

# Roomservice menu

## CONSERVATORIUM

AMSTERDAM

### Conservatorium breakfast €52

FROM 6.30 A.M. UNTIL 11 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 | Grapefruit | Carrot | Beetroot | Watermelon | Green | Detox

### Choice of one of the following dishes

ORGANIC FARM EGGS | Fried | Scrambled | Poached | Omelette | Boiled  
Choice of Garnish:

Bacon | Chicken Sausage | Beans | Tomato | Mushrooms | Fried Potatoes

CONSERVATORIUM OMELETTE | Dutch shrimp | Smoked salmon

EGG WHITE OMELETTE | Spinach | Tomato

EGGS BENEDICT | Poached Eggs | Toasted Muffin | Smoked Ham | Sauce  
Hollandaise

EGGS FLORENTINE | Poached Eggs | Sautéed Spinach | Toasted Muffin | Sauce  
Hollandaise | Sesame Seeds

EGGS ROYAL | Poached Eggs | Smoked Salmon | Toasted Muffin | Sauce  
Hollandaise | Salmon Caviar

TOASTED BAGEL | Scrambled Egg | Smoked Salmon | Cream Cheese

AVOCADO ON TOAST | Poached Eggs

FRENCH TOAST | Cinnamon | Banana

AMERICAN PANCAKES | Seasonal Fruit | Maple Syrup

HOT PORRIDGE | Prunes

CHIA SEED PUDDING | Coconut | Tropical Fruit | Goji Berries

These items can also be ordered separately for € 22 per item

FROM 11.30 A.M. UNTIL 11 P.M.

## Pastry

STRAWBERRY & MASCARPONE TARTLET	12
BLACKBERRY & DARK CHOCOLATE TARTLET	12
RASPBERRY & LEMON TARTLET	12
PETIT FRUIT TARTLET SELECTION	12
DUTCH APPLE PIE	12

FROM NOON UNTIL 11 P.M.

## Savory

SHREDDED BEEF 'BITTERBALLEN' Amsterdam Pickles   Mustard   6 pcs	11
LE FRIQUE MINI 'FRIKANDEL' Fennel   Lobster Mayonnaise   Spring Onion   4 pcs	13
'REYPENAER' CHEESE CROQUETTE Amsterdam Pickles   Mustard   4 pcs	13
DUTCH SHRIMP CROQUETTE Amsterdam Pickles   Chipotle Mayonnaise   4 pcs	15
CHEESE Selection Of Five Cheeses   Fruit & Nut Loaf   Seasonal Jam	18

## Starters

ROCK OYSTER Charlottes   Red wine vinegar   Lemon	6
STEAK TARTAR Dutch Holstiner beef (100 gr.)   Egg yolk   toast	25
TUNA TATAKI Avocado   Veracruz dressing	27
WILD MUSHROOM SOUP Walnut oil   Roasted grains	15
ASETRA CAVIAR Blinis   Condiments	105

## Salads

CAESAR SALAD Anchovy   Parmesan cheese   Romaine lettuce   Poached egg *Supplement corn-fed chicken fillet 160 gr	23 *9
CAULIFLOWER QUINOA Apricot   Hazelnut   Pomegranate   Dill	22

## Sandwiches

CLUB SANDWICH Smoked chicken   Roasted bacon   Homemade fries	24
GRILLED FLAT BREAD Smoked salmon   Horseradish   Chives	21

## Mains

MAFALDINE PASTA AL POMODORO Parmesan   Basil   Olive	24
LEMON SOLE MEUNIÈRE ON THE BONE Lemon butter   Crispy potato cracklings   Garden herbs	40
WHOLE GRILLED BUTTERFLIED SEABASS Salsa Verde   Mixed salad	36
BEEF BURGER Old Amsterdam   Bacon   Dutch pickles	27
FREE RANGED CHICKEN Cream sauce   Smoked garlic confit	32
GRILLED FILLET OF BEEF Dry aged Holsteiner 200 gr.   Red wine sauce	52

## Sides

CONSERVATORIUM BREAD Whole grain bread   Dutch butter	5
--	---

HAND CUT FRIES | HOMEMADE MAYONNAISE 9

MIXED SALAD | FRENCH DRESSING 9

DUTCH SPINACH | A LA CRÈME 9

## Desserts

CHEESE SELECTION 18

RUM BABA 14

DUTCH APPLE PIE 14

DARK CHOCOLATE TART 14

LEMON MERENGUE PIE 14

## Night Menu

FROM 11 P.M. UNTIL 6.30 A.M.

