

NIGHT ROOM SERVICE

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

VEAL BITTERBAL	€ 9,-
Served with Local Mustard and Pickles (6pcs)	
MARINATED KVITSØY SALMON	€ 17,-
Flatbread, Horseradish, Crème Fraîche, Shallots, Capers	
CAPPUCCINO OF MUSHROOM SOUP	€ 14,-
Parsley, Chestnut	
BURRATA DI BUFALA	€ 19,-
Tomato Structures, Basil	
AKASHA SALAD 🌿	€ 16,-
Quinoa, Chia Seed, Parsley, Coriander, Pumpkin Seed, Celery, Green Vegetables	
SPAGHETTI BOLOGNAISE	€ 18,-
Parmesan Cheese	
PIZZA	€ 17,-
Margherita or Prosciutto, Rocket Salad	
MRIJ BEEFBURGER	€ 19,-
Kesbeke Pickle Relish, Crispy Bacon, Old Cheese, Sesame Bun, Fries	
THAI RED CHICKEN CURRY	€ 28,-
Lime Rice, Ginko Nuts	
VEAL CHEEK	€ 27,-
Tagliatelle, Grilled Chorizo, Oregano, Pecorino, Olives, Rocket Salad, Green Pepper	
SUSHI	
MAKI SUSHI SALMON AVOCADO (8pcs)	€ 16,-
MAKI SUSHI SPICY TUNA (8pcs)	€ 19,-

SWEETS

IN COOPERATION WITH HUIZE VAN WELY

CONSERVATORIUM ADVOCAT	€ 9,50
CHOCOLATE BOMBE	€ 9,50
POMPOMETJE	€ 9,50
CHEESECAKE	€ 9,50
CITRUS	€ 9,50
PROGÉSPAstry	€ 9,50
HOMEMADE SORBET & ICE CREAM	€ 9,-

ROOM SERVICE MENU

WHITE WINE

	Glass	Bottle
Light & Refreshing		
MARQUÉS DE RISCAL, RUEDA 2015	€ 7,-	€ 30,-
Sauvignon Blanc		
CARL LOEWEN RIESLING QUANT, MOSEL 2014		€ 40,-
Riesling		
Refined & Complex		
CASAS DEL BOSQUE, CASASA BLANCA VALLEY, CHILI 2016		€ 35,-
Sauvignon Blanc		
VRIGNAUD PETIT CHABLIS, BURGUNDY 2014	€ 11,-	€ 50,-
Chardonnay		
SCHLOSS GOBELSBURG STEINSETZ, KAMPTAL, AUSTRIA 2015		€ 55,-
Grüner-Veltliner		
Silky & Big		
CATENA ZAPATA, MENDOZA 2013		€ 60,-
Chardonnay		
DOMAINE ARNOUX, HAUTES-CÔTES DE BEAUNE 2014		€ 60,-
Chardonnay		

ROSÉ WINE

WAGNER STEMPEL ROSÉ, RHEINHESSEN 2015	€ 9,-	€ 40,-
Saint-Laurent, Spätburgunder		

Vintages under reservation.

RED WINE

	Glass	Bottle
Light Bodied & Fruity		
VILLA WOLF, PFALZ 2014 Pinot Noir	€ 8,-	€ 35,-
DOMINIQUE LAURANT, SANTENAY, CÔTE DE BEAUNE 2014 Pinot Noir		€ 80,-
Refined & Medium Bodied		
MARQUÈS DE RISCAL, RIOJA 2012 Tempranillo	€ 10,-	€ 45,-
ZENI VALPOLICELLA CLASSICO MAROGNE RIPASSO, VENETO 2013 Corvina, Rondinella, Molinara		€ 45,-
FRESCOBALDI NIPOZZANO RISERVA, TUSCANI 2012 Sangiovese, Malvasia Nera, Colorino, Merlot, Cabernet Sauvignon		€ 50,-
Smooth & Full Bodied		
DOMAINE CHÈZE SAINT-JOSEPH 'RO-RÉE', RHÔNE 2014 Syrah		€ 55,-
DIRECTOR'S FRANCIS COPPOLA MERLOT, CALIFORNIA 2014 Merlot		€ 65,-

