

Night room service

From 11.00 pm until 6.00 am.

SHREDDED BEEF 'BITTERBALLEN'

Amsterdam pickles | mustard | 6 pcs

'REYPENAAR' CHEESE CROQUETTE

Mustard | Amsterdam pickles | 4 pcs

TUNA SANDWICH

Cucumber | wasabi mayonnaise | cornichons

SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber

Served with fries or salad

BEEF BURGER

Brioche bun | cheese | bacon | onion

Served with fries or salad

THAI RED CURRY

Corn fed chicken | Kaffir lime

SPAGHETTI BOLOGNESE

Parmesan cheese

PIZZA MARGARITA

CHEESE

Selection of five cheeses | nut bread | house made preserves

Pastries

ASSORTED PASTRIES FROM 'HUIZE VAN WELY'

BOMBE

Chocolate, salted caramel, miso, gold

ÉCLAIRE

Chestnut, citrus, almonds

TOMPOUCE

Eggnog, vanilla, puff pastry

€ 10,-

€ 12,-

€ 16,-

€ 23,-

€ 25,-

€ 29,-

€ 21,-

€ 22,-

€ 18,-

€ 10,50

€ 10,50

€ 10,50

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,-

SCHAFER-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,-

Rosé 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
RUINART 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 € 47,-

From 6.00 am until 11.30 am.

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 second 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 € 19,- (price per item)

From 6.00 am until 11.30 am.

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

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AMERICAN PANCAKES Seasonal fruit, maple syrup

CHIA SEED PUDDING Coconut, tropical fruit, goji berries

Healthy breakfast 🌿 € 41,-

Healthy breakfast includes:

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

Akasha wellbeing suggestions 🌿

Akasha Holistic Wellbeing 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.

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.

Hot drinks

Espresso

€ 7,-

Dubbele espresso

€ 8,50

Coffee

€ 7,-

Macchiato

€ 7,-

Cappuccino

€ 7,50

Latte macchiato

€ 7,-

Americano

€ 7,50

Hot chocolate

€ 7,-

Matcha latte

€ 8,50

Tea selection

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

€ 7,-

Fresh juices

Carrot

€ 7,50

Beetroot

Orange

Grapefruit

Watermelon

Special juices

Green juice: celery, cucumber, spinach, green apple

Detox juice: beetroot, ginger, carrot, orange

Jetleg juice: pineapple, kiwi, appel, watermelon

€ 9,50

Salads & starters

From 11.00 am until 11.00 pm.

BEETROOT TARTAR

Bouche blanc | hazelnut | fig chutney

PARMESAN CHEESE SOUP

Bacon | croutons | chives

DUTCH HERRING

Potato salad | olive tapenade | dill

AKASHA SALAD

Pumpkin | apricot | walnuts

CEASAR SALAD

Anchovy | lardons | grilled chicken

VEAL TARTAR

Horseradish aioli | cornichons | crispy mushroom

ROYAL CABANON OYSTERS

Lemon dressing | Nam Jim dressing | per piece

CAVIAR

Oscietra | blini | crème fraîche | 50 gr

Pasta

SEAFOOD PICI

Gamba's | Pasata | mussels

DUCK CONFIT

Green spätzle | bacon | Amarena jus

JERUSALEM ARTICHOKE RAVIOLI

Shi-meiji mushroom | Bleu de Wolvega | crispy artichoke

From the water

SKREI FILLET

Vongole | chorizo | roasted capsicum

SEA BASS

From the Jospir grill | 350 gr

TUNA STEAK

From the Jospir grill

FISH OF THE DAY

Sauces:

Hollandaise sauce, sauce grenobloise, salsa verde, beurre blanc

€ 23,-

€ 19,-

€ 18,-

€ 22,-

€ 24,-

€ 26,-

€ 6,-

€ 119,-

€ 36,-

€ 29,-

€ 28,-

€ 29,-

market
price

market
price

market
price

From the land

GRILLED BAVETTE

Chimichurri | 220 gr

USA CREEKSTONE TENDERLOIN

Bone marrow | bordelaise | Cipollini onion | 200 gr

CORN FED CHICKEN

Roasted kale | parsnip | jus gras

Side dishes

FRENCH FRIES

HARICOT VERTS | CONFIT GARLIC | ALMOND

MASHED POTATO | BUERRE NOISETTE

SEASONAL VEGETABLES | LEMON BUTTER

ROASTED CAULIFLOWER | CAPERS | HAZELNUT

Desserts

CHEESE

Selection of five cheeses | nut bread | house made preserves

FRUIT SALAD

Freshly cut seasonal fruit salad

CHOCOLATE TART

Banana | hazelnut | sesame

ORANGE

Cointreau | milk chocolate

VANILLA "BABA"

Lemon verbena | passion fruit

€ 35,-

€ 61,-

€ 28,-

€ 6,50

€ 6,50

€ 6,50

€ 7,50

€ 8,50

€ 18,-

€ 14,-

€ 15,-

€ 15,-

€ 15,-

Beverages

MILK

Whole, semi-skimmed, skimmed or buttermilk

MILKSHAKES

Banana, strawberry, vanilla or chocolate

SOFT DRINKS

Coca-Cola

Coca-Cola Light

Coca-Cola Zero

Fanta Orange

Fanta Cassis

Fever-Tree Lemonade

Fever-Tree Bitter Lemon

Fever-Tree Tonic Water

Fever-Tree Ginger Ale

Fever-Tree Ginger Beer

Red Bull

Evian 0.75 L

Badoit 0.75 L

BEERS

Heineken

Heineken 0.0%

Duvel

Leffe Tripel

Corona

€ 4,50

€ 9,-

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 6,50

€ 7,50

€ 7,50

€ 7,50

€ 7,50

€ 7,50

€ 7,50

€ 9,-

€ 9,-

€ 7,-

€ 7,-

€ 7,-

€ 7,-

€ 7,-

Sandwiches & bites

From 11.00 am until 11.00 pm.

CLUB SANDWICH

Grilled chicken | fried egg | bacon | lettuce | tomato

Served with salad or fries

€ 24,-

SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber

Served with salad or fries

€ 23,-

AKASHA SANDWICH 🌱

Roasted pepper | Baba ganoush | courgette

Served with salad or fries

€ 21,-

BEEF BURGER

Brioche bun | cheese | bacon | onion

Served with salad or fries

€ 25,-

TRADITIONAL AMSTERDAM SNACKS

Shredded beef 'bitterballen'

Amsterdam pickles | mustard | 6 pcs

€ 10,-

"Reypenaar" cheese croquette

Mustard | Amsterdam pickles | 4 pcs

€ 12,-

Dutch shrimp croquette

Chipotle mayonnaise | Amsterdam pickles | 4 pcs

€ 14,-