SHREDDED BEEF 'BITTERBALLEN'  
Amsterdam Pickles | Mustard | 6 pcs 11

'REYPENAER' CHEESE CROQUETTE  
Amsterdam Pickles | Mustard | 4 pcs 13

ANGUS BEEF HAMBURGER 25  
Sesame Bun | Crispy Bacon | Hand Cut Fries

THAI RED CURRY 29  
Corn-fed Chicken | Kaffir Lime | Edamame

PENNE ARRABBIATA 22  
Parmesan Cheese

PIZZA MARGHERITA 22

CHEESE PLATTER 18  
Five Cheeses | Condiments

LEMON MERENGUE 12

CHOCOLATE TART 12

DUTCH APPLE PIE 12

## Beverages

MILK	4.50
Whole, semi-skimmed or skimmed	
SOFT DRINKS	
Coca-Cola   Coca-Cola Zero	6.50
Fanta Orange   Fanta Cassis	6.50
Fevertree Ginger Ale	7.50
Fevertree Ginger Beer	7.50
Red Bull	7.50
Tonic Water	7.50
Bitter Lemon	7.50
WATERS	
Still 0.75 L	9.50
Sparkling 0.75 L	9.50
BEERS	
Heineken Long Neck	7
Heineken 0.0%	7
Kirin Ichiban	8.50

## Hot drinks

Coffee	7
Espresso	7
Double espresso	8.50
Macchiato	7
Americano	7
Hot chocolate   Hot chocolate kids	8.50   7
Chocomel	7
Cappuccino	7.50
Latte macchiato	7.50
Matcha latte	8.50
Extra milk options: Oat, Almond, Soy & Coconut	

## Tea selection

Darjeeling   Assam English Breakfast   Ceylon Rose   Earl Grey   Red Dragon   Silver Needle   Organic Jade Sword   Jasmine Pearls   Whole Chamomile Flowers   Rooibos   Whole Lemon Verbena   Wuyi Oolong   Iron Buddha Matcha tea	7
Fresh Mint Tea   Fresh Ginger Tea	7

## Fresh Juices

Orange Juice   Grapefruit Juice   Carrot Juice   Beetroot Juice   Watermelon Juice   Green Juice   Detox Juice	8
--	---

## Wine by the glass

WHITE	
<b>LIGHT AND REFRESHING</b>	
El Iagar moha sapienta, 2022, Rueda, Spain, Sauvignon Blanc	9
RED	
<b>FULL BODIED &amp; POWERFUL</b>	
Il Canovino Ripasso 2020, Veneto, Italy, Corvina, Corvinone, Rondinella	12
CHAMPAGNE	
Veuve Clicquot brut	21
Cuvée Reserve, NV, Pinot Noir, Chardonnay, Pinot Meunier	
ROSE	
Whispering Angel	14
Canves d'esclans, France, Grenache, Cinsault, Vermentino	

# Wines per bottle

## WHITE

### LIGHT & REFRESHING

El lagar moha sapienta, 2022, Rueda, Spain, Sauvignon Blanc 50

Cantina Giralan Sudtirol 2021, Alto Adige, Italy, Pinot Grigio 50

Sancerre Guillerault-Fargette 'les Panseillots' 2020, Loire, France, Sauvignon Blanc 70

### REFINED & COMPLEX

Jean Stodden Blanc de Noir 2020, Ahr, Germany, Spätburgunder 55

Hamelin Chablis Vieilles Vignes 2019, Chablis, France, Chardonnay 80

Schäfer-Frolich Trocken 2020, Nahe, Germany, Riesling 60

Joh. Jos. Prüm Riesling 2015, Kabinet Mosel, Germany 70

### FULL BODIED & ROUND

Leyda Falaris hill 'single vineyard' 2020, Leyda Valley, Chile, Chardonnay 50

Roger Lassarat Cuvée Prestige, Saint-Véran 2018, Burgundy, France, Chardonnay 75

Saint-Aubin 1er Cru 'Le Charmois', 2018  
Domaine P. Miolane 120

### SWEET

Chateau Simon Sauternes 2016, Bordeaux, Graves & Sauternes, France 70

### ROSÉ

The Pale, Sascha Iichine, France, Grenache, Rolle, Syrah, Cinsault 50

La Mascaronne 'Quat Saisons' 2021, Provence, France, Cinsault, Grenache 75

Whispering Angel, Château d'Esclans, Grenache, Cinsault, Vermentino 75

Chateau d'esclans, Caves d'esclans, France, Grenache, Vermentino 180

## RED

### LIGHT AND FRUITY

Arnaud Lambert 'Clos Mazurique' 2019, Loire, France, Cabernet Franc 45

Wijngoed Thorn Dornfelder 2021, Dornfelder, Netherlands, Thorn 45

Pitnauer Carnuntum classic, 2019, Carnuntum, Austria, Zweigelt 50

### MEDIUM BODIED & REFINED

Jean Stodden Spätburgunder, 2020, Ahr, Germany, Spätburgunder 65

Jean Michel Guillon, Gevrey Chambertin 'Cuvée Alexis' 2016, Burgundy, France, Pinot Noir 200

