

CONSERVATORIUM  
BRASSERIE

DINNER MENU

From 17.30 Until 23.00 Hrs

**RESERVATIONS**

+31 (0)20 570 0000  
BRASSERIESTAURANT@CONSERVATORIUMHOTEL.COM

**CONSERVATORIUMHOTEL.COM**

CONSERVATORIUM HOTEL, VAN BAERLESTRAAT 27, 1071 AN AMSTERDAM

CONSERVATORIUM  
AMSTERDAM

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BRASSERIE

WINES & OTHER DRINKS

White wine

LIGHT & REFRESHING

|  |      |      |
|--|------|------|
| Ant Moore Sauvignon Blanc 'Signature', Marlborough, New Zealand 2018, <b>Sauvignon Blanc</b> | 9,-  | 50,- |
| Cantina Giralan Sud Tirol, Italy 2018, <b>Pinot Grigio</b>                                   | 11,- | 60,- |
| Javier Sanz 'Villa Narcisa', Rueda, Spain 2018, <b>Verdejo</b>                               | 9,-  | 50,- |

REFINED & COMPLEX

|  |  |      |
|--|--|------|
| Adega Eidos Viticultores 'Eidos de Padrinan', Rias Baixas, Spain 2016, <b>Albarino</b> |  | 55,- |
| Van Volxem Saar, Mosel, Germany 2016, <b>Riesling</b>                                  |  | 65,- |
| Domaine Hamelin Chablis Vieilles Vignes, Bourgogne, France 2017, <b>Chardonnay</b>     |  | 75,- |

LIGHT & SILKY

|   |     |      |
|---|-----|------|
| Leyda Falaris Hill 'Single Vineyard', Chile 2017, <b>Chardonnay</b>         | 9,- | 50,- |
| Domaine de la Verpaille Macon, Bourgogne, France 2018, <b>Chardonnay</b>    |     | 60,- |
| Domaine Baumard Clos de Saint Yves, Loire, France 2016, <b>Chenin Blanc</b> |     | 80,- |

Red wine

LIGHT BODIED & FRUITY

|   |     |      |
|---|-----|------|
| Domaine des Forges 'Friandise', Loire, France 2018, <b>Gamay</b>                      | 8,- | 40,- |
| Arnaud Lambert Clos Mazurique Breze, Saumur Loire, France 2018, <b>Cabernet Franc</b> |     | 60,- |
| Jean Stodden 'J 2016', Baden, Germany, <b>Spätburgunder</b>                           |     | 75,- |

REFINED & MEDIUM BODIED

|  |      |      |
|--|------|------|
| Cossetti-Barbera d'Asti, Italy 2015, <b>Barbera</b>  | 11,- | 55,- |
| Pitnauer Blauer Zweigelt 'Carnuntum Classic', Carnuntum, Austria 2016, <b>Zweigelt</b>                 |      | 50,- |
| Clos Manou Médoc 'Petit Manou', Bordeaux, France 2016, <b>Cabernet Sauvignon, Merlot, Petit Verdot</b> |      | 55,- |
| Passo del Sud 'Appasimento', Puglia, Italy 2016, <b>Primitivo, Negroamaro, Malvasia Nera</b>           |      | 60,- |

FULL BODIED

|   |      |      |
|---|------|------|
| Domaine Roche Audran Cotes du Rhone, Cotes du Rhone, France 2017, <b>Grenache, Syrah</b>                                | 8,-  | 40,- |
| Quarto Vecchio Valpolicella Ripasso Superiore, Valpolicella, Italy 2015, <b>Corvina, Corvinone, Rondinella, Oseleta</b> |      | 65,- |
| Tierra Crianza, Rioja, Spain 2015, <b>Tempranillo</b>   | 10,- | 50,- |

Rose wine

|   |      |      |
|---|------|------|
| La Mascaronne 'Quat Saisons 2018', Provence, France 2018, <b>Cinsault, Grenache</b> | 10,- | 55,- |
|---|------|------|

