



Dinner Menu

FROM 17.30 UNTIL 23.00 HRS

CONSERVATORIUM
MUSEUMPLEIN, AMSTERDAM

Dinner

BEETROOT TARTAR Bouche blanc hazelnut fig chutney 23,-	PARMESAN CHEESE SOUP Bacon croutons chives 19,-
AKASHA SALAD Pumpkin apricot walnuts 22,-	DUTCH HERRING Potato salad olive tapenade dill 18,-
TUNA CRUDO Smoked yogurt citrus red cabbage coulis 25,-	OCTOPUS CARPACCIO Fennel chorizo mint 27,-
VEAL TARTAR Horseradish aioli cornichon crispy mushroom 26,-	CHICKEN BROTH Saffron celery tortellini 22,-
CAESAR SALAD Anchovy lardons grilled chicken 24,-	VITELLO TONNATO Tuna mayonnaise grilled onion capers 24,-
FRUITS DE MER Special selection of Fruits de Mer with: Royal Cabanon oysters, 1/2 lobster, mussels, tuna crudo, king prawns, scal- lop “uni” for two persons 82,-	
OYSTERS Royal Cabanon oysters with lemon dressing and Nim Jam dressing 6,- per piece	

Dinner

Mains

USA CREEK STONE TENDERLOIN

Bone marrow | bordelaise | Cipollini | 200 gr
61,-

GRILLED BAVETTE STEAK

Chimichurri | 220 gr
35,-

CORN FED CHICKEN SUPREME

Roasted kale | parsnip | jus gras
28,-

CONFIT DUCK

Green spätzle | bacon | Amarena jus
29,-

LOBSTER THERMIDOR

Spinach | hollandaise | gremolata
Half 32,- Whole 64,-

JERUSALEM ARTICHOKE RAVIOLI

Shi-meiji mushroom | Bleu de Wolvega | crispy artichoke
28,-

BEETROOT RISOTTO

Confit lemon | ricotta | pistachio
26,-

SKREI FILET

Vongole | chorizo | roasted capsicum
29,-

SEAFOOD PICI

Gamba's | Passata | mussels
36,-

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

Mashed potatoes | buerre noisette 6,50

Seasonal vegetables | lemon butter 7,50

Roasted cailiflower | capers | hazelnut 8,50

Add 7 gr. freshly shaved truffle to any dish 18,50

Desserts

CHOCOLATE TART

Banana | hazelnut | sesame

15,-

VANILLA "BABA"

Lemon verbena | passion fruit

15,-

ORANGE

Cointreau | milk chocolate

15,-

FRUIT SALAD

Freshly cut seasonal fruit salad

14,-

CHEESE

Selection of five cheeses | nut bread | house made preserves

18,-

Drinks

Tea 7,- Fresh Juices

BLACK TEAS

Ceylon

FLAVOURED BLACK TEAS

Earl Grey

Bohea Lapsang

GREEN TEAS

Organic Jade Sword

Jasmine Pearls

OOLONG TEA

Iron Buddha

WHITE TEA

Silver Needle

HERBAL INFUSIONS

Whole Chamomile Flowers

Rooibos

Whole Lemon Verbena

FRESH TEAS

Fresh mint

Ginger tea

Coffee

Coffee	7,-
Americano	7,-
Espresso	7,-
Dubble espresso	8,50
Macchiato	7,-
Cappuccino	7,50
Latte macchiato	7,50
Matcha latte	8,50
Hot chocolate	7,-

Orange	7,50
Grapefruit	7,50
Carrot	7,50
Beetroot	7,50
Watermelon	7,50
Green power juice	9,50
Detox juice	9,50
Jetlag juice	9,50

Soft Drinks

Coca-Cola, Coca-Cola light	6,50
Fanta orange	6,50
Cassis	6,50
Sprite	6,50
Fever-Tree lemonade	7,50
Fever-Tree bitter lemon	7,50
Fever-Tree tonic water	7,50
Fever-Tree ginger ale	7,50
Evian/Badoit (0,75 l)	9,50

Beers

Heineken draft	6,50
Brouwerij t'ij, IJwit	7,-
Lefe tripel	7,-
Corona	7,-
Duvel	7,-
Amstel malt	7,-
Hoegaarden wit bier	7,-

