

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 SCOTTISH SALMON

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

DUTCH HERRING

Rye Bread, Lemon Butter, Chive, Grain Mustard, Marinated Onion, Beetroot € 17,-

CLUB SANDWICH

Grilled Corn 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,-

VEAL RAGOUT

French Pastry, Herb Salad € 18,-

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 € 16,-

GREEN PEA SOUP

Goat Yoghurt, Savory, Mint € 10,-

LOBSTER BISQUE

Saffron Rouille € 13,-

SEA BASS TARTAR

Squid, Artichoke, Anchovy, Tomato Vinaigrette, Pickled Lemon € 20,-

LOBSTER SALAD

Green Asparagus, Lobster Crème, Black Quinoa, Radish € 30,-

MACKEREL MI-CUIT

Cold Clear Soup of Basil, Tomato, Ginger, Sumac € 17,-

KING CRAB

Avocado, Green Asparagus, Cucumber, Sorrel, Green Apple, Lime, Marinated Razor Shell € 28,-

VEAL TARTAR

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

LANGOUSTINE

Pan Fried, Own Gravy with Tarragon, Fennel, Young Butterhead Lettuce, Bulgur, Radish, Piment Crème € 30,-

GILLARDEAU OYSTERS 1/2 DOZ

Shallots in Red Wine Vinegar, Lemon, Sourdough Bread, Chive, Lemon Butter € 35,-

AKASHA SALAD

Quinoa, Herb Lettuce, Sea Lettuce, Hemp Seed, Pomegranate, Spirulina Vinaigrette € 16,-
With Chicken Thigh € 19,-
With Prawns (4 pc.) € 23,-

RED BEETROOT & CHERRY

Gazpacho, Strained Yoghurt, Beetroot, Cherry, Herbs € 16,-

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



USA BLACK ANGUS RIBEYE (220 gram) € 39,-
USA BLACK ANGUS ENTRECÔTE (300 gram) € 49,-
USA BLACK ANGUS Tournedos (200 gram) € 54,-

Our steaks come from Creekstone Farms, Arkansas City, Kansas. Creekstone Farms selects its cows from cattle of the best ranches in America, where true-bred Black Angus cows graze on wide open meadows. 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 SEA BASS

Oven Baked, Salt Crust, Young Vegetables, Potato Mousseline, Beurre Blanc € 90,- for two people (preparation time 20 min)

COD

Oven baked, Tomato, Goat Cheese Ravioli, Bacon Vinaigrette, Young Spinach, Green Olives € 27,-

HALIBUT

Pan Fried, Beurre Café de Paris, Fregola, Green Asparagus, Rocket Lettuce, Parmesan Cheese, Olive Oil € 40,-

LOBSTER

Atlantic, Au Gratin, Fine Vegetables
Half € 30,- Whole € 56,-

LANGOUSTINE & VEAL

Sweetbread, Veal Loin Chop, Butterhead Lettuce, Basil, Ras el Hanout Vinaigrette € 42,-

FROM THE LAND

VEAL CHEEK

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

SPRING CHICKEN

Roasted, Pommes Fondant, Chanterelles, String Beans, Jerusalem Artichoke, Poultry Gravy € 30,-

CARRÉ OF LAMB

Pan Fried, Red Pepper, Egg Plant, Potato Mousseline, Gravy of Smoked Garlic and Thyme € 39,-

RISOTTO CHANTERELLES

Pan Fried Chanterelles, Green Peas, Parmesan Cheese, Fine Herbs € 23,-

ARTICHOKE

Candied, Piment Crème, Tomato, Leek, Basil € 24,-

SIDE DISHES

GREEN SALAD € 4,50

VEGETABLES € 6,-

BROWN RICE € 5,-

FRIES € 5,-

DESSERTS

SHAKEN STRAWBERRY MARTINI

Strawberry Mascarpone Ice, Vanilla Cream, Pink Pepper, Black Olive Caramel € 12,-

BROKEN BLUEBERRY PIE

Farm Yoghurt, Blueberries, Verbenez, Elderflower € 11,-

RHUBARB CRUMBLE

Rhubarb Chips, Crème Fraîche Ice Cream, Salted Oat Meal Crumble € 10,-

DARK CHOCO VELVET

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

PAVLOVA

Mango Sorbet, Fresh Mango, Passion Fruit, Coco Merengue, Basil € 11,-

FRUIT SALAD

Fruit of the Season € 10,-

CHEESE

Selection of Dutch and French Cheeses, Apple, Olives, Mustard Fruit, Celery € 12,-



THE SET
HOTELS

CAFÉ ROYAL
LONDON

CONSERVATORIUM
AMSTERDAM

LVTETIA
PARIS

CONSERVATORIUM

A HOTEL OF THE SET