

# BRASSERIE

## All Day Dining Menu

From 12.30 until 23.00 pm (The Royal Afternoon Tea is served from 15.00 until 17.30 pm)



### 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.

### SANDWICHES

#### CLUB AKASHA

Avocado, Tomato, Butterhead Lettuce, Eggplant, Green Asparagus, Vegetable Chips € 18,-

#### MARINATED KVITSØY SALMON

Flatbread, Horseradish, Crème Fraîche, Shallots, Capers € 17,-

#### DUTCH HERRING

Rye Bread, Chives, Grain Mustard, Marinated Onion, Beetroot € 17,-

#### CLUB SANDWICH

Grilled Corn-fed Chicken, Tomato, Butterhead Lettuce, Crispy Bacon, Free Range Egg, Fries € 19,-

#### MRIJ BEEF BURGER

Old Cheese, Kesbeke Pickle Relish, Crispy Bacon, Sesame Bun, Fries € 19,-

#### LOBSTER SANDWICH

Herb Salad, "Opperdoezer Ronde" € 30,-

### STARTERS

#### ICE TABLE

(Available 12.30 - 15.00 and 17.30 - 23.00 pm)

Modern buffet that offers a selection of outstanding fresh, local and organic products. You will find the buffet at the entrance of the Brasserie € 19,-

#### CAPPUCCINO OF MUSHROOM SOUP

Parsley, Chestnut € 14,-

#### LOBSTER BISQUE

Saffron Vegetables, Rouille € 18,-

#### SEA BASS CEVICHE

Sweet Corn, Avocado, Shallot, Red Pepper, Coriander € 20,-

#### LOBSTER SALAD

Fennel, Black Quinoa, Radish € 31,-

#### DUTCH SHRIMPS

Cucumber, Cocktail Foam, Butterhead Lettuce € 19,-

#### BIO SLOW ESCARGOTS

Confit of Potato, Herb Butter, Garlic Crumble € 18,-

#### TARTAR OF MRIJ BEEF

62°C Egg Yolk, Butterhead Lettuce, Pancetta € 18,-  
Main Course, Served with Fries € 27,-

#### SCALLOP

Blood Orange, Salty Fingers, Sourdough, Saffron Crème, Hemp Seed € 32,-

#### ZEEUWSE PLATTE

Shallots in Red Wine Vinegar, Lemon, Sourdough Bread, Chives, Lemon Butter € 32,-

#### AKASHA SALAD

Quinoa, Chia Seed, Flat Leaf Parsley, Coriander, Pumpkin Seeds, Celery, Green Vegetables € 16,-  
With Chicken Thigh € 19,-  
With Tuna Tatatki € 24,-

#### VEGETABLE TERRINE

Home-made Pickle, Green Cabbage, Turnip-cabbage, Parsnip € 17,-

#### BURRATA DI BUFALA

Tomato Structures, Basil € 19,-

Allergen information available upon request

### FROM THE GRILL

Served with Crudité, Hummus, Fries, Béarnaise or Green Pepper Sauce



DUTCH "DUBBELDOELKOE" RIBEYE (220 GRAM) € 39,-  
USA BLACK ANGUS ENTRECÔTE (300 gram) € 49,-  
USA BLACK ANGUS Tournedos (200 gram) € 56,-

Our Ribeye steak comes from the Dutch "Dubbeldoelkoe".  
The richly marbled dry-aged beef is known for its outstanding quality.

Our Entrecôte and Tournedos steaks come from Creekstone Farms, Arkansas City, Kansas. The animals consume a 100% vegetable diet of mainly corn and grains, and therefore mature in a natural and healthy manner.

### FROM THE SEA

#### WILD SALMON

Roasted, White Asparagus, Persillade, Peas, White Wine Sauce € 34,-

#### COD

From the Oven, Wild Spinach, Tomato, Mustard Gratin Sauce, Persillade € 29,-

#### HALIBUT

Pan-fried, Beurre Café de Paris, Fregola, Little Gem, Rocket Salad, Parmesan Cheese, Olive Oil € 38,-

#### LOBSTER

Atlantic, Au Gratin, Fine Vegetables  
Half € 31,- Whole € 56,-

#### SCALLOPS

Pan-fried, Celeriac, Chicory, Truffle € 58,-

### FROM THE LAND

#### VEAL CHEEK

Tagliatelle, Grilled Chorizo, Oregano, Pecorino, Taggiasche Olives, Rocket Lettuce, Green Pepper € 27,-

#### SPRING CHICKEN

Roasted, Pommes Fondant, Mushrooms, Brussels Sprouts, Caramelized Onion, Jerusalem Artichoke, Poultry Gravy € 32,-

#### 'KAMPER' LAMB

Pan-fried, White Asparagus, Gremolata, Peas, Artichoke, Morel Sauce € 39,-

#### PEA RISOTTO

Morels, Broad beans, Sage, Courgette Flower, Goat Cheese € 26,-

#### DUCK EGG

Poached, Fermented Kale, Turnip, Butter Toast € 22,-

### SIDE DISHES

GREEN SALAD € 5,-  
VEGETABLES € 6,-  
BROWN RICE € 5,-  
FRIES € 5,50

### DESSERTS

#### PARFAIT NOUGATINE

Luxardo Cherries € 11,-

#### PEAR CRUMBLE

Pear Chips, Crème Fraîche, Liquorice Ice Cream, Salted Oats Crumble € 10,-

#### PINEAPPLE

Pan-fried, Topsy Cake, Vanilla Ice Cream € 12,-

#### DARK CHOCOLATE VELVET

Chocolate, Kumquat, Mixed Nuts, Caramel € 12,-

#### ICE CREAM BOMBE

Raspberry Vanilla or Chocolate Caramel € 9,50

#### FRUIT SALAD

Fruit of the Season € 10,-

#### CHEESES

Best Selection of Dutch Cheeses, Duindoornbes, Pickled Beetroot, Celery € 14,-



THE SET  
HOTELS

CAFÉ ROYAL  
LONDON

CONSERVATORIUM  
AMSTERDAM

LVTETIA  
PARIS

# CONSERVATORIUM

A HOTEL OF THE SET