

Night room service

From 11.00 P.M. until 6.00 A.M.

SHREDDED BEEF 'BITTERBALLEN'

Amsterdam pickles | mustard | 6 pcs

'REYPENAAR' CHEESE CROQUETTE

Amsterdam pickles | mustard | 4 pcs

SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber | hand cut fries

WAGYU HAMBURGER

Sesame bun | bacon | cheese | onion | lettuce | pickles | hand cut fries

THAI RED CURRY

Corn-fed chicken | Kaffir lime

SPAGHETTI BOLOGNAISE

Parmesan cheese

PIZZA MARGARITA

CHEESE

Selection of five cheeses | nut bread | house made preserves

11,-

12,-

23,-

25,-

29,-

21,-

22,-

18,-

Room service menu

CONSERVATORIUM

A HOTEL OF THE SET

White wine

LIGHT AND & REFRESHING

ANT MOORE SAUVIGNON BLANC, MARLBOROUGH 2018
Sauvignon Blanc

REFINED & COMPLEX

DOMAINE BRICHOT EXPRESSION, GASCOGNE, FRANCE, 2018
Colombard, Sauvignon blanc, Ugni blanc

LIGHT & SILKY

LEYDA FALARIS HILL, LEYDA VALLEY, 2018
Chardonnay

Rose

LA MASCARONNE 'QUAT SAISONS', PROVENCE FRANCE, 2018
Cinsault, Grenache

Glass Bottle

9,- 50,-

6,- 30,-

9,- 50,-

10,- 55,-

Red wine

LIGHT BODIED & FRUITY

DOMAINE BRICHOT, GASCOGNE, FRANCE, 2018
Merlot, Cabernet Franc

REFINED & MEDIUM BODIED

FAMILLE PERRIN COTES DU RHÔNE, FRANCE, 2017
Syrah, Grenache, Mouvèdre

FULL BODIED

IL CANOVINO RIPASSO, PIEMONTE, ITALY, 2016
Corvina, Corvinone, Rondinella

Sparkling wine & champagne

VEUVE CLICQUOT BRUT
GRAMONA LA CUVEE GRAN RESERVA
VEUVE CLICQUOT ROSÉ

Champagne by the bottle

VEUVE CLICQUOT BRUT
VEUVE CLICQUOT ROSÉ
VEUVE CLICQUOT 'LA GRANDE DAME' 2006
RUIINART BLANC DE BLANCS
DOM PÉRIGNON VINTAGE

Glass Bottle

6,- 30,-

9,- 50,-

15,- 65,-

19,5 110,-
13,5 75,-
19,5 110,-

Half Bottle

48,50 110,-
110,-
295,-
75,- 155,-
390,-

Conservatorium breakfast 47,-

From 6.00 A.M. until 11.30 A.M.

BAKER'S BASKET

Croissant | chocolate bun | raisin cinnamon roll | bread rolls |
Served with cheese | cold cuts | butter | preserves

FRUIT SALAD

Selection of seasonal fruit

HOT DRINKS

Espresso | macchiato | cappuccino | latte macchiato | americano |
pot of coffee | hot chocolate or tea (English Breakfast, Jade Sword Green Tea,
Darjeeling 2nd Flush, Earl Grey, Chamomile Flowers, Jasmine Silver Needle)

JUICES

Carrot juice | beetroot juice | orange juice | grapefruit juice | watermelon juice

Choice of one of the following dishes:

ORGANIC FARM EGGS Fried | scrambled | poached | omelette

Choice of garnish: Bacon | ham | pork sausage | beans | tomato | mushrooms |
fried potatoes | onion

EGGS BENEDICT Poached eggs | toasted muffin | smoked ham | hollandaise sauce

EGG WHITE SCRAMBLED Smoked salmon | spring onion

EGG WHITE OMELETTE Spinach | tomato

EGGS FLORENTINE Poached eggs | sautéed spinach | toasted muffin |
hollandaise sauce | sesame seeds

POACHED EGGS Avocado on toast

EGGS ROYAL Poached eggs | smoked salmon | toasted muffin | hollandaise sauce | salmon
caviar

EGG SHAKSHUKA Baked eggs | spicy tomato sauce | red peppers

TOASTED BAGEL Scrambled egg | smoked salmon | cream cheese

SEARED TOFU Black beans | shiitake | spring onion

HOT PORRIDGE Prunes | maple syrup

FRENCH TOAST Banana | maple syrup

AMERICAN PANCAKES Seasonal fruit | maple syrup

CHIA SEED PUDDING Coconut | tropical fruit | goji berries

Vintages under reservation.

If your room rate includes breakfast, this is served in the Brasserie.

If you prefer to have it served in your room a supplement of 10,- p.p. will be charged to your account.

Allergen information available upon request.

À la carte 19,- (price per item)

From 6.00 A.M. until 11.30 A.M.