Wines and other drinks

White wine

LIGHT & REFRESHING

Ant Moore Sauvignon Blanc 'Signature' Marlborough, New Zealand 2017	9,-	50,-
Sauvignon Blanc		
Schafer-Frohlich Nahe 2016	12,-	60,-
Riesling		
Adega Eidos Viticultores 'Eidos de Padrinan' Rías Baixas, Spain 2016	11,-	55,-
Albariño		

REFINED & COMPLEX

Les Vignerons du Narbonnais 'Dumanet' Languedoc, France 2017	8,-	40,-
Viognier		
Henrey de Vezelay Burgundy 2015		50,-
Chardonnay		
Patrick Piuze 'Terroir de Chablis' Bourgogne, France 2016		75,-
Chardonnay		

LIGHT & SILKY

Rijk's 'Touch of Oak' Coastal Region, South Africa 2015		45,-
Chenin Blanc		
Leyda Falaris Hill 'Single Vineyard' Leyda Valley 2016	9,-	50,-
Chardonnay		
Oro de Castilla 'Finca Los Hornos' Rueda 2017		60,-
Verdejo		

Rose wine

La Mascaronne Quat 'Saisons' Côtes de Provence, France 2017	10,-	55,-
Cinsault, Grenache		

Red wine

LIGHT BODIED & FRUITY

Villa Wolf Pfalz, Germany 2016	8,-	40,-
Pinot Noir		
Domaine des Baumard 'Le Logis Anjou' Loire, France 2014		50,-
Cabernet Franc		
Henri Bourgeois 'Sancerre Les Baronnes' Loire 2015		75,-
Pinot Noir		

REFINED & MEDIUM BODIED

Tedeschi Valpolicella Superiore Veneto, Italy 2015	9,-	45,-
Corvina, Corvinone, Rondinella, Molinara		
Cossetti-Barbera d'Asti 'La Vigna Vecchia' Piemonte 2015	11,-	55,-
Barbera		
Clos Manou Médoc 'Petit Manou' Bordeaux, France 2014		55,-
Cabernet Sauvignon, Merlot, Petit Verdot		
Massolino 'Langhe Nebbiolo' Piemonte, Italy 2015		60,-
Nebbiolo		

FULL BODIED

Bodegas Piqueras 'Marius Almansa Gran Reserva' Almansa, Spain 2011		45,-
Monastrell, Garnacha, Tempranillo, Syrah		
Passo del Sud 'Appasimento' Puglia 2016		45,-
Primitivo, Negroamaro, Malvasia Nera		
Tierra Crianza Roija 2014	10,-	50,-
Tempranillo		

Wines and other drinks

Sparkling wine

Domein Holset 'Dot', Limburg Johanitter, Cabernet Blanc	13,50	75,-
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Champagne

Veuve Clicquot Brut Pinot Noir, Chardonnay, Meunier	19,50	110,-
Veuve Clicquot Rosé Pinot Noir, Chardonnay, Meunier	60,-	130,-
Veuve Clicquot Vintage Pinot Noir, Chardonnay, Meunier		175,-
Ruinart Blanc de Blancs Chardonnay	75,-	155,-
Ruinart Rosé Pinot Noir, Chardonnay, Meunier	80,-	170,-
Dom Pérignon 2009 Pinot Noir, Chardonnay		350,-
Dom Pérignon Rosé 2004 Pinot Noir, Chardonnay		550,-
La Grande Dame 2006 Pinot Noir, Chardonnay		295,-
Krug Grande Cuvée Pinot Noir, Chardonnay, Meunier		375,-
Krug Rosé Pinot Noir, Chardonnay, Meunier		550,-

Dessert wine

Rietvallei Robertson, South Africa 2015 Red Muscadel	8,-	40,-
Carl Loewen 'Laurentiuslay Spätlese' Mosel, Germany 2015 Riesling	9,-	45,-

CONSERVATORIUM
BRASSERIE

RESERVATIONS

+31 (0)20 570 0000

BRASSERIERESTAURANT@CONSERVATORIUMHOTEL.COM

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