

MARIS PIPER

BRASSERIE

LUNCH 12.00 - 15.00

DINNER 18.00 - 22.00

CAVIAR

	10GR	30GR	50GR
'Baerii'	25.00	65.00	100.00
'Oscietra'	35.00	95.00	150.00
'Imperial'	42.00	115.00	190.00

Supplement blini's with sour cream 5.00

PRODUCE

Our brasserie is all about quality produce. We typically work with the finest Dutch ingredients - carefully nurtured and selected by our trusted suppliers - and look further afield for regional delicacies of exceptional quality.

OYSTERS

	3 OYSTERS	6 OYSTERS
Breton creuse <i>Served with lemon and shallot vinaigrette</i>	10.50	21.00
Oysters gratiné <i>Served with summer truffle, Hollandaise and spinach</i>	18.00	36.00

TO SHARE, OR NOT TO SHARE

Joselito, Jamon Iberico 100GR	25.75	Chicken liver parfait with spiced pumpkin and chicken skin	11.75
King crab with mayonnaise	37.25	Veal bone marrow with sourdough and parsley salad	9.50
King crab, gratiné the MARIS PIPER way	38.50	Mushrooms on puff pastry	12.50
Artichoke from the barbecue with garlic aioli	8.50	Sashimi of grey mullet with jalapeño and citrus vinaigrette	12.50
Smoked eel with Foie Royale and brioche *	17.50	Octopus terrine with confit potatoes and aji amarillo	18.00

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

ONLY FOR LUNCH

LUNCH MENU 3 courses Monday to Friday	37.50
MARIS PIPER caesar salad	12.50
Add chicken thigh	+ 4.75

1/2 EUROPEAN LOBSTER

With mayonnaise	30.00	Gratiné the MARIS PIPER way	31.00	Lobster roll	30.50
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COLD STARTERS

Dutch shrimps with cocktail sauce and avocado	17.00
Beef tenderloin tartar with Piment d'Espelette and pickles from Amsterdam	16.50
Beef tenderloin carpaccio with pine nuts and truffle mayonnaise	14.00
Burrata with green bell pepper salsa and toasted coriander seeds	14.75
Torched langoustine carpaccio with 10gr Baerii caviar and sour cream	37.00

WARM STARTERS

Tortellini with egg yolk, celery sauce and lovage	12.50
Mac 'n Cheese Carbonara	12.50
Fresh pasta with truffle and Pecorino Romano	20.75
Beef consommé with bone marrow	12.50
Scallops with fennel and rich seafood sauce	19.50
Sweetbread a la crème with cantharelles and cognac	18.75

MAIN COURSES

MEAT

Tournedos 175GR	25.50
Pork cheek With chorizo and lentils	20.50
Spring Chicken The Guts & Glory way	19.50

FISH

Dover sole Meunière, with capers and chanterelles	34.00
Cod With anchovy sauce and pickled eryngii mushroom	23.50

VEGETABLES

Courgette With Parmesan and pine nuts	14.50
Cauliflower From the BBQ with herb salad and sour cream	16.50

DEFINITELY TO SHARE

Wagyu 475GR Japanese striploin A4 from Kagoshima	195.00
Rib eye 500GR Dutch dairy cow served with beef butter	69.00
Kemper free-range chicken The Guts & Glory way	39.50
Beef Wellington To order 24 hours in advance	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
Fennel salad with smoked almonds	6.75
Spinach and black trumpet	7.25
Butterhead lettuce	4.75
Potato puree with bone marrow *	6.75
Endive 'stamppot' with crispy bacon *	6.75
Tenderstem broccoli, spiced peanuts and sesame seeds	6.75
Cooked baby potatoes, lovage butter and salicornia	6.50