

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

Artichoke <i>from the barbecue with aioli</i>	8.50	Roasted langoustine <i>with langoustine oil and grandpa's mayonnaise</i>	15.50
Sashimi <i>of seasonal fish with jalapeños and citrus vinaigrette</i>	10.50	Smoked eel <i>with Foie Royale* and brioche</i>	18.50
Joselito, <i>Jamon Iberico</i>	25.50		

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

ONLY FOR LUNCH

LUNCH MENU 3 courses	39.50
MARIS PIPER caesar salad	12.50
<i>Add chicken thigh</i>	+ 4.75

1/2 LOBSTER

With mayonnaise	31.00	Gratiné the MARIS PIPER way	32.00
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COLD STARTERS

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
Buratta <i>with beetroot, buckwheat and leak</i>	15.00
Dutch shrimps <i>with cocktail sauce and avocado</i>	18.50

WARM STARTERS

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
Bisque of Dutch shrimps <i>with lime</i>	13.50
Fresh pasta <i>with truffle and Pecorino Romano</i>	23.50

MAIN COURSES

MEAT

Tournedos <i>Dutch dairy cow with beef butter, 175GR</i>	27.50
Duck à l'Orange <i>Roasted duckbreast, terrine and fennel</i>	21.00
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 Jerusalem artichoke, Dutch shrimps and salsa verde</i>	17.50

VEGETABLES

Baby cauliflower <i>Baked in beurre noisette with pest, blue cheese 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
Spinach salad with truffle oil and Parmesan	6.50