

# Roomservice menu

## CONSERVATORIUM

AMSTERDAM

### Conservatorium breakfast 47,-

FROM 6.30 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

Orange juice | Grapefruit juice | Carrot juice | Beetroot juice |  
Watermelon juice

### Choice of one of the following dishes:

ORGANIC FARM EGGS | Fried | Scrambled | Poached | Omelette | Boiled  
Choice of garnish:

Bacon | Pork Sausage | Beans | Tomato | Mushrooms | Fried Potatoes

EGG WHITE OMELETTE | Spinach | Tomato

EGGS BENEDICT | Poached Eggs | Toasted Muffin | Smoked Ham | Sauce  
Hollandaise

EGG FLORENTINE | Poached Eggs | Sautéed Spinach | Toasted Muffin | Sauce  
Hollandaise | Sesame Seeds

EGG ROYAL | Poached Eggs | Smoked Salmon | Toasted Muffin | Sauce Hollandaise  
| Salmon Caviar

TOASTED BAGEL | Scrambled Egg | Smoked Salmon | Cream Cheese

AVOCADO ON TOAST | Poached Eggs

FRENCH TOAST | Cinnamon | Banana

AMERICAN PANCAKES | Seasonal Fruit | Maple Syrup

HOT PORRIDGE | Prunes

CHIA SEED PUDDING | Coconut | Tropical Fruit | Goji Berries

These items can also be ordered separately for 19,- per item

FROM 11.30 A.M. UNTIL 11:00 P.M.

# Brasserie Autumn

## Sushi

### Nigiri | 2pcs

AVOCADO	8
TAMAGO	9
SCOTTISH SALMON	10
HIRAMASA KINGFISH	12
AKAMI	12
CHUU TORO	18
OO TORO	20

### Sashimi | 5pcs

AKAMI	22
CHUU TORO	28
OO TORO	30
SCOTTISH SALMON	20
HIRAMASA KINGFISH	22

### Gunkan

OSCIETRA CAVIAR   10G   PER PIECE	24
IKURA   GINGER   2 PCS	20
WAGYU TARTAR   SMOKED SOY   2 PCS	24

### Maki

SOFT SHELL CRAB ROLL Crispy Soft Shell Crab   Mango   Daikon   Shishito	24
AKASHA ROLL Green Asparagus   Takuan   Shiitake   Sesame	18
SPICY TUNA Akame Tuna   Cucumber   Kimchi Mayonnaise	22
SALMON AVOCADO ROLL Salmon   Avocado   Green Shiso   Aka Miso	20

FROM 11.30 A.M. UNTIL 11:00 P.M.

## Brasserie classics

CAESAR SALAD Anchovy   Parmesan Cheese   Romaine Lettuce   Poached Egg * Supplement Corn Fed Chicken Fillet 160 g	18    *9
CAULIFLOWER QUINOA Apricot   Hazelnut   Pomegranate   Dill	19
CLUB SANDWICH Smoked Chicken   Bacon   Egg   Tomato   Hand Cut Fries	21
PANINI CAPRESE Mozzarella Di Bufala   Basil   Pomodori	18
ANGUS HAMBURGER Sesame Bun   Crispy Bacon   Hand Cut Fries	25
AVOCADO SALAD Garden Greens   Tomato   Black Sesame	18
SMOKED SALMON BAGEL Cream Cheese   Cucumber   Rocket Salad	21
RIGATONI PASTA Pomodori   Basil	22
WHOLE BUTTERFLIED SEABASS Salsa Verde   Green Salad   Hand Cut Fries	36
GRILLED DRY AGED HOLSTEINER RIB EYE 220G Sauce Béarnaise   Green Salad   Hand cut Fries	38

## Taiko Classics

ROASTED EDAMAME BEANS   Goma Dressing	10
BLACK GARLIC HUMMUS Crispy Tomato Papadum	12
“ZEEUWSE” ROCK OYSTER Soy   Sudashi   Per Piece	5
KING PRAWN GYOZA   3 PCS XO   Water Chestnut	20
WAGYU GYOZA   3 PCS Smoked Garlic Sauce   Watercress	22
MISO SOUP Silken Tofu   Shiitake   Garden Peas   Wakame	15
MISO BLACK COD Szechuan   Eryngii Mushroom	41
GREEN CURRY VEGETARIAN Silken Tofu   Shimeji   Green Asparagus   Garden Peas   Coriander Risottini	28
RED CURRY   ORGANIC CHICKEN Ginko Nuts   Thai Basil   Lime Risottini	32
GRILLED JAPANESE A5 WAGYU ENTRECOTE 100G   200G	95   175

FROM 11.30 A.M. UNTIL 11:00 P.M.