Sparkling wine

|  |       |      |
|--|-------|------|
| Gramona La Cuvee Gran Reserva, Cataluña, Spain 2015, <b>Xarel-lo, Macabeo</b>                          | 13,50 | 75,- |
| Raumland Cuvee Katharina Sekt Brut Nature, Rheinhessen, Germany 2013, <b>Pinot Noir, Pinot Meunier</b> |       | 80,- |

Champagne

|  |       |       |
|--|-------|-------|
| Veuve Clicquot Réserve Cuvée, <b>Pinot Noir, Chardonnay, Meunier</b> | 19,50 | 110,- |
| Veuve Clicquot Rosé, <b>Pinot Noir, Chardonnay, Meunier</b>          |       | 130,- |
| Veuve Clicquot Vintage, <b>Pinot Noir, Chardonnay, Meunier</b>       |       | 175,- |
| Ruinart Blanc de Blancs, <b>Chardonnay</b>                           |       | 155,- |
| Ruinart Rosé, <b>Pinot Noir, Chardonnay, Meunier</b>                 |       | 170,- |
| Dom Pérignon, <b>Pinot Noir, Chardonnay</b>                          |       | 390,- |
| Dom Pérignon Rosé 2004, <b>Pinot Noir, Chardonnay</b>                |       | 550,- |
| La Grande Dame 2006, <b>Pinot Noir, Chardonnay</b>                   |       | 295,- |
| Krug Grande Cuvée, <b>Pinot Noir, Chardonnay, Meunier</b>            |       | 375,- |
| Krug Rosé, <b>Pinot Noir, Chardonnay, Meunier</b>                    |       | 550,- |

Dessert wine

|  |      |              |
|--|------|--------------|
| Rietvallei Robertson, South Africa 2015, <b>Red Muscadel</b> | 8,-  | 40,-         |
| Kracher 'Beerenauslese' Austria 2015, <b>Chardonnay</b>      | 14,- | Magnum 250,- |

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ENTRÉES

|   |      |   |      |
|---|------|---|------|
| Burrata di bufala<br>Grilled vegetables, tomato vinaigrette & basil | 21,- | Parmesan cheese soup<br>Bacon, croutons & chives                      | 19,- |
| Cauliflower couscous<br>Pumpkin, apricot & walnuts                  | 21,- | Grilled king prawns<br>Watermelon, feta & coconut crisps              | 27,- |
| Tuna crudo<br>Corn cream, cashew nuts & stone fruit                 | 25,- | Oxtail tortellini<br>Celeriac cream, mascarpone & shii-meiji mushroom | 26,- |
| Veal tartar<br>Horseradish aioli, cornichon & crispy mushroom       | 26,- | Atlantic cod brandade<br>Baguette, gremolata & confit garlic          | 22,- |
| Caesar salad<br>Anchovy, lardons & Parmesan cheese                  | 18,- | Dutch herring<br>Potato salad, olive tapenade & dill                  | 18,- |



Freshly steamed king crab leg  
Sweet and sour & tarragon aioli  
49,-

Oysters  
Royal Cabanon oysters with lemon  
dressing & Mignonette dressing  
6,- per piece



MAINS

|   |      |
|---|------|
| USA Creek Stone tenderloin<br>Bone marrow, Portobello & Brandy jus   200 gr | 59,- |
| Grilled bavette Steak<br>Chimichurri   220 gr                               | 35,- |
| Corn fed chicken<br>Swiss chard, white onion puree & jus gras               | 28,- |
| Rack of lamb<br>Fava beans, mini peppers & tomato salsa                     | 36,- |
| Grilled veal chop<br>Polenta, sauteed chanterelles & peas with citrus jus   | 32,- |
| Mangold ravioli<br>Kalamata olives, tomato butter & yoghurt                 | 28,- |
| Green garlic risotto<br>Spring vegetables, zucchini flower & mint           | 27,- |
| Atlantic cod fillet<br>Vongole, chorizo & roasted capsicum                  | 29,- |
| Cavatelli<br>Lobster and crab, stracciatella & bisque                       | 43,- |

Fish market



The fish showcased in the Conservatorium fish market is delivered daily from our very own fishmonger. We only work with products of the best quality which are obtained through responsible sourcing. We offer fresh and seasonal fish and seafood. Your waiter will take you to the fish market to show you the daily catch.

