

MARIS PIPER

BRASSERIE

CAVIAR

	10GR	30GR	50GR
'Imperial Trésors'	28.00	80.00	130.00
'Oscietra Royal'	38.00	115.00	195.00

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
Oyster, seasonal selection		
<i>lemon and shallot vinaigrette</i>	10.50	21.00
<i>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	Roasted langoustine <i>with langoustine oil and grandpa's mayonnaise</i>	15.50
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		

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

ONLY FOR LUNCH

LUNCH MENU 3 courses	37.50
MARIS PIPER caesar salad	12.50
<i>add chicken thigh</i>	+ 4.75

1/2 EUROPESE LOBSTER

<i>with mayonnaise</i>	31.00	<i>gratiné the MARIS PIPER way</i>	32.00
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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
Shrimp roll, <i>brioche bun with salad of Dutch Shrimps</i>	19.50
Lobster Roll, <i>brioche bun with salad of European lobster</i>	31.50

WARM STARTERS

Fresh pasta <i>with truffle and Pecorino Romano</i>	20.75
Mac 'n Cheese <i>Carbonara</i>	12.50
Octopus <i>with puree of Maris Piper's and ink vinaigrette</i>	18.00
Scallops <i>with fennel and Pernod sauce</i>	19.50
Sweetbread <i>with morels and peas</i>	22.50
Red Mullet, <i>fried on bread crust with bisque and rouille</i>	13.50

MAIN COURSES

MEAT

Tournedos <i>From dutch dairy cow, 175GR</i>	25.50
Dutch Lamb <i>From the BBQ with grilled asparagus</i>	23.00
Spring Chicken <i>36-hour preparation</i>	19.50

FISH

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

VEGETABLES

Courgette <i>With Parmesan, pine nuts and hazelnut</i>	14.50
Pithivier <i>Puff pastry filled with wild spinach, mushroom, feta and walnuts</i>	15.50

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>	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
Butterhead lettuce	4.75
Potato puree with bone marrow *	6.75
Haricots verts salad with tarragon	6.25
Spinach salad with truffle oil and Parmesan cheese	6.50