

A new day good breakfast.

What better way to start the day than with an opulent Mövenpick breakfast? Not convinced yet? Just give it a try.

Mondays to Fridays from 6.30 to 10.30 am.
Saturdays and Sundays 6.30 to 11.00* or 11.30 am.

Free for children up to six, half price for children between seven and twelve in Mövenpick Hotel 's-Hertogenbosch en Mövenpick Hotel Den Haag-Voorburg.

Free for children up to three, half price for children between four and eleven in Mövenpick Hotel Amsterdam City Centre.

*Applies to Mövenpick Hotel Amsterdam City Centre

Please contact the individual hotel's central phone number for information and reservations.

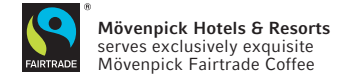


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Subject to alteration



Passionately Swiss.™

January – June 2012

www.moevenpick-hotels.com

Coffee: Fairtrade fresh flavour.

*“Three things are necessary for a good cup of coffee:
first of all coffee, second of all, coffee,
and third, more coffee.”*

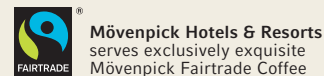
Alexandre Dumas

Enjoy coffee in exquisite quality: **Mövenpick Fairtrade Coffee**. Carefully selected Arabica and Robusta beans are combined to create a harmonious taste experience. The independent Fairtrade Mark certifies that this unique coffee meets international Fairtrade standards.

Traded fairly and carefully prepared for you.

Your Mövenpick Coffee Expert

Jürg Wittwer



For more information about Fairtrade visit www.info.fairtrade.net



Culinary experience  enjoyment.

January

Crazy Curries + rich flavours.

Following last year's success, we are pleased to introduce once more a selection of curry dishes from India, Pakistan and Thailand. Green, yellow or red, spicy or not, you'll go crazy trying to choose one.

January 3 – 31, 2012

March

Duke of Berkshire + sustainable.

Duke of Berkshire is a special and very exclusive pig breed. In these times where “less is more; quality above quantity” we would like to point out the need of upright and animal friendly production of meat by using the “Duke of Berkshire”. Even on a small scale, every initiative will contribute to a better world.

March 1 – 31, 2012

May

Asparagus + tradition.

Spring is synonymous with rebirth and we are excited to bring this healthy dish back to your plates in May. We prepare them traditionally with eggs, ham and cream, however other recipes involving salmon or chicken will be on the menu.

May 2 – 31, 2012



February

Switzerland + its choices of rösti.

Rösti is a national side dish to go with meat and vegetable main dishes in the German-speaking part of Switzerland. Made from grated potatoes and baked in a round shape, rösti comes in different sizes. A variety of foods go with rösti – in particular, bacon, onions, cheese or apple. Our chefs have created three innovative choices for a unique experience.

February 1 – 29, 2012

April

Pasta + wines.

We have put together a selection of traditional Italian dishes this month – naturally including old-school pasta favourites. Each dish goes well with a wine from our house selection. Just pick a dish or enjoy a combination in a three or four-course dinner menu.

April 3 – 30, 2012

June

Salmon + always a pleasure.

Today salmon is one of the most popular fish species. Salmon varies in color from light pink to orange-red and is rich in omega-3 and vitamins. Due to its fixed consistency and shape, salmon can be prepared both cooked as raw. Ranging from baked to grilled and smoked to poached. Take a look at our menu and try the best of what salmon has to offer.

June 1 – 30, 2012