

# 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
Black pudding <i>with burrata, onion consommé and apple compote</i>	15.00
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
Ratatouille <i>with tomato jus, pine nuts and Parmesan</i>	12.00
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 sugar snaps, horse radish and smoked Hollandaise sauce</i>	39.50
Cod <i>With oyster beurre blanc and leek fondue</i>	17.50

### VEGETABLES

Baby cauliflower <i>Baked in beurre noisette with pesto and Pecorino Romano</i>	17.00
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