

CONSERVATORIUM  
BRASSERIE

RESERVATIONS

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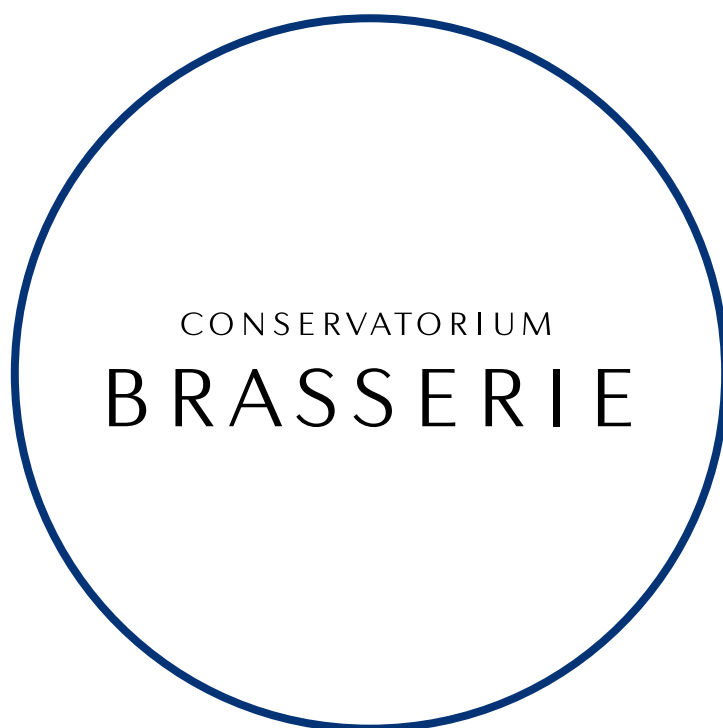
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CONSERVATORIUM HOTEL, VAN BAERLESTRAAT 27, 1071 AN AMSTERDAM

CONSERVATORIUM

MUSEUMPLEIN, AMSTERDAM



## Dinner Menu

FROM 17.30 UNTIL 23.00 HRS

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

CONSERVATORIUM

MUSEUMPLEIN, AMSTERDAM

# Dinner

## Entree    Main

### VEAL TARTAR

Smoked potato, crème fraîche and caviar  
26,-

### RISO NERO

Chorizo, baby squid, 'Zeeuwse' mussels  
and Pequillo bell pepper  
35,-

### SALAD OF GRAINS AND SEEDS

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

### CONFIT DUCKLEG

Salad of fennel and summer spinach,  
citrus dressing  
29,-

### SCOTTISH SALMON

"Mi cuit", cucumber,  
coriander coulis and  
sour cream  
23,-

### GAZPACHO

Green gazpacho of  
cucumber and spinach,  
white grapes, goat cheese  
and hazelnut  
18,-

### CAESAR SALAD

Romaine lettuce, Parmesan cheese,  
bacon, anchovies, poached egg 20,- with grilled  
chicken 24,- served as main course with grilled chicken  
28,-

### "KEMPERHOEN" LIVER PATÉ

"En cocotte" compote of plums, pistachio  
and grilled brioche  
21,-

### 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,-

### PAPPARDELLE

Wild mushrooms,  
Pecorino and parsley  
26,-

### SEAFOOD SOUP

Rich fish soup served  
with crostini and rouille  
27,-

### CORN-FED CHICKEN

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

### CARNAROLI RISOTTO

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

# Wines and other drinks

## Sparkling wine

|                                                        |       |      |
|--------------------------------------------------------|-------|------|
| De Nit Rosado D.O. Raventos Rosé<br>Macabeo            | 12,-  | 60,- |
| Cava Gramona 'Imperial brut'<br>Macabeo, Xarel-lo 2012 | 13,50 | 75,- |

## Champagne



**Veuve Clicquot** *Rich*

|                                                                    |            |       |
|--------------------------------------------------------------------|------------|-------|
| Veuve Clicquot Brut<br>Pinot Noir, Chardonnay, Meunier             | 18,-       | 99,-  |
| Veuve Clicquot Rich Brut<br>With grapefruit cest or cucumber slice | 22,-       | 140,- |
| Veuve Clicquot Rich Rosé<br>With lime or ginger slices             | 24,-       | 170,- |
| Veuve Clicquot Rosé<br>Pinot Noir, Chardonnay, Meunier             | 60,-/130,- |       |
| Veuve Clicquot Vintage<br>Pinot Noir, Chardonnay, Meunier          | 175,-      |       |
| Ruinart Blanc de Blancs<br>Chardonnay                              | 75,-/155,- |       |
| Ruinart Rosé<br>Pinot Noir, Chardonnay, Meunier                    | 80,-/170,- |       |
| Dom Pérignon 2009<br>Pinot Noir, Chardonnay                        | 350,-      |       |
| Dom Pérignon Rosé 2004<br>Pinot Noir, Chardonnay                   | 550,-      |       |
| La Grande Dame 2006<br>Pinot Noir, Chardonnay                      | 295,-      |       |
| Krug Grande Cuvée<br>Pinot Noir, Chardonnay, Meunier               | 375,-      |       |
| Krug Rosé<br>Pinot Noir, Chardonnay, Meunier                       | 550,-      |       |

