

## Night room service

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

### SHREDDED BEEF 'BITTERBALLEN'

Amsterdam pickles | mustard | 6 pcs

### 'REYPENAAR' CHEESE CROQUETTE

Amsterdam pickles | mustard | 4 pcs

### TUNA SANDWICH

Cucumber | wasabi mayonnaise | cornichons

### SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber | served with fries or salad

### DUTCH DAIRY COW BEEF BURGER

Brioche bun | bacon | cheese | onion | lettuce | tomato | served with fries or salad

### THAI RED CURRY

Corn fed chicken | Kaffir lime

### SPAGHETTI BOLOGNAISE

Parmesan cheese

### PIZZA MARGARITA

### CHEESE

Selection of five cheeses | nut bread | house made preserves

## Pastries

### DUTCH V.O.C. TULIP

### FAMOUS APPLE PIE

### ROYAL ADVOCAAT

### HAZELNUT HEAVEN

### LEMON PIE

€ 10,-

€ 12,-

€ 16,-

€ 23,-

€ 25,-

€ 29,-

€ 21,-

€ 22,-

€ 18,-

€ 10,50

€ 10,50

€ 10,50

€ 10,50

€ 10,50

## Room service menu

CONSERVATORIUM

A HOTEL OF THE SET

## White wine

### LIGHT AND & REFRESHING

ANT MOORE SAUVIGNON BLANC, MARLBOROUGH 2017  
Sauvignon Blanc

Glass

€ 9,-

Bottle

€ 50,-

CANTINA GIRLAN, SUD TIROL 2018  
Pinot Grigio

€ 11,-

€ 60,-

VAN VOLXEM SAAR, MOSEL 2016  
Riesling

€ 65,-

### REFINED & COMPLEX

DOMAINE DE LA VERPAILLE MACON, BOURGOGNE 2018  
Chardonnay

€ 60,-

DOMAINE BAUMARD CLOS DE SAINT YVES, LOIRE 2016  
Chenin blanc

€ 80,-

### LIGHT & SILKY

LEYDA FALARIS HILL, LEYDA VALLEY, 2015  
Chardonnay

€ 9,-

€ 50,-

CORETTE, LANGUEDOC, 2018  
Viognier

€ 8,-

€ 40,-

## Rose wine

LA MASCARONNE 'QUAT SAISONS', PROVENCE 2018  
Cinsault, Grenache

€ 10,-

€ 55,-

## Red wine

### LIGHT BODIED & FRUITY

CORETTE, LANGUEDOC, 2018  
Pinot Noir

JEAN STODDEN, AHR, 2018  
Pinot Noir

### REFINED & MEDIUM BODIED

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

COSETTI-BARBERA D'ASTI, PIEMONTE 2015  
Barbera

DOMAINE ROCHE AUDRAN, COTES DU RHONE 2016  
Grenache, Syrah

### FULL BODIED

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

BODEGAS JALON, RIOGA, 2016  
Tempranillo

## Sparkling wine & champagne

VEUVE CLICQUOT BRUT  
CAVA ROSE RAVENTOS i BLANC DE NIT  
GRAMONA LA CUVEE GRAN RESERVA

## Champagne by the bottle

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

	Glass	Bottle
	8,-	40,-
		75,-
		55,-
	11,-	55,-
	8,-	40,-
		45,-
	12,-	60,-
	19,5	110,-
	12,-	60,-
	13,5	75,-
	Half	Bottle
	60,-	130,-
		175,-
	75,-	155,-
		390,-
		375,-

## Conservatorium breakfast € 47,-

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

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.

Vintages under reservation.

