

## NIGHT ROOM SERVICE

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

<b>VEAL BITTERBAL</b>	€ 9,-
Served with Local Mustard and Pickles (6pcs)	
<b>MARINATED KVITSØY SALMON</b>	€ 17,-
Flatbread, Horseradish, Crème Fraîche, Shallots, Capers	
<b>CAPPUCCINO OF MUSHROOM SOUP</b>	€ 14,-
Parsley, Chestnut	
<b>BURRATA DI BUFALA</b>	€ 19,-
Tomato Structures, Basil	
<b>AKASHA SALAD</b> 🌸	€ 16,-
Quinoa, Chia Seed, Parsley, Coriander, Pumpkin Seed, Celery, Green Vegetables	
<b>SPAGHETTI BOLOGNAISE</b>	€ 18,-
Parmesan Cheese	
<b>PIZZA</b>	€ 17,-
Margherita or Prosciutto, Rocket Salad	
<b>MRIJ BEEFBURGER</b>	€ 19,-
Kesbeke Pickle Relish, Crispy Bacon, Old Cheese, Sesame Bun, Fries	
<b>THAI RED CHICKEN CURRY</b>	€ 28,-
Lime Rice, Ginko Nuts	
<b>VEAL CHEEK</b>	€ 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
<b>Light &amp; Refreshing</b>		
MARQUÉS DE RISCAL, RUEDA 2015	€ 7,-	€ 30,-
Sauvignon Blanc		
CARL LOEWEN RIESLING QUANT, MOSEL 2014		€ 40,-
Riesling		
<b>Refined &amp; Complex</b>		
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		
<b>Silky &amp; Big</b>		
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
<b>Light Bodied &amp; Fruity</b>		
VILLA WOLF, PFALZ 2014	€ 8,-	€ 35,-
Pinot Noir		
DOMINIQUE LAURANT, SANTENAY, CÔTE DE BEAUNE 2014		€ 80,-
Pinot Noir		
<b>Refined &amp; Medium Bodied</b>		
MARQUÈS DE RISCAL, RIOJA 2012	€ 10,-	€ 45,-
Tempranillo		
ZENI VALPOLICELLA CLASSICO MAROGNE RIPASSO, VENETO 2013		€ 45,-
Corvina, Rondinella, Molinara		
FRESCOBALDI NIPOZZANO RISERVA, TUSCANI 2012		€ 50,-
Sangiovese, Malvasia Nera, Colorino, Merlot, Cabernet Sauvignon		
<b>Smooth &amp; Full Bodied</b>		
DOMAINE CHÈZE SAINT-JOSEPH 'RO-RÉE', RHÔNE 2014		€ 55,-
Syrah		
DIRECTOR'S FRANCIS COPPOLA MERLOT, CALIFORNIA 2014		€ 65,-
Merlot		

## 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 € 36,50

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 Fraîche, 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 🌿 € 33,-

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

**WINTER VEGETABLE RISOTTO** € 26,-

Cauliflower, Hazelnut, Romanesco, Porchini, Beurre Noisette, Parmesan  
Cheese, Fine Herbs

**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** Half € 31,- / Whole € 56,-

Atlantic, Au Gratin, 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

Herb Salad, "Opperdoezer Ronde"

€ 30,-

### 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