

Room service menu

CONSERVATORIUM
A HOTEL OF THE SET

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

These items can also be ordered separately for 19,- per item

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.

Sandwiches & starters

From 12.00 A.M. until 21.00 P.M.

CLUB SANDWICH CLASSIC Smoked chicken bacon egg	19,-
CLUB SANDWICH SMOKED SALMON Cream cheese avocado cucumber	21,-
AKASHA SANDWICH Eggplant grilled vegetables watercress	18,-
CEASAR SALAD Anchovy poached egg parmesan add 160 grams corn-fed chicken fillet	18,- 9,-
CAULIFLOWER & LENTIL SALAD Hazelnut pumpkin spinach	19,-

TAIKO SUSHI COUNTER

Raw / 5 pcs

HIRAMASA KINGFISH SASHIMI	20,-
AKAME TORO SASHIMI	24,-
CHUU TORO SASHIMI	26,-
SCOTTISH SALMON SASHIMI	18,-

Nigiri / 2 pcs

CHUU TORO	16,-
OO TORO	18,-
SCOTTISH SALMON	10,-
HIRAMASA KINGFISH	10,-

Maki / 8 pcs

SOFT SHELL CRAB DAIKON	22,-
SALMON AVOCADO	18,-
TUNA KIMCHI	19,-
AKASHA VEGETARIAN	15,-

Wagyu specials

GYOZA WAGYU PICKLED DAIKON SMOKED GARLIC 3 PCS	18,-
WAGYU RAMEN CHICKEN BROTH KALE SOY EGG	27,-
WAGYU HAMBURGER PICKLES BACON CHEESE FRIES	25,-

Caviar

IRANIAN BELUGA CAVIAR BLINI'S CONDIMENTS 50 GRAMS	220,-
--	-------

Mains

WHOLE GRILLED SEA BASS SAUCE VIERGE LEMON 350 GRAMS	33,-
RIB-EYE BEURRE CAFÉ DE PARIS 220 GRAMS	35,-
CORN-FED CHICKEN CARAMELISED ONION MUSTARD JUS	27,-
PUMPKIN RISOTTO GOAT CHEESE CHESTNUT PEPITA'S	24,-

Sides

HAND CUT FRIES	7,-
BRUSSELS SPROUTS HORSERADISH	7,-
BUTTER LETTUCE RADISH	7,-
TAIKO FRIED RICE	9,-

Desserts

DAME BLANCHE CHOCOLATE VANILLA CRISPY MILK	13,-
COCONUT TAPIOCA MANGO PANDAN ICE CREAM	13,-
CHEESE PLATTER 5 CHEESES CONDIMENTS	18,-

Beverages

MILK	4,5
Whole, semi-skimmed or skimmed	
MILKSHAKES	9,-
Banana, strawberry, vanilla or chocolate	
SOFT DRINKS	
Coca-Cola	6,5
Coca-Cola Light	6,5
Coca-Cola Zero	6,5
Fanta Orange	6,5
Fanta Cassis	6,5
Fever-Tree Lemonade	7,5
Fever-Tree Sicilian Lemon Tonic (bitten lemon)	7,5
Fever-Tree Tonic Water	7,5
East Imperial Ginger Ale	7,5
East Imperial Ginger Beer	7,5
Red Bull	7,5
Evian 0.75 L	9,5
Badoit 0.75 L	9,5
BEERS	
Heineken	7,-
Heineken 0.0%	7,-

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	

White wine

LIGHT AND & REFRESHING

ANT MOORE SAUVIGNON BLANC, MARLBOROUGH 2018	9,-	50,-
Sauvignon Blanc		

LIGHT & SILKY

DOMAINE FONDRÈCHE 2016, RHONE VALLEY, FRANCE	8,-	50,-
Rousanne, Grenache Blanc, Clairette, Vermentino		

Rose

LA MASCARONNE 'QUAT SAISONS', PROVENCE FRANCE, 2018	10,-	55,-
Cinsault, Grenache		

Red wine

LIGHT BODIED & FRUITY

DOMAINE BRICHOT, GASCOGNE, FRANCE, 2018	6,-	30,-
Merlot, Cabernet Franc		

REFINED & MEDIUM BODIED

PITNAUER CARNUNTUM CLASSIC, CARNUNTUM, AUSTRIA	8,-	50,-
Zweigelt		

FULL BODIED

IL CANOVINO RIPASSO, PIEMONTE, ITALY, 2016	15,-	65,-
Corvina, Corvinone, Rondinella		

Sparkling wine & champagne

VEUVE CLICQUOT BRUT	19,5	110,-
GRAMONA LA CUVÉE GRAN RESERVA	13,5	75,-
VEUVE CLICQUOT ROSÉ	19,5	110,-

Champagne by the bottle

VEUVE CLICQUOT BRUT	48,50	110,-
VEUVE CLICQUOT ROSÉ		110,-
VEUVE CLICQUOT 'LA GRANDE DAME'2006		295,-
RUINART BLANC DE BLANCS	75,-	155,-
DOM PÉRIGNON VINTAGE		390,-

Night room service

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

SHREDDED BEEF ‘BITTERBALLEN’

Amsterdam pickles | mustard | 6 pcs

11,-

‘REYPENAAR’ CHEESE CROQUETTE

Amsterdam pickles | mustard | 4 pcs

12,-

SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber | hand cut fries

23,-

WAGYU HAMBURGER

Pickles | bacon | cheese | hand cut fries

25,-

THAI RED CURRY

Corn-fed chicken | Kaffir lime

29,-

SPAGHETTI BOLOGNAISE

Parmesan cheese

21,-

PIZZA MARGARITA

22,-

CHEESE PLATTER

Five cheeses | condiments

18,-