



Lunch Menu

FROM 12.30 UNTIL 15.00 HRS
(AFTERNOON MENU FROM 15.00 UNTIL 17.30)

CONSERVATORIUM
MUSEUMPLEIN, AMSTERDAM

Lunch

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 BROTH With saffron and tortellini 21,-
SMOKED SALMON BAGEL Cream cheese, fresh herbs, avocado and cucumber 22,-	GRAVAD LAX Vodka cured gravad lax, beetroots, sour cream and dill 24,-
VEAL TARTAR Horseradish aioli, cornichon, crispy mushroom and egg yolk 25,-	STONE BASS TARTAR Yoghurt, artichoke barigoule and grapefruit 27,-
CAESAR SALAD Romaine lettuce, croutons, anchovies, grilled chicken and lardons 23,-	AKASHA SANDWICH Hummus, grilled vegetables and balsamic pearls 20,-
CHICKEN LIVER PARFAIT Pear chutney and grilled brioche 22,-	VITELLO TONATO Tuna mayonnaise, grilled red onions and capers 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	

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,-

Lunch

Mains

USA CREEK STONE TENDERLOIN
200 gr, bone marrow butter and choice of side dish
59,-

GRILLED BAVETTE STEAK
200 gr, 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 and 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 cauliflower, 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