

# 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 buffola   basil   pommodori	18
SMOKED SALMON BAGEL creme 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