

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

Monday to Friday, reservations available between 09:30 and 11:00.

Saturday and Sunday, reservations available between 09:30 and 10:30.

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 etagère filled with sweet and savoury delights.

Please note: our High Tea cannot be served lactose-free, gluten-free, or vegan.

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.

Earl grey

Black tea • bergamot • cornflower blossoms

Sea of Blossoms

Herbal tea • marigold blossom • linden blossom • heather blossom • apple • safflower blossom • peony • mallow blossom • aroma

Ruby Rooibos

Rooibos

Fruity Forest

Black tea • blackberries • black currants

Champaign All Day

Green & white tea • red berries

Women's Dream

Herbal tea • cinnamon • licorice • cardamom •

DRINKS

HOT DRINKS

Coffee	3.20
Espresso	3.20
Double espresso	4.45
Cappuccino	3.75
Latte	3.90
Latte Macchiato	3.90
Ice Coffee	4.25
Tea	3.20
Various blends	
Fresh mint or ginger tea	4.15
Special coffee	9.30
Dutch • Irish • French • Spanish • Italian	
Hot chocolate	3.20
Coffee/Tea Euromast	7.75
We serve a cup of coffee or tea of your choice with a selection of delicacies	
Topping whipped cream	1.10

COLD DRINKS

Coca-Cola	3.65
Regular • Zero	
Sprite	3.65
Fanta	3.65
Orange • blackcurrant	3.65
Bitter lemon	3.65
Tonic	3.65
Fuze Tea	3.90
Sparkling • Green	
Ginger Beer	3.65
Fresh orange juice	4.10
Schulp fruit juices BIO	4.10
Apple • Apple & strawberry	
Purezza premium table water 350ml	3.65
Still • sparkling	
Purezza premium table water 750ml	5.95
Still • sparkling	
Milk	2.60
Chocolate milk	3.65
Fristi	3.65

PIES

Dudok apple pie	5.75
Various Dudok pastries	from 5.75

HOUSE WINES

glass • bottle

SPARKLING

Xenius, Spain	6.75 • 38.00
Cava brut	
Yannick PrévotEAU, France	12.95 • 72.50
Héritage brut Champagne	
Fritz Müller, Germany	6.75 • 38.00
Brut • Non-alcoholic	

WHITE

Sanziana, Romania	6.25 • 33.50
Pinot Grigio	
Sanziana, Romania	5.75 • 31.00
Chardonnay	
Nius, Spain	6.75 • 37.50
Sauvignon blanc	

SWEET

Kloster Spätlese, Germany	5.75 • 31.00
Riesling • Silvaner	

ROSÉ

Routes de France, France	5.75 • 31.00
Grenache Rosé	

RED

Sanziana, Romania	6.25 • 33.50
Merlot	
Pedales, Spain	5.75 • 31.00
Tempranillo	
Integro, Italy	6.75 • 37.50
Primitivo	

NON ALCOHOLIC

Kolonne Null, Germany	7.25 • 39.50
Riesling	

DRINKS

BEERS

TAP

Heineken 25 cl	4.15
Heineken 50 cl	8.25
Texels Skuumkoppe 30 cl	5.95
Noordt Blondt 25 cl	5.95

BOTTLE

Heineken 0.0%	4.15
Amstel Radler 0.0%	4.15
Affligem Blonde 0.0%	4.40
Affligem Belgian White	4.90
Affligem tripple	5.95
Seasonal beer	5.95

COCKTAILS

Pornstar Martini Vanilla vodka • Passoa • lime • passionfruit	14.00
Mojito White rum • mint • lime • cane sugar • sparkling water	12.95
Cosmopolitan Vodka • triple sec • cranberry juice • lime juice	12.95
Aperol Spritz Aperol • cava • sparkling water	10.95
Limoncello Spritz Limoncello • cava • sparkling water	10.95
Hugo Elderflower blossom • cava • sparkling water • mint • lime	10.95