SPARKLING WINE & CHAMPAGNE

VEUVE CLICQUOT BRUT	€ 18,-	€ 99,-
CAVA GRAMONA GRAN RESERVA LA CUVÉE 2012	€ 10,-	€ 45,-

CHAMPAGNE BY THE BOTTLE

	Half	Bottle
VEUVE CLICQUOT ROSÉ	€ 60,-	€ 130,-
VEUVE CLICQUOT VINTAGE		€ 175,-
RUINART BLANC DE BLANCS	€ 75,-	€ 155,-
DOM PÉRIGNON VINTAGE		€ 350,-
KRUG GRANDE CUVÉE		€ 375,-

CONSERVATORIUM BREAKFAST € 42,-

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

Orange Juice, Red Grapefruit, Watermelon, Organic Carrot, Passion Fruit Mango,
Power Juice, Mango Lassi

Choice of one of the following dishes:

- 2 Farm Eggs 'Any Style'
- Full English Breakfast
- Omelet, Green Asparagus, Old Cheese
- Eggs Benedict, Ham, Truffle, English Muffin, Sauce Hollandaise
- Smoked Salmon, Blini, Crème Fraiche, Scrambled Eggs
(additional 10gr. Anna Royal Caviar +€ 35,-)
- Buttermilk Pancakes, Blueberries, Maple Syrup
 - Porridge; water or milk based
 - French Toast, Banana, Maple Syrup

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.

A LA CARTE € 12,- (price per item)

From 6.00 A.M. until 11.30 A.M.

- 2 Farm Eggs 'Any Style'
 - Full English Breakfast
- Omelet, Green Asparagus, Old Cheese
- Eggs Benedict, Ham, Truffle, English Muffin, Sauce Hollandaise
- Smoked Salmon, Blini, Crème Fraiche, Scrambled Eggs
(additional 10gr. Anna Royal Caviar +€ 35,-)
- Buttermilk Pancakes, Blueberries, Maple Syrup
 - Porridge; water or milk based
- French Toast, Banana, Maple Syrup

HEALTHY BREAKFAST 🌿 € 38,-

Healthy Breakfast Includes:

- Power Juice
- Green Tea with Honey
- Low Fat Yoghurt with Granola
 - Egg White Omelet
 - Fresh Fruit Salad
 - ½ 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	€ 6,-
Coffee	€ 6,-
Macchiato	€ 6,25
Cappuccino	€ 6,50
Latte Macchiato	€ 6,50
Americano	€ 6,-
Hot Chocolate	€ 6,-
Matcha Latte	€ 7,50

TEA SELECTION € 6,-

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

THE ROYAL AFTERNOON TEA

From 3.00 P.M. until 5.30 P.M.

There are few hours in life more agreeable than the hour dedicated to the ceremony known as Afternoon Tea.
~ Henry James, The Portrait of a Lady ~

We offer a changing Royal Afternoon Tea.

Please ask the guest service agent for more information.

The Royal Afternoon Tea	€ 42,-
With a glass of Champagne	€ 57,-

FRESH JUICES

Orange	€ 6,50
Red Grapefruit	€ 6,50
Watermelon	€ 6,50
Organic Carrot	€ 6,50
Passion Fruit Melon	€ 6,50
Mango Lassi	€ 7,-
Power Juice	€ 7,-

SALADS & STARTERS

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

LOBSTER SALAD € 31,-

Fennel, Black Quinoa, Radish

AKASHA SALAD € 16,-

Quinoa, Chia Seed, Flat Leaf Parsley, Coriander, Pumpkin Seed, Celery,
Green Vegetables

