

## Night room service

From 11.00 P.M. until 6.00 A.M.

SHREDDED BEEF 'BITTERBAL' (6 PCS)	€ 10,-
REYPENAAR CHEESE (6 PCS) With mustard	€ 8,-
TUNA SANDWICH Cucumber, wasabi mayonnaise, cornichons	€ 15,-
BAGEL SMOKED SALMON Cream cheese with fresh herbs, avocado	€ 21,-
BEEF BURGER Brioche bun, bacon, cheese, lettuce, onion, tomato, served with fries	€ 24,-
THAI RED CURRY Corn fed chicken and Kaffir lime	€ 28,-
SPAGHETTI BOLOGNAISE Parmesan cheese	€ 20,-
PIZZA MARGARITA	€ 21,-
CHEESE Selection of cheeses with preserves, fruit, nut loaf	€ 17,50
ASSORTED PASTRIES FROM 'HUIZE VAN WELY'	
CONSERVATORIUM ADVOCAAT	€ 10,50
CHOCOLATE BOMBE	€ 10,50
POMPOMETJE	€ 10,50

## Pastries

ASSORTED PASTRIES FROM 'HUIZE VAN WELY'

## Room service menu

CONSERVATORIUM

A HOTEL OF THE SET

## White wine

### LIGHT AND & REFRESHING

ANT MOORE SAUVIGNON BLANC 'SIGNATURE', MARLBOROUGH 2017  
Sauvignon Blanc

Glass

€ 9,-

Bottle

€ 50,-

SCHAFFER-FROHLICH, NAHE 2016  
Riesling

€ 12,-

€ 60,-

### REFINED & COMPLEX

LES VIGNERONS DU NARBONNAIS 'DUMANET', LANGUEDOC 2016  
Viognier

€ 8,-

€ 40,-

HENRY DE VEZELAY, BURGUNDY 2015  
Chardonnay

€ 50,-

### LIGHT & SILKY

LEYDA FALARIS HILL 'SINGLE VINEYARD', LEYDA VALLEY, 2015  
Chardonnay

€ 9,-

€ 50,-

ORO DE CASTILLA 'FINCA LOS HORNOS', RUEDA 2017  
Verdejo

€ 60,-

## Rose wine

LA MASCARONNE 'QUAT SAISONS', COTES DE PROVENCE 2016  
Cinsault, Grenache

€ 10,-

€ 55,-

## Red wine

### LIGHT BODIED & FRUITY

VILLA WOLF, PFALZ 2015  
Pinot Noir

DOMAINE DES BAUMARD 'LE LOGIS ANJOU', LOIRE 2016  
Cabernet Franc

### REFINED & MEDIUM BODIED

CLOS MANOU MÉDOC 'PETIT MANOU', BORDEAUX 2013  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

COSETTI-BARBERA D'ASTI 'LA VIGNA VECCHIA', PIEMONTE 2015  
Barbera

### FULL BODIED

PASSO DEL SUD 'APPASIMENTO', PUGLIA 2016  
Primitivo, Negroamaro, Malvasia Nera

TIERRA CRIANZA, RIOJA 2014  
Tempranillo

## Sparkling wine & champagne

VEUVE CLICQUOT BRUT  
CAVA ROSE RAVENTOS i BLANC DE NIT  
DOMEIN HOLSET 'DOT', LIMBURG

## Champagne by the bottle

VEUVE CLICQUOT ROSÉ  
VEUVE CLICQUOT VINTAGE  
RUIINART BLANC DE BLANCS  
DOM PÉRIGNON VINTAGE  
KRUG GRANDE CUVÉE

	Glass	Bottle
	€ 8,-	€ 40,-
		€ 50,-
		€ 55,-
	€ 11,-	€ 55,-
		€ 45,-
	€ 10,-	€ 50,-
	€ 19,50	€ 110,-
	€ 12,-	€ 60,-
	€ 13,50	€ 75,-
	Half	Bottle
	€ 60,-	€ 130,-
		€ 175,-
	€ 75,-	€ 155,-
		€ 350,-
		€ 375,-

## Conservatorium breakfast € 42,-

From 6.00 A.M. until 11.30 A.M.