## Sides

HAND CUT FRIES   GARAM MASALA MAYONNAISE	8
GREEN SALAD   HAZELNUT DRESSING	8
LIME RISOTTINI   CORIANDER   GINGER	8

## Desserts

AUTUMN WALK IN THE FOREST Salted Caramel Ice Cream	14
BASQUE CHEESECAKE Raspberries   Matcha	14
COCONUT TAPIOCA Mango   Passion Fruit   Pandan Ice Cream	14
CHEESE SELECTION   FIVE CHEESES Fruit & Nut Loaf   Homemade Preserves	18

## Bites

### Pastry

BASQUE CHEESECAKE Raspberries   Matcha	14
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### Savory

SHREDDED BEEF 'BITTERBALLEN' Amsterdam Pickles   Mustard   6 pcs	11
LE FRIQUE MINI 'FRIKANDEL' Fennel   Lobster Mayonnaise   Spring Onion   4 Pcs	13
'REYPENAER' CHEESE CROQUETTE Amsterdam Pickles   Mustard   4 Pcs	13
DUTCH SHRIMP CROQUETTE Amsterdam Pickles   Chipotle Mayonnaise   4 Pcs	15
CHEESE Selection Of Five Cheeses   Nut Loaf   House Made Preserves	18
RUSSIAN ASETRA CAVIAR Blini's   Condiments   50G	95
"ZEEUWSE" ROCK OYSTER Soy   Sudashi   Per Piece	5

## Beverages

MILK Whole, semi-skimmed or skimmed	4,5
SOFT DRINKS	
Coca-Cola	6,5
Coca-Cola Zero	6,5
Fanta Orange	6,5
Fanta Cassis	6,5
Sprite	6,5
Fuse Tea	6,5
East Imperial Ginger Ale	7,5
East Imperial Ginger Beer	7,5
Red Bull	7,5
Soda Water	7,5
WATERS	
Evian 0.75 L	9,5
Badoit 0.75 L	9,5
BEERS	
Heineken Long Neck	7,-
Heineken 0.0%	7,-
Two Chefs Tropical Ralphie	8,5
Kirin Ichiban	8,5

*Allergen information available on request.*

## Hot drinks

Coffee	7
Espresso	7
Double Espresso	8,5
Macchiato	7
Americano	7
Hot Chocolate	7
Chocomel	7
Cappuccino	7,5
Latte Macchiato	7,5
Matcha Latte	8,5

Extra milk options: oat, almond, soy, coconut & pea

## Tea selection

Darjeeling   Assam English Breakfast   Ceylon Rose   Earl Grey   Red Dragon   Silver Needle   Organic Jade Sword   Jasmine Pearls   Whole Chamomile Flowers   Rooibos   Whole Lemon Verben   Iron Buddha	7
Fresh Mint Tea   Fresh Ginger Tea	7

## Fresh Juices

Orange Juice   Grapefruit Juice   Carrot Juice   Beetroot Juice   Watermelon Juice	8
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## Wine by the glass

### WHITE

#### LIGHT AND REFRESHING

Ant Moore Marlborough, 2019, Marlborough, New Zealand, Sauvignon Blanc	9
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Cantina Giralan Sudtirool, 2020, Alto Adige, Italy, Pinot Grigio	10
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#### REFINED AND COMPLEX

Van Volxem Rotschiefer 2016, Mosel Saar, Germany, Riesling	9
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Hamelin Chablis Vieilles Vignes 2018, Chablis, France, Chardonnay	12
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#### FULL BODIED & ROUND

Roger Lassarat Cuvée Prestige, Saint-Véran 2018, Burgundy, France, Chardonnay	12
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#### SWEET WINE

Chambers rosewood Muscat, Rutherglen, Australia	9
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Chateau Simon Sauternes 2015, Bordeaux, Graves & Sauternes, France	10
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### ROSÉ

