

Night Room Service

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

VEAL BITTERBAL

Served with Local Mustard and Pickles (6pcs)

TUNA SANDWICH

Wasabi Mayonnaise, Cornichons, Potato chips

BAGEL GRILLED CHICKEN

Pickle Ginger, Homemade Mayonnaise, Potato Chips

BAGEL SMOKED SALMON

Scottish, Cream Cheese, Spring Onion, Capers

CONSOMMÉ OF CORN-FED CHICKEN

Dumplings, Mushrooms

BURRATA DI BUFALA

Barbecued Roasted Beetroot

AKASHA SALAD 🌱

Vegetables

SPAGHETTI BOLOGNAISE

Parmesan Cheese

PIZZA

Margherita or Prosciutto, Rocket Salad

MRIJ BEEFBURGER

Kesbeke Pickle Relish, Crispy Bacon, Old Cheese, Sesame Bun, Potato Chips

THAI RED CHICKEN CURRY

Lime Rice, Ginko Nuts

CHEESE PLATTER

Best of Dutch Cheeses, Three Kinds of Compote, Raisin Bread

CHARCUTERIE PLATTER

Smoked Beef Sausage, Secreto Beef No7, Dried Sausage, Piccalilly

Sweets

IN COOPERATION WITH HUIZE VAN WELY

CONSERVATORIUM ADVOCaat

CHOCOLATE BOMBE

POMPOMETJE

CHEESECAKE

€ 9,-

€ 13,-

€ 13,-

€ 19,-

€ 12,-

€ 19,-

€ 17,-

€ 18,-

€ 17,-

€ 19,-

€ 28,-

€ 14,-

€ 32,-

€ 9,50

€ 9,50

€ 9,50

€ 9,50

CONSERVATORIUM

A HOTEL OF THE SET

Room Service Menu

White Wine

LIGHT AND & REFRESHING

ANT MOORE SAUVIGNON BLANC 'SIGNATURE', MARLBOROUGH 2016
Sauvignon Blanc

Glass

€ 8,-

Bottle

€ 40,-

WAGNER STEMPPEL RIESLING TROCKEN, RHEINHESSEN 2016
Riesling

€ 45,-

REFINED & COMPLEX

LES VIGNERONS DU NARBONNAIS 'DUMANET', LANGUEDOC 2016
Viognier

€ 35,-

BODEGAS JAVIER SANZ 'VILLA NARCISA', RUEDA, 2015
Verdejo

€ 8,-

€ 40,-

PATRICK PIUZE 'TERROIR DE COURGIS' CHABLIS, BOURGOGNE 2015
Chardonnay

€ 65,-

LIGHTLY SILKY

LEYDA FALARIS HILL 'SINGLE VINEYARD', LEYDA VALLEY, 2015
Chardonnay

€ 8,-

€ 40,-

Rose Wine

PUECH HAUT- PRESTIGE ROSÉ, LANGUEDOC & ROUSSILLON 2016
Cinsault, Grenache

€ 11,-

€ 60,-

Red Wine

LIGHT BODIED & FRUITY

VILLA WOLF, PFALZ 2015
Pinot Noir

DOMAINE DES BAUMARD 'LE LOGIS ANJOU', LOIRE 2016
Cabernet Franc

REFINED & MEDIUM BODIED

TEDESCHI VALPOLICELLA SUPERIORE, VENETO 2015
Corvina, Corvinone, Rondinella & Molinara

CHATEAU MUSAR 'MUSAR JEUNE', BEKAA VALLEY 2013
Cinsault, Syrah, Cabernet Sauvignon

CLOS MANOU MÉDOC 'PETIT MANOU', BORDEAUX 2013
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

FULL BODIED

BODEGAS PIQUERAS 'MARIUS ALMANSA GRAN RESERVA', ALMANSA 2013
Monastrell, Garnacha, Tempranillo, Syrah

BODEGAS Y VIÑEDOS ARTADI, RIOJA 2015
Rioja Alavesa

Sparkling Wine & Champagne

VEUVE CLICQUOT BRUT
CAVA GRAMONA GRAN RESERVA 'IMPERIAL' 2011

Champagne by the Bottle

VEUVE CLICQUOT ROSÉ
VEUVE CLICQUOT VINTAGE
RUIINART BLANC DE BLANCS
DOM PÉRIGNON VINTAGE
KRUG GRANDE CUVÉE

Glass Bottle

€ 7,- € 35,-

€ 50,-

€ 9,- € 45,-

€ 50,-

€ 55,-

€ 45,-

€ 10,- € 50,-

€ 18,- € 99,-

€ 13,50 € 67,50

Half Bottle

€ 60,- € 130,-

€ 175,-

€ 75,- € 155,-

€ 350,-

€ 375,-

Conservatorium Breakfast € 42,-

From 6.00 A.M. until 11.30 P.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, Grapefruit, Carrot, Beetroot and Ginger, Passionfruit with Melon and Lime,
Power Juice, Celery with Spinach and Cucumber, Watermelon

