

CONSERVATORIUM  
BRASSERIE

LUNCH MENU

From 12.30 Until 17.30 Hrs

**RESERVATIONS**

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

**CONSERVATORIUMHOTEL.COM**

CONSERVATORIUM HOTEL, VAN BAERLESTRAAT 27, 1071 AN AMSTERDAM

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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,-
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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 & SANDWICHES

Burrata di bufala Grilled vegetables, tomato vinaigrette & basil	21,-	Dutch herring Potato salad, olive tapenade & dill	18,-
Cauliflower couscous Pumpkin, apricot & walnuts	21,-	Smoked salmon bagel Avocado, cream cheese, cucumber served with fries or salad	23,-
Tuna crudo Corn cream, cashew nuts & stone fruit	25,-	Parmesan cheese soup Bacon, croutons & chives	19,-
Veal tartar Horseradish aioli, cornichon & crispy mushroom	26,-	Grilled king prawns Watermelon, feta & coconut crisps	27,-
Caesar salad Anchovy, lardons & Parmesan cheese	18,-	Oxtail tortellini Celeriac cream, mascarpone & shii-meiji mushroom	26,-
Freshly steamed king crab leg Sweet and sour & tarragon aioli	49,-	Beef burger Brioche bun, cheese, bacon & onion served with fries or salad	25,-
Oysters Royal Cabanon oysters with lemon dressing and Mignonette dressing	6,- per piece	Akasha sandwich Roasted pepper, Baba Ganoush & zucchini served with fries or salad	21,-
		Atlantic cod brandade Baguette, gremolata & confit garlic	22,-

MAINS

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

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

DRINKS



Fresh juices

Orange	<b>7,50</b>
Grapefruit	<b>7,50</b>
Carrot	<b>7,50</b>
Beetroot	<b>7,50</b>
Watermelon	<b>7,50</b>
Green power juice	<b>9,50</b>
Detox juice	<b>9,50</b>
Jetlag juice	<b>9,50</b>

Coffee

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

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

Beers

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