MOCKTAILS

Tropical Sunset Passionfruit • mango • sparkling water	6.95
Euromast mocktail Lime • mint • sparkling water	6.95

ALCOHOLIC

Port Tawny • Ruby	4.95
Sherry Dry	4.95
Martini Bianco • Rosso	4.95

DOMESTIC SPIRITS

Jenever Young • berries	4.95
Vieux	4.95
Limoncello	6.50

IMPORTED SPIRITS

Bobby's Gin • Hendricks Gin • Bombay Sapphire Gin	7.25
Dutch Head Raw Rum • Amaretto • Smirnoff vodka • Bailey's • Tia Maria • Licor 43 • Grand Marnier • Frangelico • Cointreau • Campari • Dom Benedictine • Drambuie • Sambuca • Southern Comfort	6.50

DIGESTIVES

Calvados	6.50
Courvoisier VS	7.25
Courvoisier VSOP	8.50

WHISKY

Jameson	6.50
Jack Daniels	6.50
Johnnie Walker Black label	7.75
Glenfiddich 12 yrs	9.00

HIGH WINE IN THE SKY

Everyday of the week between 2 PM and 4 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.

WHITE

LIGHT, FRESH AND FRUITY
WHITE WINES

Diwald BIO 39.50
Wagram, Austria
Grüner Veltliner

La Casa de Bio Carmen 37.50
La Mancha, Spain
Verdejo

AROMATIC
WHITE WINES

Eymann BIO 40.00
Pfalz, Germany
Riesling

Domaine Felines 37.50
Languedoc, France
Picpoul de Pinet

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

Les Bertholets 38.50
Languedoc-Roussillon, France
Viognier Reserva

Les Aubes 41.00
Pays d'Oc, France
Chardonnay Grande Reserve

DESSERT WINE

Santa Cristo 7.25
Aragón, Spain
Moscatel

RED

SMOOTH, ROUND AND
FRUITY RED WINES

Aubert&Mathieu BIO 39.50
Languedoc-Roussillon, France
Syrah

Les Jamelles 40.00
Pays d'Oc, France
Pinot Noir

FULL-BODIED AND AROMATIC
RED WINES

Radacini 38.00
Codru, Moldova
Vintage Cabernet-Sauvignon

Torre del Falasco 43.50
Veneto, Italy
Valpolicella Ripasso

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

Covilla 40.00
Rioja, Spain
Tempranillo Crianza





Le Croquant 39.00
Languedoc-Roussillon, France
Malbec

DESSERT WINE




Klawer Cellars 7.25
Olifants rivier, South-Africa
Shiraz

LUNCH

BITES 12.00 – 21.30


Dutch ‘Bitterballen’	9.85
Mustard (6 pieces)	
Sriracha chickenwings	14.00
Blue cheese dip (6 pieces)	
Fried snacks	15.50
(12 pieces)	
Prawns 	14.50
Spicy oil • bread	
Gyoza 	12.95
Soy sauce • sesame dip	
Nacho’s from the oven	12.95
+ Pulled chicken 3.75	
Cauliflower wings 	9.85
Sriracha butter • blue cheese dip	
Bread with spreads 	7.75


SANDWICHES 12.00 – 17.00

Fried eggs Euromast 	14.25
Choice of cheese • ham • bacon • roast beef	
Camembert walnut crumble 	14.25
Lingonberry marmalade	
Avocado 	13.50
Feta • radish	
Bagel	15.25
Mackerel “Americain” • coleslaw	
Catalan toastie	14.25
Chorizo • tomato • cabrales	
Pulled short ribs	15.00
Coleslaw • baconnaise	



Toastie	13.25
Ham • cheese • tomato • red onion • Cajun mayonnaise	
Salmon club sandwich	17.50
Fried egg • tomato • romaine lettuce • chips • cucumber • tzatziki	
Chicken thigh club sandwich	16.50
Bacon • fried egg • tomato • cucumber • Romaine lettuce • chips • cayenne mayonnaise	
12 o’clock special	17.00
Soup • croquette • fried egg with ham and cheese •	