### BAKER'S BASKET

Croissant, chocolate bun, raisin cinnamon roll, bread rolls  
Served with cheese, cold cuts, butter, preserves

### FRUIT SALAD

Selection of seasonal fruit

### HOT DRINKS

Espresso, macchiato, cappuccino, latte macchiato, americano,  
pot of coffee, hot chocolate or tea (English Breakfast, Jade Sword Green Tea,  
Darjeeling 2nd Flush, Earl Grey, Chamomile Flowers, Jasmine Silver Needle)

### JUICES

Carrot juice, beetroot juice, orange juice, grapefruit juice, watermelon juice

### Choice of one of the following dishes:

**ORGANIC FARM EGGS** Fried / scrambled / poached / omelette  
Choice of garnish: Bacon / ham / pork sausage / beans / tomato / mushrooms /  
fried potatoes / onion

**EGGS BENEDICT** Poached eggs, toasted muffin, smoked ham, hollandaise sauce

**EGG WHITE SCRAMBLED** Smoked salmon, spring onion

**EGG WHITE OMELETTE** Spinach, tomato

**EGGS FLORENTINE** Poached eggs, sautéed spinach, toasted muffin,  
hollandaise sauce, sesame seeds

**POACHED EGGS** Avocado on toast

**EGGS ROYAL** Poached eggs, smoked salmon, toasted muffin, hollandaise sauce, salmon caviar

**EGG SHAKSHUKA** Baked eggs, spicy tomato sauce, red peppers

**TOASTED BAGEL** Scrambled egg, smoked salmon, cream cheese

**SEARED TOFU** Black beans, shiitake, spring onion

**HOT PORRIDGE** Prunes, maple syrup

**FRENCH TOAST** Banana, maple syrup

**AMERICAN PANCAKES** Seasonal fruit, maple syrup

**CHIA SEED PUDDING** Coconut, tropical fruit, goji berries

Vintages under reservation.

If your room rate includes breakfast, this is served in the Brasserie.

If you prefer to have it served in your room a supplement of € 10,- p.p. will be charged to your account.

Allergen information available upon request.

## À la carte € 14,- (price per item)

From 6.00 A.M. until 11.30 A.M.

**ORGANIC FARM EGGS** Fried / scrambled / poached / omelette

Choice of garnish: Bacon / ham / pork sausage / beans / tomato / mushrooms / fried potatoes / onion

**EGGS BENEDICT** Poached eggs, toasted muffin, smoked ham, hollandaise sauce

**EGG WHITE SCRAMBLED** Smoked salmon, spring onion

**EGG WHITE OMELETTE** Spinach, tomato

**EGGS FLORENTINE** Poached eggs, sautéed spinach, toasted muffin, hollandaise sauce, sesame seeds

**POACHED EGGS** Avocado on toast

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## Healthy breakfast 🌱 € 38,-

Healthy breakfast includes:

Green power juice, green tea with honey, low fat yoghurt with granola, egg white omelet with spinach and tomato, fresh fruit salad, half grapefruit, brown toast

## Akasha wellbeing suggestions 🌱

Akasha Holistic Wellbeing Centre is the Conservatorium Hotel's centre for serenity, purity and relaxation. The dishes indicated with the Akasha logo represent the components of wellbeing. Treat your body with the purity of our ingredients and enjoy a conscious meal.

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## Hot drinks

Espresso

€ 6,50

Coffee

€ 6,50

Macchiato

€ 6,50

Cappuccino

€ 7,-

Latte macchiato

€ 7,-

Americano

€ 6,50

Hot chocolate

€ 6,50

Matcha latte

€ 8,-

## Tea selection

€ 6,50

English Breakfast, Jade Sword Green Tea, Darjeeling 2nd Flush, Earl Grey, Chamomile Flowers, Jasmine Silver Needle

## Fresh juices

€ 7,-

Carrot

Beetroot

Orange

Grapefruit

Watermelon

## Special juices

€ 9,-

Green juice: celery, cucumber, spinach, green apple

Detox juice: beetroot, ginger, carrot, orange

Jetleg juice: pineapple, kiwi, appel, watermelon

## Salads & starters

From 11.00 A.M. until 11.00 P.M.

