

MARIS PIPER

BRASSERIE

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>With lemon and shallot vinaigrette</i>	10.50	21.00
Breton creuse <i>With granité of sea buckthorn berry</i>	11.50	23.00

TO SHARE, OR NOT TO SHARE

Joselito, <i>Jamon Iberico 100GR</i>	25.75	Chicken liver parfait <i>with spiced pumpkin and crispy chicken skin</i>	11.75
King crab <i>with mayonnaise</i>	37.25	Veal bone marrow <i>with sourdough and parsley salad</i>	9.50
King crab gratiné <i>à la maris piper</i>	38.00	Octopus <i>with puree of Maris Piper's and ink vinaigrette</i>	18.00
Artichoke <i>from the barbecue with garlic aioli</i>	8.50	Smoked eel <i>with Foie Royale* and brioche</i>	17.50
Sashimi <i>of mackerel with jalapeños and citrus vinaigrette</i>	10.50	<small>* Foie Royale is the ethically produced alternative to traditional foie gras</small>	

1/2 EUROPESE LOBSTER

With mayonnaise	Gratiné the MARIS PIPER way
31.00	32.00

ROLLS

Shrimp roll	Lobster roll
19.50	31.50

COLD STARTERS

Dutch shrimps <i>with cocktail sauce and avocado</i>	18.50
Carpaccio <i>of tenderloin with pesto and parmesan</i>	12.50
Beef tenderloin tartar <i>with Piment d'Espelette and pickles from Amsterdam</i>	16.50
Burrata <i>with cold tomato consommé and basil</i>	14.50
Roasted langoustine <i>with langoustine oil and grandpa's mayonnaise</i>	15.50
MARIS PIPER caesar salad <small>Add chicken thigh +4.75</small>	12.50

WARM STARTERS

Fresh pasta <i>with truffle and Pecorino Romano</i>	20.75
Mac 'n Cheese Carbonara	12.50
Tortellini <i>with egg yolk, lovage and sauce of celery</i>	12.50
Scallops <i>with fennel and Pernod sauce</i>	19.50
Sweetbread <i>with morels and peas</i>	22.50
Shrimp bisque <i>with red mullet</i>	13.50

MAIN COURSES

MEAT

Tournedos <i>From dutch dairy cow, 175GR</i>	25.50
Dutch Lamb <i>With asparagus and lamb gravy</i>	23.00
Spring Chicken <i>36-hour preparation</i>	19.50

FISH

Brill <i>Whole fish, with capers and chanterelles</i>	32.00
Organic salmon <i>With marinated vegetables and beurre blanc</i>	17.50

VEGETABLES

Courgette <i>With Parmesan and pine nuts</i>	14.50
Pithivier <i>Puff pastry filled with wild spinach, mushroom, feta and walnuts</i>	15.50
Asparagus à la Flamande	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>	69.00
Kemper free-range chicken <i>36-hour preparation</i>	39.50
Beef Wellington <i>To order 24 hours in advance</i>	120.00 four slices, 30.00 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
Butterhead lettuce	4.75
Potato puree with bone marrow *	6.75
Endive 'stamppot' with streaky bacon *	6.75
Haricots verts salad with tarragon	6.25
White asparagus with salty vegetables	6.75
Spinach salad	6.50