La Mascaronne 'Quat Saisons' 2019, Provence, France, Cinsault, Grenache	12
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### RED

#### LIGHT AND FRUITY

Pitnauer Carnuntum classic, 2016, Carnuntum, Austria, Zweigelt	8
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Wijngoed Thorn Dornfelder 2018, Dornfelder, Netherlands, Thorn	8
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#### FULL BODIED & POWERFUL

Il Canovino Ripasso 2016, Veneto, Italy, Corvina, Corvinone, Rondinella	12
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### SPARKEING WINE & CHAMPAGNE

#### CHAMPAGNE

Veuve Clicquot brut Cuvée Reserve, NV, Pinot Noir, Chardonnay, Pinot Meunier	19,5
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#### SPARKLING WINE

Gramona La Cuvee Gran Reserva 2016, Cataluña, Spain, Xarel-lo, Macabeo	13.5
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#### ROSE CHAMPAGNE

Veuve Clicquot rosé, NV, Pinot noir, Chardonnay, Pinot Meunier	19,5
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# Wines per bottle

## WHITE

### LIGHT & REFRESHING

Ant Moore Marlborough, 2019, 50  
Marlborough, New Zealand, Sauvignon Blanc

Cantina Giralan SudTirol 2020, 50  
Alto Adige, Italy, Pinot Grigio

Sancerre Guillerault- Fargette 'les Panseillots' 2019, 70  
Loire, France, Sauvignon Blanc

### REFINED & COMPLEX

Van Volxem Rotschiefer 2016, 50  
Mosel Saar, Germany. Riesling

Jean Stodden Blanc de Noir 2018, 55  
Ahr, Germany, Spätburgunder

Fritz Haag Riesling 2018, 55  
Tocken Mosel, Germany

Hamelin Chablis Vieilles Vignes 2019, 60  
Chablis, France, Chardonnay

Schäfer-Frolich trocken 2018, 65  
Nahe, Germany, Riesling

Joh. Jos. Prüm riesling 2015, 70  
Kabinet Mosel, Germany

### FULL BODIED & ROUND

Leyda Falaris hill 'single vineyard' 2019, 50  
Leyda Valley, Chile, Chardonnay

Roger Lassarat Cuvée Prestige, Saint-Véran 2018, 60  
Burgundy, France, Chardonnay

P. Miolane Chassagne Montrachet Canière, 2018, 120  
Burgundy, France, Chardonnay

Domaine Bouzerau-Gruère Puligny Montrachet 2018, 140  
Burgundy, France, Chardonnay

### SWEET

Rietvallei Red Muscadel 2016, 40  
Robertson, South Africa, Red Muscadel

Chambers Rosewood Muscat, 40  
Rutherglen Australia

Chateau Simon Sauternes 2015, 60  
Bordeaux, Graves & Sauternes, France

## ROSÉ

La Mascaronne 'Quat Saisons' 2019, 60  
Provence, France, Cinsault, Grenache

## RED

### LIGHT AND FRUITY

Arnaud Lambert 'Clos Mazurique' 2018, 45  
Loire, France, Cabernet Franc

Wijngoed Thorn Dornfelder 2018, 45  
Dornfelder, Netherlands, Thorn

Pitnauer Carnuntum classic, 2016, 50  
Carnuntum, Austria, Zweigelt

### MEDIUM BODIED & REFINED

Jean Stodden Spätburgunder, 2018, 75  
Ahr, Germany, Spätburgunder

Jean Michel Guillon, Gevrey Chambertin 'Cuvée Alexis' 2016, 160  
Burgundy, France, Pinot Noir

## FULL BODIED & POWERFUL

Il Canovino Ripasso 2016,  
Veneto, Italy, Corvina, Corvinone, Rondinella

65

Achaval-Ferrer Malbec 2018,  
Mendoza, Argentina, Malbec

70

Elisabetta Foradori Teroldego, 2015,  
Terentino, Italy, Teroldego

70

## SPARKLING WINE & CHAMPAGNE

### SPARKLING WINE

Gramona La Cuvee Gran Reserva 2016,  
Cataluña, Spain, Xarel-Lo, Macabeo

75

Raumland Cuvee Katharina sekt brut Nature 2014,  
Rheinhessen, Germany, Pinot Noir, Pinot Meunier

