

CONSERVATORIUM

MUSEUMPLEIN, AMSTERDAM



VAN GOGH AFTERNOON TEA

Chef Schilo van Coevorden was just like Van Gogh triggered by the exotic colours, flavours and textures of Japan. In honour of the Van Gogh & Japan exhibition in the neighbouring Van Gogh Museum Schilo and Gino, the Executive Pastry Chef used the kitchen as canvas on which they exhibited their creativity and created the Japanese Van Gogh afternoon tea.

“I envy the Japanese the extreme clarity
that everything in their work has.”

(LETTER TO THEO VAN GOGH, SEPTEMBER 1888).

CONSERVATORIUM
BRASSERIE

VAN GOGH AFTERNOON TEA MENU

SAVOURY

Japanese omelette sandwich
Sesame bun, honey soy chicken
Sushi maki "omakase"
"Aardappeleter" furikaki
Brioche pillow, ponzu, mushroom powder

SWEET

Cone with shiso ice cream & sesame caramel
Scones with yuzu marmalade, nashi pear & 5 spice jam
Cherry blossom macaron
Matcha tea & white chocolate tartlet
Tofu & jasmin cheesecake
Miso caramel profiterole
Pandan rice, coconut & blueberry roll

Van Gogh afternoon tea **€50 per person**

Van Gogh afternoon tea with a glass of Veuve
Clicquot Brut Champagne **€65 per person**

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RESERVATIONS

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