



Dinner Menu

FROM 17.30 UNTIL 23.00 HRS

CONSERVATORIUM
MUSEUMPLEIN, AMSTERDAM

Dinner

CHICORY AND MESCLUN SALAD

Bleu de Wolvega cheese, grilled pear
and toasted walnuts

22,-

BUTTERNUT PUMPKIN VELOUTÉ

Chestnut, green apple and crème fraîche

19,-

AKASHA SALAD

Red quinoa, butternut pumpkin
and citrus vinaigrette

21,-

CHICKEN LIVER PARFAT

Pear chutney, grilled
brioche

22,-

VEAL TARTAR

Horseradish aioli,
cornichon, crispy mushroom
and egg yolk

25,-

CAESAR SALAD

Romaine lettuce, croutons, anchovies,
grilled chicken and lardons

23,-

FRUITS DE MER

Special selection of Fruits de Mer such
as: Royal Cabanon oysters, local mussels,
king prawns, 1/2 lobster, gravad lax and
scallop tartar

for two persons 79,-

OYSTERS

Royal Cabanon oysters with mignonette
and lemon dressing

5,50 per piece

CHICKEN BROTH

Saffron and tortellini

21,-

GRAVAD LAX

Vodka cured gravad lax,
beetroots, sour cream and
dill

24,-

STONE BASS TARTAR

Yoghurt, artichoke
barigoule and grapefruit

27,-

VITELLO TONATO

Tuna mayonnaise, grilled red onions
and capers

23,-

Wines and other drinks

Sparkling wine

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

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,-

Wines and other drinks

White wine

LIGHT & REFRESHING

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

REFINED & COMPLEX

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

LIGHT & SILKY

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

Rose wine

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

LIGHT BODIED & FRUITY

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

REFINED & MEDIUM BODIED

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

FULL BODIED

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

Dinner

Mains

USA CREEK STONE TENDERLOIN

200 gr, bone marrow butter and choice of side dish

59,-

GRILLED BAVETTE STEAK

200 gr, with chimichurri

33,-

CORN FED CHICKEN SUPREME

Roasted kale, parsnip puree and jus gras

27,-

LIQUORICE BRAISED VEAL CHEEK

Glazed carrots and browned mash potato

32,-

BEEF BURGER

Brioche bun, bacon, cheese, lettuce, onion
and tomato served with fries or salad

24,-

LOBSTER GNOCCHI

Bisque, fennel, dried tomatoes and fresh herbs

44,-

SMOKED AUBERGINE RAVIOLI

Yellow tomato butter, charred leek, goat cheese

27,-

BEETROOT RISOTTO

Stracciatella cheese, chives, hazelnut and
young beetroot

25,-

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,-

Haricots verts, confit garlic 6,-

Browned mashed potatoes 6,-

Lemon butter glazed vegetables 7,-

Roasted cailiflower, capers, hazelnut 8,-

Desserts

DARK CHOCOLATE

Beetroot, carrot and liquorice

14,-

MILLE FUILLE

Hazelnut, salted caramel and smoked whiskey ice cream

14,-

SAFFRON PEAR CAKE

V.O.C spices and Cointreau ice cream

14,-

FRUIT SALAD

Freshly cut seasonal fruit salad

12,-

CHEESE

Selection of cheeses with preservatives, fruit
and nut loaf

17,50

Drinks

Tea 6,50

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	6,50
Espresso	6,50
Macchiato	6,50
Cappuccino	7,00
Latte macchiato	7,00
Matcha latte	8,00
Hot chocolate	6,50

Fresh Juices

Orange	7,00
Grapefruit	7,00
Carrot	7,00
Beetroot	7,00
Watermelon	7,00
Green power juice	9,00
Detox juice	9,00
Jetlag juice	9,00

Soft Drinks

Coca-Cola, Coca-Cola light	6,00
Fanta orange	6,00
Cassis	6,00
Sprite	6,00
Fever-Tree lemonade	7,00
Fever-Tree bitter lemon	7,00
Fever-Tree tonic water	7,00
Fever-Tree ginger ale	7,00
Evian/Badoit (0,75 l)	9,00

Beers

Heineken draft	6,50
Brouwerij t'ij, IJwit	7,00
Lefe tripel	7,00
Corona	7,00
Duvel	7,00
Amstel malt	7,00
Hoegaarden wit bier	7,00