

Roomservice menu

CONSERVATORIUM

AMSTERDAM

Conservatorium breakfast 47,-

FROM 6.30 A.M. UNTIL 12.30 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

Orange juice | Grapefruit juice | Carrot juice | Beetroot juice |
Watermelon juice

Choice of one of the following dishes:

ORGANIC FARM EGGS | Fried | Scrambled | Poached | Omelette | Boiled
Choice of garnish:

Bacon | Pork Sausage | Beans | Tomato | Mushrooms | Fried Potatoes

EGG WHITE OMELETTE | Spinach | Tomato

EGGS BENEDICT | Poached Eggs | Toasted Muffin | Smoked Ham | Sauce
Hollandaise

EGG FLORENTINE | Poached Eggs | Sautéed Spinach | Toasted Muffin | Sauce
Hollandaise | Sesame Seeds

EGG ROYAL | Poached Eggs | Smoked Salmon | Toasted Muffin | Sauce Hollandaise
| Salmon Caviar

TOASTED BAGEL | Scrambled Egg | Smoked Salmon | Cream Cheese

AVOCADO ON TOAST | Poached Eggs

FRENCH TOAST | Cinnamon | Banana

AMERICAN PANCAKES | Seasonal Fruit | Maple Syrup

HOT PORRIDGE | Prunes

CHIA SEED PUDDING | Coconut | Tropical Fruit | Goji Berries

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

Bites

FROM 12.30 P.M. UNTIL 10.00 P.M.

Pastry

BASQUE CHEESECAKE 14
Raspberries | Matcha

Savory

SHREDDED BEEF 'BITTERBALLEN' 11
Amsterdam pickles | mustard | 6 pcs

LE FRIQUE MINI 'FRIKANDEL' 13
Fennel | lobster mayonnaise | spring onion | 4 pcs

'REYPENAER' CHEESE CROQUETTE 13
Amsterdam pickles | mustard | 4 pcs

DUTCH SHRIMP CROQUETTE 15
Amsterdam Pickles | chipotle mayonnaise | 4 pcs

CHEESE 18
Selection of five cheeses | nut loaf | house made preserves

RUSSIAN ASETRA CAVIAR 95
Blini's | condiments | 50g

"ZEEUWSE" ROCK OYSTER 5
soy | sudashi | per piece

Taiko Summer

FROM 12.30 P.M. UNTIL 10.00 P.M.

Maki

DRAGON ROLL 24
Crispy king prawn | avocado | unagi soy | cucumber

SOFT SHELL CRAB ROLL 24
Crispy soft shell crab | mango | daikon | shishito

AKASHA ROLL 18
Green asparagus | takuan | shiitake | sesame

SPICY TUNA ROLL 22
Akami tuna | cucumber | kimchi mayonnaise

SALMON AVOCADO ROLL 20
Salmon | avocado | green shiso | aka miso

Sushi

NIGIRI | 2 PCS

AVOCADO 8

TAMAGO 9

SCOTTISH SALMON 10

HIRAMASA KINGFISH 12

AKAMI 12

CHUU TORO 18

OO TORO 20

SASHIMI | 5 PCS

AKAMI 22

CHUU TORO 28

OO TORO 30

SCOTTISH SALMON 20

HIRAMASA KINGFISH 22

GUNKAN

OSCIETRA CAVIAR 10G PER PIECE	24
IKURA GINGER GEL 2 PCS	20
WAGYU TARTAR SMOKED SOY 2 PCS	24

TAIKO SUSHI

WAGYU NIGIRI ABURI 2 PCS	24
GUNKAN OO TORO TARTAR OSCIETRA CAVIAR 2 PCS	28
WATERMELON SASHIMI SAKURA GEL GREEN SHISO	14
CHIRASHI SUSHI SALMON TAMAGO EDAMAME IKURA SPICY MAYONNAISE	24
CHIRASHI SUSHI TAMAGO ASPARAGUS SHITAKE AVOCADO	20

Mezze | Starters

ROASTED EDAMAME BEANS GOMA DRESSING	10
EDAMAME HUMMUS CRISPY MISO PAPPADUM	12
BLACK GARLIC HUMMUS CRISPY TOMATO PAPPADUM	12
“ZEEUWSE” ROCK OYSTER SOY SUDASHI PER PIECE	5
DAIKON SALAD GREEN ASPARAGUS AVOCADO GINGER DRESSING	15

Dim sum | Soup

KING PRAWN GYOZA 3 PCS XO WATER CHESTNUT	20
WAGYU GYOZA 3 PCS SMOKED GARLIC WATERCRESS	22
BAKED BAO BUN 2 PCS PEKING DUCK PLUM HOISIN	16
MISO SOUP SILKEN TOFU SHI TAKE GARDEN PEAS WAKAME	14