ORGANIC FARM EGGS Fried | scrambled | poached | omelette

Choice of garnish: Bacon | ham | pork sausage | beans | tomato | mushrooms | fried potatoes | onion

EGGS BENEDICT Poached eggs | toasted muffin | smoked ham | hollandaise sauce

EGG WHITE SCRAMBLED Smoked salmon | spring onion

EGG WHITE OMELETTE Spinach | tomato

EGGS FLORENTINE Poached eggs | sautéed spinach | toasted muffin | hollandaise sauce | sesame seeds

POACHED EGGS Avocado on toast

EGGS ROYAL Poached eggs | smoked salmon | toasted muffin | hollandaise sauce | salmon caviar

EGG SHAKSHUKA Baked eggs | spicy tomato sauce | red peppers

TOASTED BAGEL Scrambled egg | smoked salmon | cream cheese

SEARED TOFU Black beans | shiitake | spring onion

HOT PORRIDGE Prunes

FRENCH TOAST Banana | maple syrup

AMERICAN PANCAKES Seasonal fruit | maple syrup

CHIA SEED PUDDING Coconut | tropical fruit | goji berries

Healthy breakfast 🌱 41,-

Healthy breakfast includes:

Green power juice, green tea with honey, low fat yoghurt with granola, egg white omelette with spinach and tomato, fresh fruit salad, half grapefruit, brown toast

Akasha wellbeing suggestions 🌱

Akasha Holistic Wellbeing Centre is the Conservatorium Hotel's centre for serenity, purity and relaxation. The dishes indicated with the Akasha logo represent the components of wellbeing. Treat your body with the purity of our ingredients and enjoy a conscious meal.

If your room rate includes breakfast, this is served in the Brasserie.

If you prefer to have it served in your room a supplement of 10,- p.p. will be charged to your account.

Allergen information available upon request.

Hot drinks

Espresso

7,-

Double espresso

8,5

Coffee

7,-

Macchiato

7,-

Cappuccino

7,5

Latte macchiato

7,5

Americano

7,-

Hot chocolate

7,-

Matcha latte

8,5

Tea selection

7,-

English Breakfast | Jade Sword Green Tea | Darjeeling 2nd Flush | Earl Grey | Chamomile Flowers | Jasmine Silver Needle

Fresh juices

7,5

Carrot

Beetroot

Orange

Grapefruit

Watermelon

Special juices

9,5

Green juice: celery | cucumber | spinach | green apple

Detox juice: beetroot | ginger | carrot | orange

Jetleg juice: pineapple | kiwi | appel | watermelon

Sandwiches & starters

From 12.00 A.M. until 11.00 P.M.

CEASAR SALAD

Romaine lettuce | anchovy | Parmesan | poached egg
add 160 grams corn-fed chicken fillet

CAULIFLOWER COUSCOUS 🌱

Pumpkin | apricot | walnuts | pommegranate

CLUB SANDWICH

Smoked chicken | bacon | egg | lettuce | hand cut fries

AKASHA SANDWICH 🌱

Roasted pepper | Baba ganoush | courgette | hand cut fries

TAIKO SUSHI COUNTER

Raw / 5 pcs

HIRAMASA KINGFISH SASHIMI

CHUU TORO SASHIMI

SCOTTISH SALMON SASHIMI

OYSTERS | NAM JIM | per piece

Nigiri / 2 pcs

SCOTTISH SALMON

OO TORO

HIRAMASA KINGFISH

Maki / 8 pcs

AKASHA VEGETARIAN

SALMON | AVOCADO

TUNA | KIMCHI

SOFT SHELL CRAB | SHISHITO | MANGO

Dim sum / 3 pcs

GYOZA | WAGYU | SMOKED GARLIC

GYOZA | PORK | GADO GADO | SWEET SOY

GYOZA | DUCK | MANGO | TAMARIND

SIU MAI | SHIITAKE

18,-

9,-

17,-

19,-

18,-

20,-

26,-

18,-

6,-

9,-

17,-

10,-

15,-

18,-

19,-

22,-

18,-

15,-

17,-

15,-

Katsu Sando

GUNMA WAGYU A5 | POIVRE VERT

CORN-FED CHICKEN | CABBAGE

75,-

19,-

Mains

BLACK COD | MISO | SEA VEGETABLES

CORN-FED CHICKEN | HAINANESE STYLE

WAGYU RAMEN NOODLES | SOY EGG

36,-

32,-

27,-

From the grill

GUNMA WAGYU ENTRECOTE A5 | 100 GRAMS

SEA BASS | WASABI HOLLANDAISE | LEMON

WAGYU HAMBURGER | SESAME BUN | HAND CUT FRIES

DUTCH DAIRY COW RIB-EYE | ARTICHOKE | RED WINE SAUCE | 250 GRAMS

CELERIAC | HAZELNUT | BLACK TRUFFLE | CARDAMOM

92,-

35,-

25,-

37,-

26,-

SEASONAL

PLAT DU JOUR

29,-

Sides

BBQ KAI LAN

TAIKO FRIED RICE

HAND CUT FRIES

BUTTER LETTUCE | BEURRE NOISETTE

9,-

9,-

7,-

7,-

Desserts

COCONUT TAPIOCA | MANGO | PANDAN ICE CREAM

DARK CHOCOLATE | MISO | HAZELNUT | SALTED CARAMEL

RASPBERRY ROMANOV PAVLOVA | ELDERFLOWER

5 CHEESES | NUT BREAD | HOUSE MADE PRESERVES

15,-

15,-

15,-

18,-

Beverages

MILK

Whole, semi-skimmed or skimmed

MILKSHAKES

Banana, strawberry, vanilla or chocolate

SOFT DRINKS

Coca-Cola

Coca-Cola Light

Coca-Cola Zero

Fanta Orange

Fanta Cassis

Fever-Tree Lemonade

Fever-Tree Sicilian Lemon Tonic (bitten lemon)

Fever-Tree Tonic Water

East Imperial Ginger Ale

East Imperial Ginger Beer

Red Bull

Evian 0.75 L

Badoit 0.75 L

BEERS

Heineken

Heineken 0.0%

4,5

9,-

6,5

6,5

6,5

6,5

6,5

7,5

7,5

7,5

7,5

7,5

7,5

9,5

9,5

7,-

7,-