Choice of one of the following dishes:

ORGANIC FARM EGGS Fried / Scrambled / Poached / Omelette

Choice of Garnish: Bacon / Pork Sausage / Beans / Tomato / Mushrooms / Fried Potatoes

EGGS BENEDICT Poached Eggs, Toasted Muffin, Dutch Ham, Hollandaise Sauce, Black Truffle

EGG WHITE SCRAMBLED Smoked Salmon, Spring Onion

EGG WHITE OMELETTE Spinach

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 Eggs

EGG SHAKSHUKA Baked Eggs, Spicy Tomato Sauce, Red Peppers

TOASTED BAGEL Scrambled Egg, Smoked Salmon, Cream Cheese

MISO SOUP Tofu, Mushroom, Tamago

HOT PORRIDGE Prunes, Maple Syrup

FRENCH TOAST Banana, Maple Syrup

AMERICAN PANCAKES Seasonal Fruit, Maple Syrup

DUTCH PANCAKES Raisins, Apple, Cinnamon

Vintages under reservation.

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.

À La Carte € 12,- (price per item)

From 6.00 A.M. until 11.30 P.M.

ORGANIC FARM EGGS Fried / Scrambled / Poached / Omelette

Choice of Garnish: Bacon / Pork Sausage / Beans / Tomato / Mushrooms / Fried Potatoes

EGGS BENEDICT Poached Eggs, Toasted Muffin, Dutch Ham, Hollandaise Sauce, Black Truffle

EGG WHITE SCRAMBLED Smoked Salmon, Spring Onion

EGG WHITE OMELETTE Spinach

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 Eggs

EGG SHAKSHUKA Baked Eggs, Spicy Tomato Sauce, Red Peppers

TOASTED BAGEL Scrambled Egg, Smoked Salmon, Cream Cheese

MISO SOUP Tofu, Mushroom, Tamago

HOT PORRIDGE Prunes, Maple Syrup

FRENCH TOAST Banana, Maple Syrup

AMERICAN PANCAKES Seasonal Fruit, Maple Syrup

DUTCH PANCAKES Raisins, Apple, Cinnamon

Healthy Breakfast 🌿 € 38,-

Healthy Breakfast Includes:

Power Juice, Green Tea with Honey, Low Fat Yoghurt with Granola, Egg White Omelet with Spinach, 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.

Hot Drinks

Espresso	€ 6,-
Coffee	€ 6,-
Macchiato	€ 6,25
Cappuccino	€ 6,50
Latte Macchiato	€ 6,50
Americano	€ 6,-
Hot Chocolate	€ 6,-
Matcha Latte	€ 7,50

Tea Selection

English Breakfast, Jade Sword Green Tea, Darjeeling 2nd Flush, Earl Grey, Chamomile Flowers, Jasmine Silver Needle

The Royal Afternoon Tea

From 3.00 P.M. until 5.30 P.M.

—
There are few hours in life more agreeable than the hour dedicated to the ceremony known as Afternoon Tea.

HENRY JAMES, THE PORTRAIT OF A LADY

—
We offer a changing Royal Afternoon Tea.
Please ask the guest service agent for more information.

The Royal Afternoon Tea	€ 42,-
With a glass of Champagne	€ 57,-

Fresh Juices

Orange	€ 6,50
Grapefruit	
Carrot	
Beetroot and Ginger	
Passionfruit with Melon and Lime	
Power Juice	
Celery with Spinach and Cucumber	

Salads & Starters

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

LOBSTER SALAD

Fennel, Vanilla Tomato, Green Asparagus, Butterhead Lettuce

AKASHA SALAD 🌱

Quinoa, Green Vegetables
With Chicken Thigh € 19,-
With Tuna Tataki € 24,-

VEAL TARTAR

Poached Egg, Butterhead Lettuce, Piccalilly
As a Main Course, with Fries € 27,-

ROYAL CABANON

½ DOZ, Black Pepper, Shallots in Red Wine Vinegar and Lemon

BURRATTA DI BUFALA

Tomato Structures, Barbecue Roasted Beetroot

CEVICHE

Aji Amarillo, Kumquat, Crispy Corn, Avocado, Quinoa

CONSOMMÉ OF CORN-FED CHICKEN

Dumplings, Mushrooms

LOBSTER BISQUE

Lobster, Rouille, Reypenaar V.S.O.P

Caviar

CAVIAR (10gr)