Brasserie classics

CAESAR SALAD Anchovy parmesan cheese romaine lettuce poached egg *Supplement corn fed chicken fillet 160g	18 *9
SUMMER GARDEN SALAD Fine herbs crispy sourdough mustard vinaigrette	18
SWEET CORN VELOUTÉ Pickled shallot puffed seeds & grains	16
CLUB SANDWICH Smoked chicken bacon egg tomato hand cut fries	22
PANINI CAPRESE Mozzarella di bufala basil pomodori	18
SMOKED SALMON BAGEL cream cheese cucumber pickles	20
WAGYU HAMBURGER Sesame bun crispy bacon hand cut fries	25

Main courses

WHOLE BUTTERFLIED SEABASS Chinese style ginger leek	36
BLACK COD Miso ponzu eggplant myoga	41
WAGYU SHOARMA 2 PCS Pita A5 wagyu short rib white kimchi black garlic	44
WAGYU FLAT IRON STEAK Teriyaki spring onion crispy garlic	36
A5 GUNMA WAGYU ENTRECOTE JOSPER GRILLED 100g 200g	95 175
GREEN CURRY VEGETARIAN Silken tofu shimeji green asparagus garden peas coriander risottini	26

Sides

HAND CUT FRIES GARAM MASALA MAYONNAISE	8
BURNT END RICE OMELETTE SPRING ONION	12
BARBECUED KAILAN GOMA DRESSING	10
ICED SAKURA LETTUCE GINGER GEL NORI	8

Desserts

KAKIGORI Strawberries mochi vanilla custard marshmallows	14
WARM CHOCOLATE TART Miso & salted caramel ice cream	14
BASQUE CHEESECAKE Raspberries matcha	14
COCONUT TAPIOCA mango passion fruit pandan icecream	14
CHEESE SELECTION FIVE CHEESES Fruit & nut loaf quince	18

Beverages

MILK Whole, semi-skimmed or skimmed	4,5
SOFT DRINKS	
Coca-Cola	6,5
Coca-Cola Light	6,5
Coca-Cola Zero	6,5
Fanta Orange	6,5
Fanta Cassis	6,5
East Imperial Ginger Ale	7,5
East Imperial Ginger Beer	7,5
Red Bull	7,5
WATERS	
Evian 0.75 L	9,5
Badoit 0.75 L	9,5
BEERS	
Heineken	7,-
Heineken 0.0%	7,-
Two Chefs Tropical Ralphie	8,5
Hitachino IPA	8,5
Hitachino White	8,5
Kirin Ichiban	8,5

Hot drinks

Coffee	7
Espresso	7
Double espresso	8,5
Macchiato	7
Americano	7
Hot chocolate	7
Chocomel	7
Cappuccino	7,5
Latte macchiato	7,5
Macha latte	8,5

Tea selection

Darjeeling Assam English breakfast Ceylon rose Earl grey Red dragon Silver needle Organic Jade sword Jasmine pearls Whole chamomile flowers Rooibos Whole lemon verben Wuyi oolong Iron buddha	7
Fresh mint tea Fresh ginger tea	7

Fresh Juices

Orange juice Grapefruit juice Carrot juice Beetroot juice Watermelon juice	8
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Wine by the glass

WHITE

LIGHT AND REFRESHING

Ant Moore Marlborough, 2018, Marlborough, New Zealand, Sauvignon Blanc	9
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Cantina Giralan SudTirolo, 2018, Alto Adige, Italy, Pinot Grigio	10
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REFINED AND COMPLEX

Chablis, Patrick Terroir de Fye 2018, Chablis, France, chardonnay	15
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SWEET WINE

Van Volxem Rotschiefer 2016, Mosel Saar, Germany, Riesling	9
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ROSÉ

La Mascaronne 'Quat Saisons' 2019, Provence, France Cinsault, Grenache	10
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RED

LIGHT AND FRUITY

Pitnauer Carnuntum classic, 2016, Carnuntum, Austria, Zweigelt	8
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FULL BODIED & POWERFUL

Il Canovino Ripasso 2016, Veneto, Italy, Corvina, Corvinone, Rondinella	12
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Champagne & Sparkling wine

CHAMPAGNE

Veuve Clicquot brut cuvée reserve, NV, Pinot Noir, Chardonnay, Pinot Meunier	19,5
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SPARKLING WINE

Gramona La Cuvee gran reserva 2016, Cataluña, Spain, Xarel-lo, Macabeo	13.5
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ROSE CHAMPAGNE

Veuve Clicquot rosé, NV, Pinot noir, Chardonnay, Pinot Meunier	19,5
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Wine per bottle

WHITE

LIGHT & REFRESHING

Ant Moore Marlborough, 2018, 50
Marlborough, New Zealand, Sauvignon Blanc

Cantina Giralan SudTirolo 2018, 60
Alto Adige, Italy, Pinot Grigio

Sancerre Guillerault- Fargette 'les Panseillots' 2019, 80
Loire, France, Sauvignon Blanc

