

Night room service

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

SHREDDED BEEF 'BITTERBALLEN'

Amsterdam pickles | mustard | 6 pcs

€ 10,-

'REYPENAAR' CHEESE CROQUETTE

Amsterdam pickles | mustard | 4 pcs

€ 12,-

TUNA SANDWICH

Cucumber | wasabi mayonnaise | cornichons

€ 16,-

SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber | served with fries or salad

€ 23,-

BEEF BURGER

Brioche bun | bacon | cheese | onion | served with fries or salad

€ 25,-

THAI RED CURRY

Corn fed chicken | Kaffir lime

€ 29,-

SPAGHETTI BOLOGNAISE

Parmesan cheese

€ 21,-

PIZZA MARGARITA

€ 22,-

CHEESE

Selection of five cheeses | nut bread | house made preserves

€ 18,-

Pastries

DUTCH V.O.C. TULIP

€ 10,50

FAMOUS APPLE PIE

€ 10,50

ROYAL ADVOCAAT

€ 10,50

HAZELNUT HEAVEN

€ 10,50

Room service menu

CONSERVATORIUM

A HOTEL OF THE SET

White wine

LIGHT AND & REFRESHING

ANT MOORE SAUVIGNON BLANC 'SIGNATURE', MARLBOROUGH 2017
Sauvignon Blanc

Glass

€ 9,-

Bottle

€ 50,-

CANTINA GIRLAN, SUD TIROL 2018
Pinot Grigio

€ 11,-

€ 60,-

VAN VOLXEM SAAR, MOSEL 2016
Riesling

€ 65,-

REFINED & COMPLEX

DOMAINE DE LA VERPAILLE MACON, BOURGOGNE 2018
Chardonnay

€ 60,-

DOMAINE BAUMARD CLOS DE SAINT YVES, LOIRE 2016
Chenin blanc

€ 80,-

LIGHT & SILKY

LEYDA FALARIS HILL 'SINGLE VINEYARD', LEYDA VALLEY, 2015
Chardonnay

€ 9,-

€ 50,-

JAVIER SANZ 'VILLA NARCISA', RUEDA 2018
Verdejo

€ 9,-

€ 50,-

Rose wine

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

€ 10,-

€ 55,-

Red wine

LIGHT BODIED & FRUITY

DOMAINE DES FORGES 'FRIANDISE', LOIRE 2018
Gamay

JEAN STODDEN, BADEN 'J 2016'
Spätburgunder

REFINED & MEDIUM BODIED

CLOS MANOU MÉDOC 'PETIT MANOU', BORDEAUX 2013
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

COSETTI-BARBERA D'ASTI, PIEMONTE 2015
Barbera

DOMAINE ROCHE AUDRAN, COTES DU RHONE 2016
Grenache, Syrah

FULL BODIED

PASSO DEL SUD 'APPASIMENTO', PUGLIA 2016
Primitivo, Negroamaro, Malvasia Nera

TIERRA CRIANZA, RIOJA 2014
Tempranillo

Sparkling wine & champagne

VEUVE CLICQUOT BRUT
CAVA ROSE RAVENTOS i BLANC DE NIT
GRAMONA LA CUVEE GRAN RESERVA

Champagne by the bottle

VEUVE CLICQUOT ROSÉ
VEUVE CLICQUOT VINTAGE
RUINART BLANC DE BLANCS
DOM PÉRIGNON VINTAGE
KRUG GRANDE CUVÉE

	Glass	Bottle
	€ 8,-	€ 40,-
		€ 75,-
		€ 55,-
	€ 11,-	€ 55,-
	€ 8,-	€ 40,-
		€ 45,-
	€ 10,-	€ 50,-
	€ 19,50	€ 110,-
	€ 12,-	€ 60,-
	€ 13,50	€ 75,-
	Half	Bottle
	€ 60,-	€ 130,-
		€ 175,-
	€ 75,-	€ 155,-
		€ 390,-
		€ 375,-

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

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.

Vintages under reservation.

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

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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.