## Dessert wine

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

# Wines and other drinks

## White wine

### LIGHT & REFRESHING

|                                                                                                  |     |      |
|--------------------------------------------------------------------------------------------------|-----|------|
| Ant Moore Sauvignon Blanc 'Signature'<br>Marlborough, New Zealand 2016<br><b>Sauvignon Blanc</b> | 8,- | 40,- |
| Wagner Stempel Riesling Trocken<br>Rheinhessen, Germany 2016<br><b>Riesling</b>                  |     | 45,- |
| Adegas Eidos Viticultores 'Eidos de Padrinan'<br>Rías Baixas, Spain 2016<br><b>Albariño</b>      | 9,- | 50,- |

### REFINED & COMPLEX

|                                                                                    |     |      |
|------------------------------------------------------------------------------------|-----|------|
| Les Vignerons du Narbonnais 'Dumanet'<br>Languedoc, France 2017<br><b>Viognier</b> | 7,- | 35,- |
| Bodegas Javier Sanz 'Villa Narcisa'<br>Rueda, Spain 2015<br><b>Verdejo</b>         | 8,- | 40,- |
| Patrick Piuze 'Terroir de Chablis'<br>Bourgogne, France 2016<br><b>Chardonnay</b>  |     | 70,- |

### LIGHT & SILKY

|                                                                                       |     |      |
|---------------------------------------------------------------------------------------|-----|------|
| Leyda Falaris Hill 'Single Vineyard'<br>Leyda Valley, Chili 2016<br><b>Chardonnay</b> | 8,- | 40,- |
| Rijk's 'Touch of Oak'<br>Coastal Region, South Africa 2015<br><b>Chenin Blanc</b>     |     | 40,- |
| Bernhard Huber<br>Baden, Germany 2015<br><b>Weisser Burgunder</b>                     |     | 60,- |

## Rose wine

|                                                                                             |      |      |
|---------------------------------------------------------------------------------------------|------|------|
| La Mascaronne Quat 'Saisons'<br>Côtes de Provence, France 2017<br><b>Cinsault, Grenache</b> | 10,- | 55,- |
|---------------------------------------------------------------------------------------------|------|------|

## Red wine

### LIGHT BODIED & FRUITY

|                                                                                               |     |      |
|-----------------------------------------------------------------------------------------------|-----|------|
| Villa Wolf<br>Pfalz, Germany 2016<br><b>Pinot Noir</b>                                        | 7,- | 35,- |
| Domaine des Baumard 'Le Logis Anjou'<br>Loire, France 2016<br><b>Cabernet Franc</b>           |     | 50,- |
| Lucien Muzard & Fils, Santenay Vieilles Vignes<br>Bourgogne, France 2016<br><b>Pinot Noir</b> |     | 75,- |

### REFINED & MEDIUM BODIED

|                                                                                                            |      |      |
|------------------------------------------------------------------------------------------------------------|------|------|
| Tedeschi Valpolicella Superiore<br>Veneto, Italy 2015<br><b>Corvina, Corvinone, Rondinella, Molinara</b>   | 9,-  | 45,- |
| Chateau Musar 'Musar Jeune'<br>Bekaa Valley, Lebanon 2014<br><b>Cinsault, Syrah, Cabernet Sauvignon</b>    |      | 50,- |
| Clos Manou Médoc 'Petit Manou'<br>Bordeaux, France 2014<br><b>Cabernet Sauvignon, Merlot, Petit Verdot</b> | 11,- | 55,- |
| Massolino 'Langhe Nebbiolo'<br>Piemonte, Italy 2015<br><b>Nebbiolo</b>                                     |      | 60,- |

### FULL BODIED

|                                                                                                                          |      |      |
|--------------------------------------------------------------------------------------------------------------------------|------|------|
| Bodegas Piqueras 'Marius Almansa Gran Reserva'<br>Almansa, Spain 2011<br><b>Monastrell, Garnacha, Tempranillo, Syrah</b> |      | 45,- |
| Bodegas y Viñedos Artadi<br>Rioja, Spain 2016<br><b>Tempranillo</b>                                                      | 10,- | 50,- |
| Achaval Ferrer<br>Mendoza, Argentina 2015<br><b>Malbec</b>                                                               | 12,- | 65,- |

# Dinner

## 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 fraîche,  
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 Josper 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

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

## 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

### OO LONG 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 |
| Leffe tripel          | 7,00 |
| Corona                | 7,00 |
| Duvel                 | 7,00 |
| Amstel malt           | 7,00 |
| Hoegaarden wit bier   | 7,00 |