REFINED & COMPLEX

Jean Stodden Blanc de Noir 2018, 55
Ahr, Germany, Spätburgunder

René Mossé Le Rouchefer, 2017, 60
Loire, France, Chenin Blanc

Schäfer-Frolich trocken 2018, 65
Nahe, Germany, Riesling

Chablis, Patrick Terroir de Fye 2018, 75
Chablis, France, Chardonnay

FULL BODIED & ROUND

Leyda Falaris hill 'single vineyard' 2018, 50
Leyda Valley, Chile, Chardonnay

P. Miolane Chassagne Montrachet Canière, 2018, 120
Burgundy, France, Chardonnay

Domaine Bouzerau-Gruère Puligny Montrachet 2018, 140
Burgundy, France, Chardonnay

SWEET

Rietvallei red muscadel 2016, 40
Robertson, South Africa, red Muscadel

Van Volxem Rotschiefer 2016, 50
Mosel Saar, Germany, Riesling

ROSÉ

La Mascaronne 'Quat Saisons' 2019, 55
Provence, France, Cinsault, Grenache

RED

LIGHT AND FRUITY

Arnaud Lambert 'Clos Mazurique' 2018, 45
Loire, France, Cabernet Franc

Pitnauer Carnuntum classic, 2016, 50
Carnuntum, Austria, Zweigelt

MEDIUM BODIED & REFINED

Jean Stodden Spätburgunder, 2018, 75
Ahr, Germany, Spätburgunder

Jean Michel Guillon, Gevrey Chambertin 'Cuvée Alexis' 2016, 160
Burgundy, France, Pinot Noir

FULL BODIED & POWERFUL

Il Canovino Ripasso 2016, 65
Veneto, Italy, Corvina, Corvinone, Rondinella

Achaval-Ferrer Malbec 2018, 70
Mendoza, Argentina, Malbec

Elisabetta Foradori Teroldego, 2015, 70
Terentino, Italy, Teroldego

SPARKLING WINE & CHAMPAGNE

SPARKLING WINE

Gramona La Cuvee gran reserva 2016, 7 5
Cataluña, Spain, Xarel-lo, Macabeo

Raumland Cuvee Katharina sekt brut nature 2014, Rheinessen, 8 0
Germany, Pinot Noir, Pinot Meunier

NON-ALCOHOLIC SPARKLING WINE

Vendome 'Mademoiselle' classic, Spain, 200ml 1 1

CHAMPAGNE

Ruinart Blanc de Blancs, 375ml | 750ml, NV, 7 5 | 1 5 5
Chardonnay

Veuve Clicquot brut cuvée reserve, NV, 1 1 0
Pinot Noir, Chardonnay, Pinot Meunier

Moët & chandon 2012 'grand vintage', 1 6 0
Pinot Noir, Chardonnay, Pinot Meunier

Henri Giraud Blanc de Crai, NV, 1 6 5
Chardonnay

Billecart Salmon Blanc de Blancs Grand cru, NV, Chardonnay 2 2 5

Veuve Clicquot 'la grande Dame' 2006, 2 9 5
Pinot Noir, Chardonnay

Dom Pérignon vintage, NV, 3 9 0
Pinot Noir, Chardonnay

ROSE CHAMPAGNE

Veuve Clicquot rosé, NV, 1 1 0
Pinot noir, Chardonnay, Pinot Meunier

Ruinart Bryt Rosé, NV. 1 7 0
Pinot noir, Chardonnay, Pinot Meunier

Billecart Salmon brut rosé, NV, 2 2 5
Pinot Noir, Chardonnay, Pinot Meunier

Dom Pérignon vintage rosé 2006, 5 5 0
Pinot Noir, Chardonnay

Louis Roederer cristal rosé 2008, 8 5 0
Pinot Noir, Chardonnay

Cocktails

TAIKO NEGRONI 1 6
Bitter, sweet, aperitif
Coconut Infused Tanqueray | Lemongrass Campari | Plum Sake

"MINTLESS" MOJITO 1 5
Mint, lemon, refreshing
Don Q Cristal | Fresh Lime | Housemade Mint Syrup

SOUTHSIDE 1 7
Sparkling, mint, botanical
Tanqueray Gin | Housemade Mint Syrup | Veuve Clicquot Champagne |
Fresh Lemon

TOKYO HIGHBALL 1 7
Mint, citrus, refreshing
Toki | Rasp-Sherry | Tonic

G&T'S

Bobby's 2 0
Hendrick's 1 9
Monkey 47 2 3
Roku Japanese Gin 1 9, 5
Tanqueray London dry 1 4, 5

Night Menu

FROM 10.00 P.M. UNTIL 6.30 A.M.

SHREDDED BEEF 'BITTERBALLEN' Amsterdam pickles mustard 6 pcs	11
'REYPENAER' CHEESE CROQUETTE Amsterdam pickles mustard 4 pcs	13
WAGYU HAMBURGER Pickles bacon cheese hand cut fries	25
THAI RED CURRY Corn-fed chicken kaffir lime edamame	29
PENNE ARRABIATA Parmesan cheese	24
PIZZA MARGARITA	22
CHEESE PLATTER Five cheeses condiments	18