

TAIKO

CONTEMPORARY ASIAN CUISINE
BY SCHILO



Hanami Festival

HANAMI IS ONE OF THE WORLD'S MOST COLOURFUL EVENTS. IT'S AN ANCIENT JAPANESE TRADITION TO WELCOME THE NEW HARVEST. CELEBRATE SPRING WITH THE LOVELY HANAMI MENU CHEF SCHILO VAN COEVORDEN CREATED.

Hanami menu

SPRING 2017

TAIKO COCKTAILS

HAMACHI TARTAR

WHITE ASPARAGUS SALAD AND NITAMAGO EGGS,
JAMON DE WAGYU TEMARI SUSHI WITH SAKURA

DAIKON SALAD

WILD GINGER DRESSING AND SASHIMI
OF WATERMELON WITH SHISO LEAVES

CRISPY WASABI PRAWNS

LOBSTER GYOZA WITH BLACK GARLIC AND MISO

CAPPUCCINO OF ASPARAGUS

SEA URCHIN CUSTARD AND SEAWEED

FRESH WATER TROUT

SAKURA SOBA AND FIDDLEHEADS

ROASTED DUCK

SZECHUAN PEPPERS AND CHINESE BROCCOLI
WITH TAIKO FRIED RICE

KAKIGÖRI

UMESHU, ALMONDS AND VIOLETS

CHERRY BLOSSOM CHOCOLATE TREE

8 COURSE MENU: 115 EURO P.P. | 4 COURSE MENU: 85 EURO P.P.
RESERVATIONS: +31 (20) 570 00 00 | TAIKO@CONSERVATORIUMHOTEL.COM

CONSERVATORIUM HOTEL, VAN BAERLESTRAAT 27