

CONSERVATORIUM  
BRASSERIE

WINES & OTHER DRINKS

White wine

LIGHT & REFRESHING

Ant Moore Sauvignon Blanc 'Signature', Marlborough, New Zealand 2018, <b>Sauvignon Blanc</b>	9,-	50,-
Cantina Giralan Sud Tirol, Italy 2018, <b>Pinot Grigio</b>	11,-	60,-
Javier Sanz 'Villa Narcisa', Rueda, Spain 2018, <b>Verdejo</b>	9,-	50,-

REFINED & COMPLEX

Adega Eidos Viticultores 'Eidos de Padrinan', Rias Baixas, Spain 2016, <b>Albarino</b>		55,-
Van Volxem Saar, Mosel, Germany 2016, <b>Riesling</b>		65,-
Domaine Hamelin Chablis Vieilles Vignes, Bourgogne, France 2017, <b>Chardonnay</b>		75,-

LIGHT & SILKY

Leyda Falaris Hill 'Single Vineyard', Chile 2017, <b>Chardonnay</b>	9,-	50,-
Domaine de la Verpaille Macon, Bourgogne, France 2018, <b>Chardonnay</b>		60,-
Domaine Baumard Clos de Saint Yves, Loire, France 2016, <b>Chenin Blanc</b>		80,-

Red wine

LIGHT BODIED & FRUITY

Domaine des Forges 'Friandise', Loire, France 2018, <b>Gamay</b>	8,-	40,-
Arnaud Lambert Clos Mazurique Breze, Saumur Loire, France 2018, <b>Cabernet Franc</b>		60,-
Jean Stodden 'J 2016', Baden, Germany, <b>Spätburgunder</b>		75,-

REFINED & MEDIUM BODIED

Cossetti-Barbera d'Asti, Italy 2015, <b>Barbera</b>	11,-	55,-
Pitnauer Blauer Zweigelt 'Carnuntum Classic', Carnuntum, Austria 2016, <b>Zweigelt</b>		50,-
Clos Manou Médoc 'Petit Manou', Bordeaux, France 2016, <b>Cabernet Sauvignon, Merlot, Petit Verdot</b>		55,-
Passo del Sud 'Appasimento', Puglia, Italy 2016, <b>Primitivo, Negroamaro, Malvasia Nera</b>		60,-

FULL BODIED

Domaine Roche Audran Cotes du Rhone, Cotes du Rhone, France 2017, <b>Grenache, Syrah</b>	8,-	40,-
Quarto Vecchio Valpolicella Ripasso Superiore, Valpolicella, Italy 2015, <b>Corvina, Corvinone, Rondinella, Oseleta</b>		65,-
Tierra Crianza, Rioja, Spain 2015, <b>Tempranillo</b>	10,-	50,-

Rose wine

La Mascaronne 'Quat Saisons 2018', Provence, France 2018, <b>Cinsault, Grenache</b>	10,-	55,-
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Sparkling wine

Gramona La Cuvee Gran Reserva, Cataluña, Spain 2015, <b>Xarel-lo, Macabeo</b>	13,50	75,-
Raumland Cuvee Katharina Sekt Brut Nature, Rheinhessen, Germany 2013, <b>Pinot Noir, Pinot Meunier</b>		80,-

Champagne

Veuve Clicquot Réserve Cuvée, <b>Pinot Noir, Chardonnay, Meunier</b>	19,50	110,-
Veuve Clicquot Rosé, <b>Pinot Noir, Chardonnay, Meunier</b>		130,-
Veuve Clicquot Vintage, <b>Pinot Noir, Chardonnay, Meunier</b>		175,-
Ruinart Blanc de Blancs, <b>Chardonnay</b>		155,-
Ruinart Rosé, <b>Pinot Noir, Chardonnay, Meunier</b>		170,-
Dom Pérignon, <b>Pinot Noir, Chardonnay</b>		390,-
Dom Pérignon Rosé 2004, <b>Pinot Noir, Chardonnay</b>		550,-
La Grande Dame 2006, <b>Pinot Noir, Chardonnay</b>		295,-
Krug Grande Cuvée, <b>Pinot Noir, Chardonnay, Meunier</b>		375,-
Krug Rosé, <b>Pinot Noir, Chardonnay, Meunier</b>		550,-

Dessert wine

Rietvallei Robertson, South Africa 2015, <b>Red Muscadel</b>	8,-	40,-
Kracher 'Beerenauslese' Austria 2015, <b>Chardonnay</b>	14,-	Magnum 250,-

CONSERVATORIUM  
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DINNER MENU