Sauce

Salsa verde, sauce grenobloise,  
beurre blanc, hollandaise sauce

Side dishes

French fries **6,50**  
Haricots verts, confit garlic & almond **6,50**  
Creamy polenta **6,50**  
Seasonal vegetables & lemon butter **7,50**  
Roasted cauliflower, capers & hazelnut **8,50**

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DESSERTS

|  |      |  |      |
|--|------|--|------|
| Hot chocolate moelleux<br>Blueberry, salted caramel & coffee ice cream | 15,- | Fruit salad<br>Freshly cut seasonal fruit salad                          | 14,- |
| Strawberry<br>Rose, black pepper & yoghurt                             | 15,- | Cheese<br>Selection of five cheeses, nut bread<br>& house made preserves | 18,- |
| Lemon<br>Lemon curd, meringue & limoncello sorbet                      | 15,- |  |      |

DRINKS



Fresh juices

|                   |      |
|-------------------|------|
| Orange            | 7,50 |
| Grapefruit        | 7,50 |
| Carrot            | 7,50 |
| Beetroot          | 7,50 |
| Watermelon        | 7,50 |
| Green power juice | 9,50 |
| Detox juice       | 9,50 |
| Jetlag juice      | 9,50 |

Coffee

|   |      |
|---|------|
| Coffee  | 7,-  |
| Americano                                     | 7,-  |
| Espresso                                      | 7,-  |
| Double espresso                               | 8,50 |
| Macchiato                                     | 7,-  |
| Cappuccino, <b>oat, almond, soy milk</b>      | 7,50 |
| Latte macchiato, <b>oat, almond, soy milk</b> | 7,50 |
| Matcha latte, <b>oat, almond, soy milk</b>    | 8,50 |
| Hot chocolate, <b>oat, almond, soy milk</b>   | 7,-  |

Tea 7,-

Black teas

Ceylon

Flavoured black teas

Earl Grey

Bohea Lapsang

Oolong tea

Iron Buddha

White tea

Silver Needle

Green teas

Organic Jade Sword

Jasmine Pearls

Herbal infusions

Whole Chamomile Flowers

Rooibos

Whole Lemon Verbena

Fresh teas

Fresh mint

Ginger tea

Soft drinks

|  |      |
|--|------|
| Coca-Cola, light, zero                         | 6,50 |
| Fanta orange                                   | 6,50 |
| Fanta Cassis                                   | 6,50 |
| Sprite   | 6,50 |
| Fever-Tree lemonade                            | 7,50 |
| Fever-Tree Sicilian lemon tonic (bitter lemon) | 7,50 |
| Fever-Tree Indian tonic water                  | 7,50 |
| Fever-Tree ginger ale                          | 7,50 |
| Fever-Tree ginger beer                         | 7,50 |
| Evian/Badoit (0,33 l)                          | 5,00 |
| Evian/Badoit (0,75 l)                          | 9,50 |

Beers

|   |      |
|---|------|
| Heineken draft                                | 6,50 |
| Heineken 0.0                                  | 7,-  |
| Corona  | 7,-  |
| Tripel Thai Thai, Oedipus, Amsterdam          | 8,-  |
| Blond Lellebel, De eeuwige jeugd, Amsterdam   | 8,-  |
| Gin Weizen, Gebrouwen door vrouwen, Amsterdam | 8,-  |