## À la carte € 19,- (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

**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

**FRENCH TOAST** Banana | maple syrup

**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 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.

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,-

Double espresso

8,5

Coffee

7,-

Macchiato

7,-

Cappuccino

7,5

Latte macchiato

7,5

Americano

7,-

Hot chocolate

7,-

Matcha latte

8,5

## Tea selection

7,-

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

## Fresh juices

7,5

Carrot

Beetroot

Orange

Grapefruit

Watermelon

## Special juices

9,5

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

Romaine lettuce | anchovy | Parmesan | poached egg  
add seared cornfed chicken fillet | 160g

### CAULIFLOWER COUSCOUS 🌱

Pumpkin | apricot | walnuts

### SWEETCORN VELOUTÉ

Pickled mini shallots | green herbs | crispy grains & seeds

### DUTCH DAIRY COW TARTARE

Mustard | "oude Remeker" | chives mayonnaise

### SMOKED BABY BEETROOT SALAD 🌱

Horseradish creme | buttermilk | dill | garden radish

### GILLARDEAU 'SPÉCIALE' OYSTERS 🌱

Mignonette dressing | lemon | per piece

### CAVIAR

Oscietra | blini | classic garnish | 50g

## Pasta

### GREEN HERB CAVATELLI

Lobster | pickled pumpkin | basil | bisque

### JERUSALEM ARTICHOKE RAVIOLI

Cep mushroom | blue cheese crème | crispy pepitas

## From the water

### WHOLE BUTTERFLIED SEABASS 🌱

Josper BBQ grilled | salsa verde | lemon | 350g

### YELLOWFIN TUNA TATAKI 🌱

Teriyaki glaze | sesame | 200g

### FISH & CHIPS

Crispy fried seasonal North Sea fish fillet | hand cut chips | ravigotte sauce

18,-

9,-

19,-

16,-

22,-

19,-

6,-

130,-

39,-

28,-

39,-

39,-

27,-

## From the land

### CORN FED CHICKEN 🌱

Kale | roasted onions | savora mustard sauce

### DUTCH DAIRY COW TENDERLOIN

Bone marrow & tomato | peppercorn jus | 200g

### DUTCH DAIRY COW RIB-EYE

Roasted mushrooms | pickled artichokes | red wine jus | 250g

### BBQ CELERIAC

Hazelnut | black truffle | cardamom yoghurt

## Side dishes

### HAND CUT FRIES

### BUTTER LETTUCE | BEURRE NOISETTE 🌱

### POTATO MOUSSELINE | CRISPY LARDS

### SEASONAL VEGETABLES 🌱

27,-

49,-

35,-

26,-

7,-

7,-

7,-

8,-

## Desserts

### DAME BLANCHE

Crispy milk chards | cloves | cream

### POACHED PINK LADY APPLE

Black current | smokey vanilla ice cream

### GÂTEAU CHAUD

Buttermilk | rum raisins | eggnog ice cream

### DARK ALE FRENCH TOAST

Goat "cajeta" ice cream | candied pumpkin

### FRUIT SALAD 🌱

Freshly cut seasonal fruit salad

### CHEESE

Selection of five cheeses | nut bread | house made preserves

15,-

15,-

15,-

15,-

15,-

18,-

## Beverages

### MILK

Whole, semi-skimmed or skimmed

### 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 Sicilian Lemon Tonic (bitten lemon)

Fever-Tree Tonic Water

East Imperial Ginger Ale

East Imperial Ginger Beer

Red Bull

Evian 0.75 L

Badoit 0.75 L

### BEERS

Heineken

Heineken 0.0%

Corona

4,5

9,-

6,5

6,5

6,5

6,5

6,5

7,5

7,5

7,5

7,5

7,5

7,5

9,5

9,5

7,-

7,-

7,-

## Sandwiches & bites

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

### CLUB SANDWICH

Smoked chicken | bacon | egg | mustard mayonnaise | served with salad or fries

### SMOKED SALMON BAGEL

Avocado | cream cheese | cucumber | radish | served with salad or fries

### DUTCH DAIRY COW HAMBURGER

Brioche bun | bacon | cheese | onion | lettuce | tomato | served with salad or fries

### AKASHA SANDWICH 🌱

Roasted pepper | baba ganoush | courgette | served with salad or fries

### TRADITIONAL AMSTERDAM SNACKS

Shredded beef 'bitterballen' | mustard | Kesbeke pickles | 6 pcs

Le Frique mini 'frikandel' | fennel | lobster mayonnaise | spring onion | 4 pcs

Reypenaer cheese croquette | mustard | Kesbeke pickles | 4 pcs

Dutch shrimp croquette | chipotle mayonnaise | 4 pcs

24,-

23,-

25,-

21,-

11,-

12,-

13,-

15,-