEA

TwisTea is the most enjoyable cup of tea.

Unique flavors, composed by tea sommelier Mark van den Bogaart. Flavored with real ingredients such as global spices, fragrant blossoms, and dried fruit.

Early grey

Black tea • bergamot • cornflower blossoms

English Breakfast

Darjeeling (50%) • ceylon (50%)

Ruby Rooibos

Rooibos

Fruity forrest

Black Tea • blackberries • black currants

Champaign All Day

Green & white tea • red berries

Women's dream

Herbal tea • cinnamon • licorice • cardamom • ginger • orange • juniper berry

DRINKS


HOT DRINKS

Coffee • espresso	3.10
Double espresso	4.30
Cappuccino	3.60
Latte	3.75
Latte Macchiato	3.75
Tea	3.10
Various blends	
Fresh mint or ginger tea	4.00
Special coffee	9.00
Dutch • Irish • French • Spanish • Italian	
Hot chocolate	3.10
Coffee/tea with chocolate	5.00
Coffee • Tea Euromast	7.50
Topping whipped cream	1.00

COLD DRINKS

Coca-Cola	3.50
Regular • Zero	
Sprite	3.50
Fanta	3.50
Orange • Casiss	3.50
Bitter lemon	3.50
Tonic	3.50
Lipton Ice Tea	3.75
Sparkling • Green • Peach	
Ginger Ale	3.50
Fresh orange juice	4.00
Schulp fruit juices BIO	3.95
Apple • pear	
Purezza premium table water 350ml	3.50
Still • sparkling	
Purezza premium table water 750ml	5.75
Still • sparkling	
Milk	2.50
Chocolate milk	3.50
Fristi	3.50

PIES

Dudok applepie	5.75
Various Dudok pastries	from 5.00
Vegan Dudok apple pie 	5.75

HOUSE WINES

glass • bottle

SPARKLING

Marques de Chivé, Spain 6.50 • 36.00
Cava brut

Lamotte, France 12.50 • 69.50
Champagne brut

Pierre Chavin, France 6.50 • 36.00
Brut • alcoholvrij

WHITE

Sanziana, Romania 6.00 • 32.00
Pinot Grigio

Sanziana, Romania 5.50 • 29.50
Chardonnay

Nius, Spain 6.50 • 36.00
Verdejo

SWEET

Kloster Spätlese, Germany 5.50 • 29.50
Riesling • Silvaner

ROSÉ

Routes de France, France 5.50 • 29.50
Grenache Rosé

RED

Sanziana, Romania 6.00 • 32.00
Merlot

Pedales, Spain 5.50 • 29.50
Tempranillo

Radacini Vintage, Moldavia 6.50 • 36.00
Cabernet Sauvignon

NON ALCOHOLIC

Kolonne Null, Germany 7.00 • 38.00
Riesling

Kolonne Null, Germany 7.00 • 38.00
Tempranillo

DRINKS

BEERS

TAP

Heineken 22 cl	3.45
Heineken 25 cl	3.95
Heineken 50 cl	7.90
Texels Skuumkoppe 30 cl	5.75
Noordt Blondt 25 cl	5.75

BOTTLE

Heineken 0.0%	3.95
Affligem Blonde 0.0%	4.25
Affligem Belgian White	4.75
Affligem tripple	5.75
Amstel Radler 2.0%	3.95
Seasonal beer	5.75

COCKTAILS

Pornstar Martini	13.50
Vanilla vodka • Passoa • lime • passion fruit	

Espresso Martini	12.50
Espresso • coffee liqueur • vodka	

Cosmopolitan	12.50
Vodka • triple sec • cranberry juice • lime juice	

Aperol Spritz	10.50
Aperol • cava • bruiswater	

Limoncello Spritz	10.50
limoncello • cava • sparkling water	

MOCKTAILS

Mocktail Ginger & Orange	6.50
Spicy fresh syrup • orange • ginger • lavender	

Euromast Summer	6.50
Lime • mint • sparkling water	

ALCOHOLIC

Port	4.75
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Tawny • Ruby

Sherry	4.75
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Medium • Dry

Martini	4.75
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Bianco • Rosso • Extra Dry