Buckwheat Blini

Pasta & Rice

SPAGHETTI BOLOGNAISE

Parmesan Cheese

RAVIOLI

Cepes Mushrooms

THAI RED CHICKENCURRY

Lime Rice, Ginko Nuts

€ 31,-

€ 17,-

€ 19,-

€ 32,-

€ 19,-

€ 19,-

€ 12,-

€ 17,-

€ 39,-

€ 18,-

€ 24,-

€ 28,-

From The Water

DORADE (400gr) 🌱

€ 34,-

SEA BASS (400gr) 🌱

€ 36,-

CANADIAN LOBSTER

Half € 29,-

Whole € 58,-

From The Land

CORN-FED CHICKEN SÛPREME (180gr)

Dumplings, Mushrooms

€ 26,-

USA CREEKSTONE TOURNEDOS (200gr)

€ 54,-

COTE DE VEAU (450gr)

€ 49,-

Sauce

BÉARNAISE

SALSA VERDE

CHIMICHURRI

GREMOLATA

PEPPER SAUCE

BEURRE BLANC

DRAGON SAUCE

SAUCE VIERGE

Side Dishes

ALIGOT

€ 3,50

COURGETTINE

€ 3,50

FRIES

€ 3,50

VEGETABLES

€ 3,50

SPÄTZLE

€ 3,50

GREEN SALAD

€ 3,50

GLAZED OPPERDOEZER RONDE

€ 3,50

GRILLED RATATOUILLE

€ 3,50

Desserts

BROKEN KEYLIME PIE

Kiwi Ginger Ice Cream

€ 11,-

EMPILEUR

Milk Chocolate, Hazel Nut, Cherries, Cherry Sorbet

€ 12,-

CITRUS

Tartelette, Vanilla, Orange Bitter, Blood Orange Sorbet

€ 11,-

FRUIT SALAD 🌱

Fruit of the Season

€ 12,-

DUTCH STRAWBERRIES

Financier, Verveine, Curd

€ 11,-

CHEESE PLATTER

Best Selection of Dutch Cheeses, Three Types of Compote, Raisin Bread

€ 14,-

Beverages

MILK

Whole, Semi-Skimmed, Skimmed or Buttermilk

MILKSHAKES

Banana, Strawberry, Vanilla or Chocolate

SOFT DRINKS

Coca-Cola
Coca-Cola Light
Coca-Cola Zero
Fanta Orange
Fanta Cassis
Fever-Tree Lemonade
Fever-Tree Bitter Lemon
Fever-Tree Tonic Water
Fever-Tree Ginger Ale
Fever-Tree Ginger Beer
Red Bull
Evian 0.75 L
Badoit 0.75 L

BEERS

Heineken
Amstel Malt
Duvel
Leffe Tripple
Corona

€ 4,-

€ 8,50

€ 5,50

€ 5,50

€ 5,50

€ 5,50

€ 5,50

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 8,50

€ 8,50

€ 7,-

€ 7,-

€ 7,-

€ 7,-

€ 7,-

Sandwiches & Bites

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

EGGS BENEDICT

Ham, Truffle, English Muffin, Hollandaise Sauce

CLUB SANDWICH

Grilled Corn-fed Chicken, Tomato, Butterhead Lettuce, Crispy Bacon, Free Range Egg, Potato Chips

CLUB AKASHA 🌿

Avocado, Eggplant, Zucchini, Red Pepper, Tomato, Hummus, Green Salad

BAGEL SMOKED SALMON

Scottish, Cream Cheese, Spring Onions, Capers

DUTCH HERRING 🌿

Grain Mustard, Rye Bread, Crème Fraiche, Chives, Onion, Beetroot

MRIJ BEEF BURGER

Old Cheese, Kesbeke Pickle Relish, Crispy Bacon, Sesame Bun, Fries

LOBSTER SANDWICH

Lobster Mayonnaise, Carrot, Butterhead Lettuce, Avocado

TRADITIONAL AMSTERDAM SNACKS

Veal Bitterbal (6 pcs)
Mini Reypenaer Cheese Croquette (4 pcs)
Mini Shrimp Croquette (4 pcs)
Served with Local Mustard and Pickles

AMSTERDAM SELECTION

Raw Beef Sausage, Calves Liver Sausage, Matured Farmer Cheese
Served with Local Mustard and Pickles

€ 12,-

€ 17,-

€ 19,-

€ 19,-

€ 19,-

€ 19,-

€ 31,-

€ 9,-

€ 9,50

€ 12,-

€ 12,50