

# MARIS PIPER

## BRASSERIE

LUNCH 12.00 - 15.00

DINNER 18.00 - 22.00

### CAVIAR

*Served with sour cream, chives and blini*

	10GR	30GR	50GR
'Baerii'	29.50	78.00	120.00
'Oscietra'	39.50	115.00	183.00
'Imperial'	49.50	139.00	225.00

### VODKA

Chase Vodka <i>Patato vodka from England</i>	7.25
Oyester44 <i>Grain vodka from Holland</i>	9.00
Beluga Gold Line <i>Number 1 ultra premium Vodka from Russia</i>	21.00

### OYSTERS

	3 OYSTERS	6 OYSTERS
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	9.75	19.50
Oysters au gratin <i>Served with Hollandaise and spinach</i>	16.50	31.50

## SEASONAL DISH

*Daily price*

### TO SHARE, OR NOT TO SHARE

Joselito, <i>Jamon Iberico 100GR</i>	25.75	Marinated raw fish <i>with citrus</i>	14.25
King crab <i>with mayonnaise 220GR</i>	37.25	Tarama <i>with sourdough and sea trout roe</i>	9.50
King crab, <i>gratiné the MARIS PIPER way 220GR</i>	38.50	Dutch razor clams <i>with smoked butter sauce</i>	14.25
Smoked eel <i>with Foie Royale and brioche *</i>	17.50	Veal bone marrow <i>with sourdough and parsley salad</i>	9.50
Artichoke <i>from the barbecue with garlic aioli</i>	8.50	Mushrooms <i>on crispy pastry</i>	14.75

*\* Foie Royale is the ethically produced alternative to traditional foie gras*

### ONLY FOR LUNCH

LUNCH MENU 3 courses <i>Monday to Friday</i>	37.50
MARIS PIPER caesar salad	15.25
<i>Add chicken thigh</i>	+ 4.75

### 1/2 EUROPEAN LOBSTER

With mayonnaise	Gratiné the MARIS PIPER way	Lobster roll
30.00	31.00	34.50

### COLD STARTERS

Dutch shrimps <i>with cocktail sauce and avocado</i>	18.50
Salmon <i>with cucumber, green apple and coriander</i>	15.25
Beef tenderloin tartar <i>with Piment d'Espelette and pickles from Amsterdam</i>	17.00
Beef tenderloin tartar <i>with 10GR of Baerii caviar and potato</i>	36.25
Burrata <i>with green bell pepper salsa and toasted coriander seeds</i>	14.75
Beef tenderloin carpaccio <i>with Maris Piper potato and truffle mayonnaise</i>	15.75
<i>Extra 8GR summer truffle</i>	+ 10,00

### WARM STARTERS

Tortellini <i>with egg yolk, celeriac broth and lovage</i>	14.25
Blue cheese soufflé <i>with thyme honey and pickled beetroot</i>	14.50
Beef consommé <i>with bone marrow</i>	14.25
Lacquered sweetbread <i>with charred onion and black garlic</i>	20.50
Scallops <i>with fennel and rich seafood sauce</i>	23.50
Grilled octopus <i>with aubergine, tahini and miso</i>	18.00

## MAIN COURSES

### MEAT

Tournedos <i>175GR</i>	29.50
Porkbelly from Zeeland <i>With savoy cabbage</i>	21.50
Spring Chicken <i>The Guts &amp; Glory way</i>	20.50

### FISH

Monkfish <i>With lardo, beurre blanc and Black Pearl caviar</i>	42.50
Cod <i>With anchovy sauce and pickled girolles</i>	23.50

### VEGETABLES

Fresh pasta <i>With zucchini and basil</i>	14.50
Hispi cabbage <i>With ham butter and macadamia</i>	15.50
Barbecued cauliflower <i>With herb salad and sour cream</i>	16.50

### DEFINITELY TO SHARE

Wagyu 475GR <i>Japanese striploin A4 from Kagoshima</i>	195.00
Rib eye 500GR <i>Dutch dairy cow served with beef butter</i>	73.50
Kemper free-range chicken <i>The Guts &amp; Glory way</i>	44.75
Beef Wellington <i>To order 24 hours in advance</i>	140.00 four slices, 35.00 per extra slice

### SIDE DISHES

*All dishes with a \* are prepared with the Maris Piper potato - specially grown for us on Dutch soil.*

Fries, fried in beef drippings *	5.75
Heritage tomatoes with elderflower and pine nuts	7.75
Spinach and black chanterelle	6.75
Butter lettuce with Tropea onions	4.75
Potato and bone marrow puree *	6.75
Baby potatoes with samphire and sage	6.25
Sauteed chicory with Lardo and pine nuts	9.50
Crispy fried potatoes with herb oil *	7.75