PANORAMA DISHES 12.00 – 21.30

Sole fish	24.50
Fries • salad • remoulade sauce • lemon	
Croquettes (meat/shrimp/vegetable)	from
With fries or bread • salad	14.25
Euromast burger 	19.50
Beef • smoked cheddar • pickle • mustard • ketchup • tomato • Swiss cheese	

Falafel burger 	18.25
Tomato • onion • Romaine lettuce • tomato salsa	
Marinated pork tenderloin tips	21.50
Fries • coleslaw • crispy onions • spicy soy sauce	


SALADES 12.00 – 21.30

Caesar	23.25
Chicken thigh • Romaine lettuce • egg • onion • tomato • croutons • Caesar dressing • anchovy • parmesan	
Burrata 	23.25
Marinated tomatoes • basil • rocket • olive oil	
Watermelon 	23.25
Feta • little gem lettuce • lime dressing • raisins	

Bread with spreads  7.75

STARTERS

Sea bream tartlet 16.50
Marinated fennel • cucumber sorbet •
coral tuile • lobster mayonnaise

Mushrooms  15.50
Goat cheese • walnut crumble •
aceto syrup • crouton

Kohlrabi ceviche  15.50
Grapefruit • spicy dressing

Steak tartare 15.50
Hop oil • caper berries •
basil mayonnaise

Gravad lax salmon 18.00
Seaweed caviar • baby radish •
nori crisps • horseradish mayonnaise

Carpaccio 17.25
Parmesan • rocket • seed mix •
truffle mayonnaise

SOUPS


Dashi broth 9.85
Quail egg • nori • edamame •
bean sprouts

Green pea soup  9.85
Herb yoghurt • mint


Bell pepper soup  9.85
Crispy bacon • spring onion

MAIN COURSES

Haddock 28.50
Beetroot pearl barley • courgette spaghetti •
crispy squid • tomato antiboise

Orecchiette  20.50
Blue cheese • beech mushrooms •
asparagus • sugar snaps

Beef ribeye 29.50
Sweet potato wedges • green beans • parsnip
cream • Madeira sauce

Tomato risotto  24.50
Spinach • burrata • basil foam

Salmon 29.50
Argentinian prawns • sugar snaps •
baby corn • green peas • shellfish sauce

Duck breast 27.50
Roseval potatoes • celeriac • runner beans •
beech mushrooms • thyme jus

Pork belly 26.50
Tenderstem broccoli • pulled aubergine •
apple syrup jus

SIDE DISHES

Fries 4.50
+ Truffle mayonnaise • parmesan 1.00

Salad 3.95

Vegetables 5.75

Fried polenta 4.50

DESSERTS

Pornstar dessert	9.85
Passionfruit parfait • vanilla spongecake • meringue • vanilla rum foam	
Marinated pineapple	9.85
Coconut foam • Malibu ice cream	
Strawberry panna cotta	9.85
Aceto syrup • spiced biscuit • lemon sorbet	
Lemon curd tartelette	9.85
Mango compote • Italian meringue • raspberry ice cream	
Friandries	7.50
Three flavours of gourmet chocolates <i>(Handmade bonbons for a unique taste experience)</i>	
Cheese platter	17.25
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	46.50
4 courses (soup)	50.00
4 courses (entremet)	53.50
5 courses	57.00

As an addition to your menu, we offer a wine
arrangement that complements your meal.

2 glasses	13.50
3 glasses	20.50
4 glasses	27.00

We also offer a smaller wine tasting;
The 'Bob' arrangement

2 glasses	8.50
3 glasses	12.50
4 glasses	16.50

DESSERT WINES

Santa Cristo	7.25
Aragón, Spain Moscatel	
Klawer Cellars	7.25
Olifants rivier, South Africa Shiraz	

SPECIAL COFFEE

Coffee/Tea Euromast	7.75
We serve a cup of coffee or tea of your choice with a selection of delicacies	
Special coffee	9.30
Dutch • Irish • French • Spanish • Italian	