### CEASAR SALAD 🌱

Romain lettuce, grilled chicken, crouton, anchovies, lardons

### CHICORY AND MESCLUN SALAD 🌱

Bleu de Wollega cheese, grilled chicken, anshovies, lardons

### CHICKEN BROTH

Saffron, tortellini

### ROYAL CABANON

½ DOZ, mignonette dressing

### GRAVAD LAX

Vodka cured gravad lax, beetroots, sour cream, dill

## Caviar

### ANNA GOLD CAVIAR

Scrambled egg, crème fraîche, chives, capers, blini's (50gr)

## Pasta & rice

### LOBSTER GNOCCHI

Bisque, fennel, dried tomatoes, fresh herbs

### BEETROOT RISOTTO

Stragiatella, chives, hazelnut, young beetroot variety

## From the water

### SEA BASS

From the Jospes Grill (400gr) 🌱

### FISH OF THE DAY

## Sauce

### HOLLANDAISE SAUCE

### SALSA VERDE

### SAUCE GRENOBLOISE

### BEURRE BLANC

€ 23,-

€ 22,-

€ 20,-

€ 33,-

€ 22,-

€ 115,-

€ 44,-

€ 26,-

€ 34,-

Market price

## From the land

### CORN-FED CHICKEN SUPREME

Roasted kale, parsnip puree, jus gras

### USA CREEKSTONE TENDERLOIN (200gr)

Choice of side dish and bone marrow butter

### GRILLED BAVETTE STEAK (200gr)

Chimichurri

## Side dishes

### FRENCH FRIES

### HARICOT VERTS, CONFIT GARLIC

### BROWNE MASHED POTATOES

### LEMON BUTTER GLAZED VEGETABLES

### ROASTED CAULIFLOWER

## Desserts

### CHOCOLATE MOUSSE

Beetroot, liquorice

### MILLE FEUILLE

Hazulnut, salted caramel, smoked whisky ice cream

### CHEESE

Selection of cheeses, preservatives, nut loaf

### FRUIT SALAD 🌱

Freshly cut with fruit of the season

€ 26,-

€ 59,-

€ 29,-

€ 6,-

€ 6,-

€ 6,-

€ 7,-

€ 8,-

€ 14,-

€ 14,-

€ 17,50

€ 12,-

## Beverages

### MILK

Whole, semi-skimmed, skimmed or buttermilk

€ 4,50

### MILKSHAKES

Banana, strawberry, vanilla or chocolate

€ 9,-

### SOFT DRINKS

Coca-Cola

€ 6,-

Coca-Cola Light

€ 6,-

Coca-Cola Zero

€ 6,-

Fanta Orange

€ 6,-

Fanta Cassis

€ 6,-

Fever-Tree Lemonade

€ 7,-

Fever-Tree Bitter Lemon

€ 7,-

Fever-Tree Tonic Water

€ 7,-

Fever-Tree Ginger Ale

€ 7,-

Fever-Tree Ginger Beer

€ 7,-

Red Bull

€ 7,-

Evian 0.75 L

€ 9,-

Badoit 0.75 L

€ 9,-

### BEERS

Heineken

€ 7,-

Heineken 0.0%

€ 7,-

Duvel

€ 7,-

Leffe Tripel

€ 7,-

Corona

€ 7,-

## Sandwiches & bites

From 11.00 A.M. until 11.00 P.M.

### CLUB SANDWICH

Grilled chicken, fried egg, bacon, lettuce, tomato, fries

€ 23,-

### AKASHA CLUB SANDWICH 🌱

Hummus, grilled vegetables, balsamic pearls, salad or fries

€ 22,-

### BEEF BURGER

Beef burger, brioche bun, bacon, cheese, lettuce, onion, tomato, fries

€ 24,-

### TRADITIONAL AMSTERDAM SNACKS

Shredded beef 'bitterbal' with mustard and pickles (6 pcs)

€ 10,-

Mini Reypenaer cheese croquette with mustard and pickles (4 pcs)

€ 10,-

Dutch shrimp croquette with chipotle mayonnaise (4 pcs)

€ 14,-