



Lunch Menu

FROM 12.30 UNTIL 17.30 HRS
(THE VAN GOGH AFTERNOON TEA IS SERVED FROM 15.00 UNTIL 17.30 HRS)

CONSERVATORIUM
MUSEUMPLEIN, AMSTERDAM

Lunch

CLUB SANDWICH

Grilled chicken, lettuce, fried egg, bacon and tomato served with fries
22,-

LINGUINE

King prawns, honey tomato, chili and garlic
34,-

CAESAR SALAD

Romaine lettuce, Parmesan cheese, bacon, anchovies, poached egg 20,- with grilled chicken 24,-

CORN-FED CHICKEN

Slow cooked, olives, cherry tomatoes, artichoke and potatoes
27,-

VEAL TARTAR

Butter head lettuce, ravigotte sauce and confit egg yolk
Starter 22,- (90 gram)
Main course with homemade thick fries 30,- (160 gram)

CARNAROLI RISOTTO

Spinach, Macadamia, Romanesco and crispy Remeker cheese
25,-

AKASHA ICE TABLE

Platters full of healthy dishes greet guests as they arrive in the Conservatorium Brasserie. The ice table is a healthy choice for body and mind and is created in collaboration with the in-house Akasha Holistic Wellbeing Centre. Enjoy a variety of organic salads, vegetables and superfoods, all prepared for the season.

20,-

SEAFOOD SOUP

Rich fish soup served with crostini and rouille
27,-

SALAD OF GRAINS AND SEEDS

Avocado cream, textures of carrot and pickled vegetables
19,-

LOBSTER SANDWICH

Lobster tail and spread, avocado, radish, served with fries
39,-

BURRATA DI BUFALA

Marinated heirloom tomatoes, basil and sourdough crisps
19,-

CONSERVATORIUM BURGER

MRIJ burger, "Stolwijker" cheese, bacon, pickles and onion rings on a brioche bun served with fries
24,-

AKASHA MULTIGRAIN SANDWICH

Avocado, beetroot, grilled vegetables, humus and lentil sprouts served with fresh salad
21,-

Wines and other drinks

Sparkling wine

De Nit Rosado D.O. Raventos Rosé Macabeo	12,-	60,-
Domein Holset 'Dot', Limburg Johanitter, Cabernet Blanc	13,50	75,-

Champagne



Veuve Clicquot *Rich*

Veuve Clicquot Brut Pinot Noir, Chardonnay, Meunier	19,50	110,-
Veuve Clicquot Rich Brut With grapefruit cest or cucumber slice	22,-	140,-
Veuve Clicquot Rich Rosé With lime or ginger slices	24,-	170,-
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, Gremany 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

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, seafood and oysters.

Your waiter will take you to the fish market to show you the daily catch.

SAUCE

Salsa verde, sauce vierge,
beurre blanc, hollandaise sauce

OYSTERS AND CAVIAR

David Herve Creuse 4,50

David Herve Royal Cabanon 5,50

Gillardeau No3 6,50

Served with lemon garnish and mignonette dressing

Anna Gold caviar, 50 gram 115,-

Served with scrambled egg, crème fraiche,
chives, capers and potato blini's

Meat market

The Conservatorium meat market is famous for it's selection of best-sourced worldwide meat. We offer fresh, sustainable and seasonal meats that are all prepared on the Jospier Charcoal Grill.

New Zealand beef ribeye steak 250 gram 41,-

USA Creekstone flat iron steak 220 gram 34,-

USA Creekstone tournedos 200 gram 56,-

'Weiderund' Tomahawk 800 gram
for 2 persons 35 min waiting time 39,- pp

"Kamper" lamb rack "4 pins" 46,-

Choice of sauces:
béarnaise, pepper sauce or shallot jus

SIDE DISHES

Mini la ratte potatoes glazed in thyme,
garlic and anchovies 6,-

Fries with smoked paprika 5,-

Baby spinach salad, blue cheese, kernels and seeds 8,-

Mixed leaves with house dressing 4,-

Barbecued mini broccoli, nut pesto and matured
cheese 8,-

Glazed seasonal vegetables 7,-

Desserts

VANILLA CRÈME BRÛLÉE

'Bastogne' cookies ice cream and cacao nib tuile

12,-

CHOCOLATE OPERA CAKE

Mocha ice cream and hazelnut

12,-

POACHED RHUBARB

Thickened yoghurt, buttermilk and tarragon ice cream

12,-

STRAWBERRY MARTINI

Mascarpone and elderflower

12,-

CHEESE

Selection of four cheeses with homemade preservatives
and nut loaf

17,-

FRUIT SALAD

Freshly cut seasonal fruit salad

12,-

Drinks

Tea 6,00

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	6,00
Espresso	6,00
Macchiato	6,25
Cappuccino	6,50
Latte macchiato	6,50
Matcha latte	7,50
Hot chocolate	6,00

Fresh Juices

Orange	6,50
Grapefruit	6,50
Carrot	6,50
Beetroot	6,50
Watermelon	6,50
Green power juice	8,50
Detox juice	8,50
Jetlag juice	8,50

Soft Drinks

Coca-Cola, Coca-Cola light	5,50
Fanta orange	5,50
Cassis	5,50
Sprite	5,50
Fever-Tree lemonade	6,50
Fever-Tree bitter lemon	6,50
Fever-Tree tonic water	6,50
Fever-Tree ginger ale	6,50
Evian/Badoit (0,75 l)	8,50

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