

MARIS PIPER BRASSERIE

CAVIAR

	10GR	30GR	50GR
'Imperial Trésors'	20.00	50.00	85.00
'Oscietra Royal'	25.00	70.00	125.00

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>Cucumber, lime and jalapeño granita</i>	12.00	24.00

TO SHARE, OR NOT TO SHARE

Joselito, <i>Jamon Iberico 100GR</i>	25.50	Chicken liver parfait <i>with spiced pumpkin and crispy chicken skin</i>	11.75
King crab <i>with mayonnaise</i>	50.00	Veal bone marrow <i>with sourdough and parsley salad</i>	12.50
King crab gratiné <i>à la maris piper</i>	55.00	Roasted langoustine <i>with langoustine oil and grandpa's mayonnaise</i>	15.50
Artichoke <i>from the barbecue with aioli</i>	8.50	Smoked eel <i>with Foie Royale* and brioche</i>	18.50
Sashimi <i>of seasonal fish 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 EUROPEAN LOBSTER

With mayonnaise	31.00	Gratiné the MARIS PIPER way	32.00
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COLD STARTERS

Dutch shrimps <i>with cocktail sauce and avocado</i>	18.50
Carpaccio of tenderloin <i>with pesto and parmesan</i>	14.50
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>	23.50
Pasta rigatoni <i>with pesto, broccoli and pine nuts</i>	12.50
Octopus <i>with puree of Maris Piper's, bell pepper and lardo</i>	18.00
Scallops <i>with fennel and Pernod sauce</i>	19.50
Sweetbread <i>with maitake from the BBQ and morilles</i>	22.50
Bisque of Dutch shrimps <i>with lime</i>	13.50

MAIN COURSES

MEAT

Tournedos <i>Dutch dairy cow with beef butter, 175GR</i>	27.50
Dutch Lamb <i>From the BBQ with morilles, peas and wild garlic</i>	23.00
Spring Chicken <i>36-hour preparation</i>	19.50

FISH

Turbot <i>On the bone, with capers, almonds and wild mushrooms</i>	37.50
Cod <i>With oyster beurre blanc and leek fondue</i>	17.50

VEGETABLES

White asparagus <i>With jenever spek and a dressing of butter and egg</i>	19.00
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>	75.00
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
La Ratte potatoes with butter of green herbs	6.00
Spinach salad with truffle oil and Parmesan cheese	6.50
White asparagus with sea aster	8.50