

CONSERVATORIUM
BRASSERIE

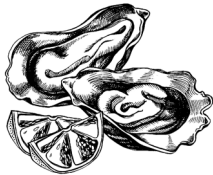
DINNER MENU

From 17.30 Until 23.00 Hrs

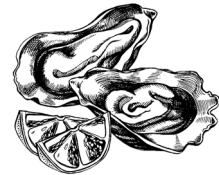
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ENTRÉES

Burrata di bufala Preserved black winter truffle	22,-	Caesar salad Romaine lettuce, anchovy, Parmesan, poached egg add seared cornfed chicken fillet 160g	18,- 9,-
Cauliflower couscous Pickled pumpkin, dried apricot, walnut, pomegranate	19,-	Sweetcorn velouté Pickled mini shallots, green herbs, crispy grains & seeds	16,-
Dutch dairy cow tartare Mustard, "oude Remeker", chives mayonnaise	22,-	Smoked baby beetroot salad Horseradish crème, butter milk, dill, garden radish	19,-
Lobster bisque Pickled pumpkin, pistou & tomato concasse	18,-		



Oysters
Gillardeau 'spéciale' oysters with Mignonette dressing
and lemon
6,- per piece



MAINS

Dutch dairy cow tenderloin 200g Bone marrow & tomato, peppercorn jus	49,-
Dutch dairy cow rib-eye to share 500g Served with fries, butter lettuce, bearnaise, jus de veau	65,-
Corn fed chicken Cavolo nero, roasted onion, savora mustard	27,-
Caramelised veal liver Calvados apple, sautéed onion, "zolderspek", mustard dressing, bay leave jus	28,-
Jerusalem artichoke ravioli Cep mushroom, blue cheese crème, crispy pepitas	28,-
BBQ celeriac Hazelnut, black truffle, cardamom yoghurt	26,-
Green herb cavatelli Lobster, pickled pumpkin, basil, bisque	39,-

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 and seafood. Your waiter will take you to the fish market to show you the daily catch.

Sauce

Salsa verde, sauce grenobloise,
beurre blanc, hollandaise sauce

Side dishes

Hand cut fries **7,-**
Butter lettuce, beurre noisette dressing **7,-**
Potato mousseline, crispy lards **7,-**
Seasonal vegetables **8,-**
BBQ savoy cabbage, aioli **8,-**

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DESSERTS

Dame blanche Crispy milk chards, cloves and cream	15,-	Dark ale French toast Goat "cajeta" ice cream, candied pumpkin	15,-
Poached Pink Lady apple Black current, smokey vanilla ice cream	15,-	Fruit salad Freshly cut seasonal fruit salad	15,-
Gâteau chaud Buttermilk, rum raisins, eggnog ice cream	15,-	Cheese Selection of five cheeses, nut bread & house made preserves	18,-

DRINKS



Fresh juices

Orange	7,5
Grapefruit	7,5
Carrot	7,5
Beetroot	7,5
Watermelon	7,5
Green power juice	9,5
Detox juice	9,5
Jetlag juice	9,5

Coffee

Coffee	7,-
Americano	7,-
Espresso	7,-
Double espresso	8,5
Macchiato	7,-
Cappuccino	7,5
Latte macchiato	7,5
Matcha latte	8,5
Hot chocolate	7,-
Extra milk options: oat, almond, soy, coconut	

Tea 7,-

Black tea

Darjeeling, Ceylon,
Assam English Breakfast,
Earl Grey, Red Dragon

Oolong tea

Wuyi Oolong,
Iron Buddha

Green tea

Jade Sword,
Jasmine Pearls

White tea

Silver Needle

Herbal tea

Whole Chamomile Flowers,
Whole Lemon Verbena,
Rooibos

Fresh tea

Fresh mint tea,
Ginger tea

Soft drinks

Coca-Cola, light, zero	6,5
Fanta orange	6,5
Fanta cassis	6,5
Sprite	6,5
Fever-Tree lemonade	7,5
Fever-Tree Sicilian lemon tonic (bitter lemon)	7,5
Fever-Tree Indian tonic water	7,5
Fever-Tree ginger ale	7,5
Fever-Tree ginger beer	7,5
Evian/Badoit (0,33 l)	5,-
Evian/Badoit (0,75 l)	9,5

Beers

Heineken draft	6,5
Heineken 0.0	7,-
Corona	7,-
Blond Lellebel, De eeuwige jeugd, Amsterdam	8,-
Gin Weizen, Gebrouwen door vrouwen, Amsterdam	8,-
Lowlander I.P.A.	8,-

RESERVATIONS

+31 (0)20 570 0000

BRASSERIERESTAURANT@CONSERVATORIUMHOTEL.COM

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CONSERVATORIUM HOTEL, VAN BAERLESTRAAT 27, 1071 AN AMSTERDAM

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