With Chicken Thigh € 19,- With Tuna Tataki € 24,-

TARTAR OF MRIJ BEEF € 18,-

62°C Egg Yolk, Butterhead Lettuce, Pancetta

ZEEUWSE PLATTE 0000 € 32,-

Shallots in Red Wine Vinegar, Lemon, Sourdough Bread, Chives, Lemon Butter

BURRATTA DI BUFALA € 19,-

Tomato Structures, Basil

SEA BASS CEVICHE € 20,-

Sweet Corn, Avocado, Shallot, Red Pepper, Coriander

CAPPUCCINO OF MUSHROOM SOUP € 14,-

Parsley, Chestnut

LOBSTER BISQUE € 18,-

Saffron Vegetables, Rouille

PASTA & RICE

SPAGHETTI BOLOGNAISE € 18,-

Parmesan Cheese

PEA RISOTTO € 26,-

Morels, Broad Beans, Sage, Courgette Flower, Goat Cheese

THAI RED CHICKENCURRY € 28,-

Lime Rice, Ginko Nuts

CAVIAR

CAVIAR (10gr) € 39,-

Buckwheat Blini

FROM THE WATER

OVEN BAKED COD € 29,-

Wild Spinach, Tomato, Mustard Gratin Sauce, Persillade

PAN FRIED HALIBUT € 38,-

Beurre Café de Paris, Fregola, Little Gem, Rocket Salad, Parmesan Cheese, Olive Oil

LOBSTER AU GRATIN Half € 31,- / Whole € 56,-

Atlantic, Fine Vegetables

FROM THE LAND

ROASTED SPRING CHICKEN € 32,-

Pommes Fondant, Mushrooms, Brussels Sprouts, Caramelized Onions, Jerusalem
Artichoke, Poultry Gravy

GRILLED USA BLACK ANGUS BEEF Tournedos (200gr) € 56,-

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

VEAL CHEEK € 27,-

Tagliatelle, Grilled Chorizo, Oregano, Pecorino, Olives, Rocket Lettuce, Green Pepper

DESSERTS

PARFAIT NOUGATINE € 11,-

Luxardo Cherries

PEAR CRUMBLE € 10,-

Pear Chips, Crème Fraîche, Liquorice Ice Cream, Salted Oats Crumble

PINEAPPLE € 12,-

Pan-fried, Topsy Cake, Vanilla Ice Cream

DARK CHOCOLATE VELVET € 12,-

Chocolate, Kumquat, Mixed Nuts, Caramel

ICE CREAM BOMBE € 9,50

Raspberry Vanilla or Chocolate Caramel

CHEESES € 14,-

Best Selection of Dutch Cheeses, Duindoornbes, Pickled Beetroot, Celery

FRUIT SALAD € 10,-

Fruit of the Season

BEVERAGES

MILK € 4,-

Whole, Semi-Skimmed, Skimmed, Buttermilk

MILKSHAKES € 8,50

Banana, Strawberry, Vanilla, Chocolate

SOFT DRINKS

Coca-Cola	€ 5,50
Coca-Cola Light	€ 5,50
Coca-Cola Zero	€ 5,50
Fanta Orange	€ 5,50
Fanta Cassis	€ 5,50
Fever-Tree Lemonade	€ 6,50
Fever-Tree Bitter Lemon	€ 6,50
Fever-Tree Tonic Water	€ 6,50
Fever-Tree Ginger Ale	€ 6,50
Fever-Tree Ginger Beer	€ 6,50
Red Bull	€ 6,50
Evian 0.75 L	€ 8,50
Badoit 0.75 L	€ 8,50

BEERS

Heineken	€ 6,50
Amstel Malt	€ 7,-
Duvel	€ 7,-
Leffe Tripple	€ 7,-
Corona	€ 7,-

SANDWICHES & BITES

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

EGGS BENEDICT € 12,-

Ham, Truffle, English Muffin, Sauce Hollandaise

CLUB SANDWICH € 19,-

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

CLUB AKASHA € 18,-

Avocado, Tomato, Butterhead Lettuce, Eggplant, Green Asparagus, Vegetable Chips

MARINATED KVITSØY SALMON € 17,-

Flatbread, Horseradish, Crème Fraîche, Shallots, Capers

DUTCH HERRING € 17,-

Rye Bread, Lemon Butter, Chive, Grain Mustard, Marinated Onion, Beetroot

MRIJ BEEF BURGER € 19,-

Old Cheese, Kesbeke Pickle Relish, Crispy Bacon, Sesame Bun, Fries

LOBSTER SANDWICH € 30,-

Herb Salad, "Opperdoezer Ronde"

TRADITIONAL AMSTERDAM SNACKS

Veal Bitterbal (6 pcs) € 9,-

Mini Reypenaer Cheese Croquette (4 pcs) € 9,50

Mini Shrimp Croquette (4 pcs) € 12,-

Served with Local Mustard and Pickles

AMSTERDAM SELECTION € 12,50

Raw Beef Sausage, Calves Liver Sausage, Matured Farmer Cheese

Served with Local Mustard and Pickles