### FULL BODIED & POWERFUL

Il Canovino Ripasso 2019, Veneto, Italy, Corvina, Corvinone, Rondinella 65

Muga, Rioja Reserva, 2019, Spain Tempranillo, Granacha Tinta-Rioja 70

Achaval-Ferrer Malbec 2019, Mendoza, Argentina, Malbec 70

Elisabetta Foradori Teroldego, 2020, Terentino, Italy, Teroldego 75

## SPARKLING WINE & CHAMPAGNE

### SPARKLING WINE

Gramona La Cuvee Gran Reserva 2017, Cataluña, Spain, Xarel-Lo, Macabeo 75

Raumland Cuvee Katharina sekt brut Nature 2015, Rheinhessen, Germany, Pinot Noir, Pinot Meunier 80

### NON-ALCOHOLIC SPARKLING WINE

Vendome 'Mademoiselle' classic, Spain, 200ml 18

## CHAMPAGNE

Ruinart Blanc de Blancs, 375ml | 750ml, NV, Chardonnay 135 | 220

Veuve Clicquot brut cuvée reserve, NV, Pinot Noir, Chardonnay, Pinot Meunier 125

Henri Giraud Blanc de Crai, NV, Chardonnay 170

Dom Pérignon vintage, 2012, Pinot Noir, Chardonnay 460

## ROSE CHAMPAGNE

Veuve Clicquot rosé, NV, Pinot noir, Chardonnay, Pinot Meunier 160

Ruinart brut Rosé, NV, Pinot noir, Chardonnay, Pinot Meunier 235

Billecart Salmon brut rosé, NV, Pinot Noir, Chardonnay, Pinot Meunier 275

Dom Pérignon vintage rosé 2008, Pinot Noir, Chardonnay 900

Louis Roederer cristal rosé 2008, Pinot Noir, Chardonnay 1300

## Cocktails

FROM NOON UNTIL 11.00 P.M.

WATERMELON MARTINI 15

### FRUITY & HERBAL

Belvedere vodka | Vermouth rosé | Watermelon

YUZU SPRITZ 15

### REFRESHING & SOUR

Yuzu sake | Raumland sekt | Soda

JASMINE 75 15

### FLORAL & SPICED

Roku gin | Jasmine | Soda

BERRIES PALOMA 15

### SWEET & NUTTY

Volcan tequila | Forest berries | Falernum | Grapefruit soda

## G&T'S

Bobby's 20  
Hendrick's 19  
Roku 19.50  
Monkey 47 23  
Tanqueray 10 London dry 20.50  
Mare 19  
Copperhead 23

11

13

25

29

22

22

18

12

12

12

# Minibar Menu

Pringles Red	6.50
Pringles Green	6.50
Wilhelmina Mints	6.50
Healthy Bar Apple Cinnamon	7
Healthy Bar Cacao	7
Roka Crisp Gouda	9
Popcorn Seasalt	8
Red Label 0,2 L	27.50
Red Label 0,05 L	9.50
Cognac 0,35 L	49.50
Cognac 0,2 L	27.50
Cognac 0,05 L	9.50
Bacardi Carta Blanca 0,2 L	23.50
Bacardi Carta Blanca 0,05 L	8
Belvedere Vodka 0,2 L	23.50
Belvedere Vodka 0,05 L	8
Ketel Een Jonge Jenever 0,05 L	8
Hendrick's Gin 0,05 L	10.50
Heineken	7
Sancerre 0,375 L	28.50
Rioja 0,375 L	28.50
Veuve Clicquot Brut 0,375 L	48.50
Chaudfontaine Still 0,25 L	6.50
Chaudfontaine Sparkling 0,25 L	6.50
Coca Cola	6.50
Coca Cola Zero	6.50
Red Bull	7.50
FeverTree Tonic	7.50
FeverTree Ginger Ale	7.50
Apple Juice	6.50
Joole box	50
Phone charger box	40