DOMESTIC SPIRITS

Jenever	4.75
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Vieux	4.75
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Bobby's dry gin	7.00
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Nolet's Gin	6.25
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Dutch Head Raw Rum	6.25
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IMPORTED SPIRITS

Smirnoff vodka • Limoncello • • Bombay	6.25
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Sapphire Gin • Amaretto • Bailey's •

Tia Maria • Licor 43 • Grand Marnier •

Frangelico • Cointreau • Campari • Dom

Benedictine • Drambuie • Sambuca •

Southern Comfort

DIGESTIVES

Calvados	6.25
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Courvoisier VS	7.00
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Courvoisier VSOP	8.00
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WHISKY

Jameson	6.25
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Jack Daniels	6.25
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Johnnie Walker Red label	6.25
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Johnnie Walker Black label	7.50
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Glenfiddich 12 yrs	8.50
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WINE IN THE SKY

Everyday of the week between 2 PM and 3.30 PM. Enjoy a truly High Wine, both literally and figuratively. It comes with surprising small dishes and includes small glasses of wines that compliment your dishes. Discover how the flavours of the wine and the food reinforce each other.

WINES

WHITE

LIGHT, FRESH & FRUITY WHITE WINES

Diwald BIO 38.00
Wagram, Austria
Grüner Veltliner

Domaine Guillaman 36.00
Cotes de Gascogne, France
Sauvignon Blanc

SPICY & AROMATIC WHITE WINES

Eymann 38.00
Pfalz, Germany
Riesling

Domaine Felines 36.00
Languedoc, France
Picpoul de Pinet

FULL-BODIED, CLASSIC, AND/OR OAK-AGED WHITE WINES

Les Bertholets 37.00
Languedoc, France
Viognier Reserva

Les Aubes 39.00
Pays d'Oc, Frankrijk
Chardonnay Grande Reserve

DESSERT WINE

Santa Cristo 7.00
Aragón, Spain
Moscatel

RED

SMOOTH, ROUND & FRUITY RED WINES

Carta Vieja 36.00
Maule Valley, Chile
Carmenère Reserva

Les Jamelles 38.00
Rheinhessen, Duitsland
Pinot Noir

FULL-BODIED, SPICY, AND AROMATIC RED WINES

Integro BIO 36.00
Puglia, Italy
Primitivo

Torre del Falasco 42.00
Veneto, Italy
Valpolicella Ripasso

FULL-BODIED, CLASSIC, AND/OR OAK-AGED RED WINES

Covilla 38.00
Rioja, Spain
Tempranillo Crianza

Le Croquant 37.00
Languedoc-Roussillon, France
Malbec

DESSERT WINE

Klawer Cellars 7.00
Olifantsrivier, South-Africa
Shiraz

LUNCH

BITES 12.00 – 21.30

Dutch 'Bitterballen' 🍷 9.50
Mustard

Sriracha chickenwings 12.50
Blue cheese dip

Fried snacks 15.00

Prawns in spicy oil & bread 13.50

Nacho's from the oven 🌱 12.50
+ Pulled chicken 3.75

Cauliflower wings 🌱 12.50
Sriracha butter • blue cheese dip

Bread & spreads 🌱 7.50

SANDWICHES 12.00 – 17.00

Fried eggs Euromast 🌱 13.75
Choice of cheese • ham • bacon •
roast beef

Rotterdam 13.75
Melted aged Rotterdam cheese • shimeji
mushrooms • homemade dressing
from Noordt brewery

Lemon ricotta 13.25
Tomato • red onion • arugula • basil • seed mix

Bagel 14.75
Cream truffle potato • marinated salmon •
radish • truffle chips

Catalan toastie 13.75
Chorizo • tomato • cabrales

Bean spread 13.75
Pulled chicken • mango salsa

Toastie 12.75
Ham • cheese • tomato • red onion •
cayenne mayonnaise


Clubsandwich from
Choice of salmon or chicken thigh • fried egg 16.00
• bacon • tomato • romaine lettuce • chips •
cayenne mayonnaise

12 o'clock special 16.50
Soup • croquette • ham & cheese omelet •
sourdough bread