80

### NON-ALCOHOLIC SPARKLING WINE

Vendome 'Mademoiselle' classic, Spain, 200ml

11

### CHAMPAGNE

Ruinart Blanc de Blancs, 375ml | 750ml, NV,  
Chardonnay

75 | 155

Veuve Clicquot brut cuvée reserve, NV,  
Pinot Noir, Chardonnay, Pinot Meunier

110

Moët & Chandon 2012 'grand vintage',  
Pinot Noir, Chardonnay, Pinot Meunier

160

Henri Giraud Blanc de Crai, NV,  
Chardonnay

165

Billecart Salmon Blanc de Blancs Grand cru, NV,  
Chardonnay

225

Veuve Clicquot 'la grande Dame' 2006,  
Pinot Noir, Chardonnay

295

Dom Pérignon vintage, 2010,  
Pinot Noir, Chardonnay

390

### ROSE CHAMPAGNE

Veuve Clicquot rosé, NV,  
Pinot noir, Chardonnay, Pinot Meunier

110

Ruinart brut Rosé, NV,  
Pinot noir, Chardonnay, Pinot Meunier

170

Billecart Salmon brut rosé, NV,  
Pinot Noir, Chardonnay, Pinot Meunier

225

Dom Pérignon vintage rosé 2006,  
Pinot Noir, Chardonnay

550

Louis Roederer cristal rosé 2008,  
Pinot Noir, Chardonnay

850

## Cocktails

*\* FROM 12.00 NOON UNTIL 11.00 P.M.*

### TAIKO NEGRONI

**Bitter, sweet, aperitif**

Coconut Infused Tanqueray | Lemongrass Campari | Plum Sake

16

### "MINTLESS" MOJITO

**Mint, lemon, refreshing**

Don Q Cristal | Fresh Lime | Housemade Mint Syrup

15

### SOUTHSIDE

**Sparkling, mint, botanical**

Tanqueray Gin | Housemade Mint Syrup | Veuve Clicquot Champagne |  
Fresh Lemon

17

### TOKYO HIGHBALL

**Mint, citrus, refreshing**

Toki | Rasp-Sherry | Tonic

17

### BULLEIT BOURBON OLD FASHIONED

**Rich, woody, strong**

Bulleit Bourbon | Angostura Bitters | Orange Bitters

20

## G&T'S

Bobby's	20
Hendrick's	19
Monkey 47	23
Roku Japanese Gin	19,5
Tanqueray London dry	14,5
Nikka Coffey Gin	22,5
Damrak 0.0%	11

## Night Menu

FROM 11.00 P.M. UNTIL 6.30 A.M.

SHREDDED BEEF 'BITTERBALLEN' Amsterdam Pickles   Mustard   6 Pcs	11
'REYPENAER' CHEESE CROQUETTE Amsterdam Pickles   Mustard   4 Pcs	13
WAGYU HAMBURGER Pickles   Bacon   Cheese   Hand Cut Fries	25
THAI RED CURRY Corn-Fed Chicken   Kaffir Lime   Edamame	29
PENNE ARRABIATA Parmesan Cheese	24
PIZZA MARGARITA	22
CHEESE PLATTER Five Cheeses   Condiments	18

## Minibar Menu

Pringles Red	6,5
Pringles Green	7
Wilhelmina Mints	6,5
Chocolate Bar - Extra Pure	10,5
Chocolate Bar - Caramel Sea Salt	10,5
Red Label 0,2 L	27,5
Red Label 0,05 L	9,5
Cognac 0,2 L	27,5
Cognac 0,05 L	9,5
Bacardi Carta Blanca 0,2 L	23,50
Bacardi Carta Blanca 0,05 L	8
Belvedere Vodka 0,2 L	23,5
Belvedere Vodka 0,05 L	8
Ketel Een Jonge Jenever 0,05 L	8
Hendrick's Gin 0,05 L	10,5
Heineken	7
Sancerre 0,375 L	28,5
Rioja 0,375 L	28,5
Veuve Cliquot Brut 0,375 L	48,5
Evian	6,5
San Pellegrino	6,5
Coca Cola	6,5
Coca Cola Zero	6,5
Red Bull	7
FeverTree Tonic	7,5
FeverTree Ginger Ale	7,5
Apple Juice	6,5
Cranberry Juice	6,5