

XMAS AT

CONSERVATORIUM

AMSTERDAM

UNFORGETTABLE MOMENTS AT TAIKO RESTAURANT & THE BRASSERIE FESTIVE SEASON 2016

CHRISTMAS EVE TAIKO

24 December

Dinner from 7PM Six-course menu €145,- / Wine pairing €65,-

Taiko snacks

Hamachi sahimi | caviar daikon salad | wild ginger dressing beef tartar | Nashi pear

Roasted celeriac cappuccino | white truffle | tamago nigiri | black truffle

Grilled Hida Gyu Japanese Wagyu beef A4 | Sukiyaki | Gyu katsu

Kakigori | pineapple | kaffir lime

'A walk through winter wonderland' | mango | coconut | white chocolate

Coffee or selected teas | Christmas sweets

UNFORGETTABLE MOMENTS AT TAIKO RESTAURANT & THE BRASSERIE FESTIVE SEASON 2016

CHRISTMAS CELEBRATION TAIKO

25 December

Lunch from 1PM and dinner from 7PM

or

26 December

Dinner from 7PM Six-course menu €145,- / Wine pairing €65,-

Taiko snacks

Tuna sashimi | wasabi ice | tuna tataki | sakura dressing | tuna tartar | puffed buckwheat | yuzu

Lobster cappuccino | RAF tomato | lobster spring roll | lobster gyoza kimchi

Japanese risotto | scallops | black truffle

Pheasant teriyaki | pumpkin toffee | Thai style sprouts

Kaki Gori | black cherry ice | matcha tea

Coffee or selected teas | Christmas sweets





UNFORGETTABLE MOMENTS AT TAIKO RESTAURANT & THE BRASSERIE FESTIVE SEASON 2016



CHRISTMAS CELEBRATION BRASSERIE

25 & 26 December

Sittings at 1PM, 4PM and 7.30 PM Four-course dinner €80,- / Wine pairing €37,50



Alaska king crab | avocado | blood orange

or

Secreto of Galicia beef | herb salad | pickled mushrooms | tomato hearts

or

Wild carrots | ash of herbs | goat milk yoghurt | Chardonnay vinaigrette

Lobster bisque | cabbage | aged Jenever | anise

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Consommé of roasted celeriac | pumpkin ravioli

Grilled fillet of North Sea brill | watercress | mousseline | Sevruga caviar

or

Beef Wellington | confit of shallots | sauce Bordelaise | structures of mushrooms

or

Risotto | roasted cauliflower | black truffle | hazelnut

'Winter wonderland' dessert buffet

Coffee or selected teas | Christmas sweets





UNFORGETTABLE MOMENTS AT TAIKO RESTAURANT & THE BRASSERIE FESTIVE SEASON 2016

NEW YEAR'S EVE & DAY TAIKO

31 December

Sittings 6PM and 9PM

1 January

From 7PM
Four-course menu €165,- / Wine pairing €65,-

Lobster tartar | caviar | Jamon de Wagyu | Nashi pears | langoustines taco | wasabi

Taiko style duck | gyoza | spring roll | steamed bun

Grilled Hida Gyu Japanese Wagyu beef A5 | mushroom rice | eggplant | hazelnut miso

Grand dessert

Coffee or selected teas | Christmas sweets

Join the countdown to 2017 with us in our lobby and Tunes bar; live DJ's from 11PM, dancing and Champagne until 4AM



UNFORGETTABLE MOMENTS AT TAIKO RESTAURANT & THE BRASSERIE FESTIVE SEASON 2016

NEW YEAR'S EVE BRASSERIE



31 December

Sittings at 6PM and 9PM



Four-course menu €120,- / Wine pairing €37,50

Tartelette of lobster 'Chaud Froid' | Sevruga caviar

or

Tuna tartar | Piccalilli | ice lettuce

or

'Walk in the forest' | wild mushrooms | Pecorino cheese | hazelnut

Cappuccino | mussels | saffron

or

Cappuccino | wild mushrooms | quail egg | black truffle

Grilled pike perch | Lardo | Messeklever cheese

or

Roasted beef | cannelloni of oxtail | black truffle

or

Structures of onion from 'Zeeland'

Baked Alaska | clementine | vanilla | pistachio

Coffee or selected teas | Christmas sweets

Join the countdown to 2017 with us in our lobby and Tunes bar; live DJ's from 11PM, dancing and Champagne until 4AM





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