PANORAMA DISHES 12.00 – 21.30

Sole fish 23.50
Fries • salad • remoulade sauce • lemon

Croquettes (meat/shrimp/vegetable) from
Tomatoes • onion • Romaine lettuce • 13.75

Euromast burger  19.50
Beef • crispy Padrón pepper • chipotle pepper salsa
• Rotterdam cheese • Romaine lettuce • tomato •
bacon

Falafel burger 🌱 17.50
Tomato • onion • Romaine lettuce • tomato salsa

Steak sandwich 17.50
Beef steak • raspberry onion compote • melted
aged Rotterdam cheese • shimeji mushrooms

SALADES 12.00 – 21.30 22.50

Buratta 🌱
Mixed tomatoes • basil • arugula • olive oil

Caesar salad
Chicken thigh • Romaine lettuce • egg • onion • tomato
• croutons • Caesar dressing • anchovy • parmesan

Endive 🌱
Bleu d'Auvergne • watermelon • Romaine lettuce •
radish • herb dressing

DINNER

12.00 – 21.30

Bread with spreads  7.50

STARTERS

Sea bream tart 16.50

Avocado • black olives • sweet and sour fennel •
spring onion • lemon mayonnaise

Carpaccio 16.50

Parmesan • arugula • seed mix •
tarragon mayonnaise

Carrot tartare  15.50

Kohlrabi • radish • vegan carrot aioli

Marinated watermelon  15.00

Sweet and sour red onion • goat cheese •
olive crumble

Veal tartare 16.50

Basil dressing • caper berry

Salmon gravlax 17.50

Herbed cream cheese • mango salsa •
squid ink mayonnaise

SOUPS

Creamy fennel soup 9.50

Crispy chorizo • chervil • chorizo oil

Oriental carrot soup  9.50

Parsley • squid

Shore crabs 9.75

Baby shrimps

MAIN COURSES

Sea bass 28.00

Pea cream • heirloom carrot • fried polenta •
shellfish sauce

Roasted leek  19.50

Falafel • black garlic purée • pomegranate •
soy syrup

Chuck tender 28.50

Tomato pearl couscous • romanesco •
chimichurri • serrano crumbs

Tomato risotto  24.50

Spinach • burrata • basil foam

Halibut 29.50

Pulpo • purple sweet potato purée •
bimi broccoli • bell pepper sauce

Free-range chicken roulade 26.50

Pistachio • turnip • yellow beet • radish •
sweet potato • béarnaise sauce

Lamb fillet 28.50

Parsnip cream • bimi broccoli • almond
crumble • cherry beer mustard sauce

SIDE DISHES

Fries 4.25

Salad 3.75

Vegetables 5.50

Polenta 4.25

DESSERTS

Chocolate Crèmeux 9.75

Blueberry gel • white chocolate ice cream •
raspberries • tuille

Piña colada crème brûlée 9.50

Spicy pineapple caviar • coconut sponge cake •
passion fruit ice cream

Banoffee cheesecake 9.50

Pecan ice cream • caramel • popcorn •
chocolate sauce • banana

Red berry crumble 9.25

Strained yoghurt • disco meringue

Cheese platter 16.50

5 types of cheese • fig compote • walnuts •
rye bread

SURPRISE DINNER

Would you like to be surprised by our chef?

Try the surprise menu.

3 courses	45.00
4 courses (soup)	48.50
4 courses (entremet)	51.50
5 courses	55.00

**To complete your menu we offer a matching wine
arrangement that compliment your menu.**

2 glasses	13.00
3 glasses	19.50
4 glasses	26.00

We also offer a smaller wine tasting;

The bob arrangement

2 glasses	8.00
3 glasses	12.00
4 glasses	16.00

DESSERT WINES

Santa Cristo 7.00

Aragón, Spain
Moscatel

Klawer Cellars 7.00

Olifantsrivier, South Africa
Shiraz

SPECIAL COFFEE

Coffee • Tea Euromast 7.50

We serve a cup of coffee or tea
of your choice with a selection of delicacies

Special coffee 9.00

Dutch • Irish • French • Spanish • Italian