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,-

Dubbele espresso

€ 8,50

Coffee

€ 7,-

Macchiato

€ 7,-

Cappuccino

€ 7,50

Latte macchiato

€ 7,50

Americano

€ 7,-

Hot chocolate

€ 7,-

Matcha latte

€ 8,50

Tea selection

€ 7,-

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

Fresh juices

€ 7,50

Carrot

Beetroot

Orange

Grapefruit

Watermelon

Special juices

€ 9,50

Green juice: celery | cucumber | spinach | green apple

Detox juice: beetroot | ginger | carrot | orange

Jetleg juice: pineapple | kiwi | appel | watermelon

Salads & starters

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

PARMESAN CHEESE SOUP

Bacon | croutons | chives

DUTCH HERRING 🌿

Potato salad | olive tapenade | dill

CAULIFLOWER COUSCOUS 🌿

Pumpkin | apricot | walnuts

CEASAR SALAD

Anchovy | lardons | Parmesan cheese

VEAL TARTAR

Horseradish aioli | cornichons | crispy mushrooms

ROYAL CABANON OYSTERS 🌿

Lemon dressing | Mignonette dressing | per piece

CAVIAR

Oscarieta | blini | crème fraîche | 50 gr

Pasta

CAVATELLI

Lobster and crab | stracciatella | bisque

MANGOLD RAVIOLI

Kalamata olives | tomato butter | yoghurt

From the water

COD FILLET 🌿

Vongole | Chorizo | roasted capsicum

SEA BASS 🌿

From the Josper Grill | 350 gr

TUNA STEAK 🌿

From the Josper Grill

FISH OF THE DAY 🌿

Sauce

HOLLANDAISE SAUCE | SAUCE GRENOBLOISE | SALSA VERDE | BEURRE BLANC

€ 19,-

€ 18,-

€ 21,-

€ 18,-

€ 26,-

€ 6,-

€ 119,-

€ 43,-

€ 28,-

€ 29,-

Market price

Market price

Market price

From the land

CORN-FED CHICKEN

Swiss chard | white onion puree | jus gras

USA CREEKSTONE TENDERLOIN

Bone marrow | Portobello | Brandy jus | 200 gr

GRILLED BAVETTE

Chimichurri | 220 gr

RACK OF LAMB

Fava beans | mini peppers | tomato salsa

Side dishes

FRENCH FRIES

HARICOT VERTS | CONFIT GARLIC | ALMONDS 🌿

CREAMY POLENTA

SEASONAL VEGETABLES | LEMON BUTTER 🌿

ROASTED CAULIFLOWER | CAPERS | HAZELNUT 🌿

Desserts

HOT CHOCOLATE MOELLEUX

Blueberry | salted caramel | coffee ice cream

STRAWBERRY

Rose | black pepper | yoghurt

LEMON

Lemon curd | merengue | limoncello sorbet

CHEESE

Selection of cheeses | preservatives | nut loaf

FRUIT SALAD 🌿

Freshly cut with fruit of the season

€ 28,-

€ 59,-

€ 35,-

€ 36,-

€ 6,50

€ 6,50

€ 6,50

€ 7,50

€ 8,50

€ 15,-

€ 15,-

€ 15,-

€ 18,-

€ 14,-

Beverages

MILK

Whole, semi-skimmed, skimmed or buttermilk

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%

Gin Weizen (Amsterdam beer)

Tripel Thai Thai Oedipus

Corona

€ 4,50

€ 9,-

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 7,50

€ 7,50

€ 7,50

€ 7,50

€ 7,50

€ 7,50

€ 9,50

€ 9,50

€ 7,-

€ 7,-

€ 8,-

€ 8,-

€ 7,-

Sandwiches & bites

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

CLUB SANDWICH

Grilled chicken | fried egg | bacon | lettuce | tomato | served with salad or fries

SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber | served with salad or fries

BEEF BURGER

Brioche bun | bacon | cheese | onion | served with salad or fries

AKASHA SANDWICH ♻️

Roasted pepper | Baba ganoush | courgette | served with salad or fries

TRADITIONAL AMSTERDAM SNACKS

Shredded beef 'bitterbal' | mustard | Amsterdam pickles | 6 pcs

Mini Reypenaer cheese croquette | mustard | Amsterdam pickles | 4 pcs

Dutch shrimp croquette | chipotle mayonnaise | Amsterdam pickles | 4 pcs

€ 24,-

€ 23,-

€ 25,-

€ 21,-

€ 10,-

€ 12,-

€ 14,-