From 17.30 Until 23.00 Hrs

**RESERVATIONS**

+31 (0)20 570 0000  
BRASSERIESTAURANT@CONSERVATORIUMHOTEL.COM

**CONSERVATORIUMHOTEL.COM**

CONSERVATORIUM HOTEL, VAN BAERLESTRAAT 27, 1071 AN AMSTERDAM

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ENTRÉES

Burrata di bufala Grilled vegetables, tomato vinaigrette & basil	21,-	Parmesan cheese soup Bacon, croutons & chives	17,-
Cauliflower couscous Pumpkin, apricot & walnuts	21,-	Dutch shrimp "cocktail" Avocado, tomato & radish	22,-
Tuna carpaccio Chives aioli, pistachio & sherry vinaigrette	26,-	Oxtail tortellini Celeriac cream, mascarpone & shii-meiji mushroom	26,-
Veal tartar Horseradish aioli, cornichon & crispy mushroom	26,-	Chestnut veloute Black truffle, pickled pumpkin & pumpkin seeds	21,-
Caesar salad Anchovy, lardons & Parmesan cheese	18,-	Dutch herring Potato salad, olive tapenade & dill	18,-



Steamed king crab leg  
Sweet and sour & tarragon aioli  
49,-

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



MAINS

USA Creek Stone tenderloin Bone marrow, Portobello & Brandy jus   200 gr	59,-
Grilled bavette Steak Chimichurri   220 gr	35,-
Corn fed chicken Onion puree, roasted kale, forest mushrooms & jus gras	28,-
Roasted venison Sweet potato, Jerusalem artichoke & red wine jus	36,-
Duck breast Celeriac gratin, orange puree & duck jus	32,-
Jerusalem artichoke ravioli Forest mushrooms, Bleu de Wolvega & beurre Noisette	28,-
Butternut pumpkin risotto Pickled pumpkin, Parmesan cheese & black truffle	28,-
Atlantic cod fillet White bean crème, mussels & local chorizo	29,-
Cavatelli Lobster and crab, stracciatella & bisque	43,-

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

Potato fries **6,50**  
Haricots verts, confit garlic & almond **6,50**  
Potato mousseline **6,50**  
Seasonal vegetables & lemon butter **7,50**  
Barbequed cabbage & beurre blanc **8,-**

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DESSERTS

Bourbon vanilla crème brûlée Madeleine & forest fruits	15,-	Fruit salad Freshly cut seasonal fruit salad	14,-
Tropical "heat" Mango, sesame, passion fruit & chili	15,-	Cheese Selection of five cheeses, nut bread & house made preserves	18,-
Dark chocolate Hazelnut, salted caramel & coffee	15,-		

DRINKS



Fresh juices

Orange	7,50
Grapefruit	7,50
Carrot	7,50
Beetroot	7,50
Watermelon	7,50
Green power juice	9,50
Detox juice	9,50
Jetlag juice	9,50

Coffee

Coffee	7,-
Americano	7,-
Espresso	7,-
Double espresso	8,50
Macchiato	7,-
Cappuccino, <b>oat, almond, soy milk</b>	7,50
Latte macchiato, <b>oat, almond, soy milk</b>	7,50
Matcha latte, <b>oat, almond, soy milk</b>	8,50
Hot chocolate, <b>oat, almond, soy milk</b>	7,-

Tea 7,-

Black teas

Ceylon

Flavoured black teas

Earl Grey

Bohea Lapsang

Oolong tea

Iron Buddha

White tea

Silver Needle

Green teas

Organic Jade Sword

Jasmine Pearls

Herbal infusions

Whole Chamomile Flowers

Rooibos

Whole Lemon Verbena

Fresh teas

Fresh mint

Ginger tea

Soft drinks

Coca-Cola, light, zero	6,50
Fanta orange	6,50
Fanta Cassis	6,50
Sprite	6,50
Fever-Tree lemonade	7,50
Fever-Tree Sicilian lemon tonic (bitter lemon)	7,50
Fever-Tree Indian tonic water	7,50
Fever-Tree ginger ale	7,50
Fever-Tree ginger beer	7,50
Evian/Badoit (0,33 l)	5,00
Evian/Badoit (0,75 l)	9,50

Beers

Heineken draft	6,50
Heineken 0.0	7,-
Corona	7,-
Tripel Thai Thai, Oedipus, Amsterdam	8,-
Blond Lellebel, De eeuwige jeugd, Amsterdam	8,-
Gin Weizen, Gebrouwen door vrouwen, Amsterdam	8,-