

CONSERVATORIUM
BRASSERIE

Wine Pairing

RIJK'S 'TOUCH OF OAK', COASTAL REGION 2014

Chenin Blanc



EIDOS VITICULTORES

'EIDOS DE PADRINAN', RIAX BAIXAS 2016

Albariño



CHATEAU MUSAR 'MUSAR JEUNE', BEKAA VALLEY 2013

Cinsault, Syrah, Cabernet Sauvignon



CARL LOEWEN 'LAURENTIUSLAY SPÄTLESE, MOSEL 2015

Riesling

3 courses €32,-

4 courses €42,-

Easter Menu

BEETROOT MARINATED SALMON

Keta Caviar, Horseradish, Radish, Green Apple



Optional Entrée: CANDIED SLICED COD

Egg Yolk, 'Zeeuwse Asparagus', Parsley Coulis



KAMPER LAM

'Zeeuwse Asparagus', Marinated Baby Eggplant, Lemon



"THE GOLDEN EASTER EGG"

Yoghurt, Vervain, Toasted White Chocolate

3 courses €59,- p.p.

4 courses €72,- p.p.