

MARIS PIPER

BRASSERIE

CAVIAR

	10GR	30GR	50GR
'Imperial Trésors'	20.00	52.00	85.00
'Oscietra Royal'	26.00	77.00	129.00

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		
Lemon and shallot vinaigrette	12.00	24.00
Aperol Spritz granita	13.00	26.00

TO SHARE, OR NOT TO SHARE

Artichoke from the barbecue with aioli and breadcrumb	9.50	Smoked eel with Foie Royale* and brioche	18.50
Ceviche of corvina with passion fruit and sweet and sour vegetables	16.50	Joselito, Jamon Iberico	25.50
Roasted langoustine with green herb salsa and colatura	17.50		

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

DAILY MENU

3 COURSES 45.00
Our staff will be happy to tell you which dishes we are serving today

SUPPLEMENTS

Imperial Trésors Caviar 2.50 per gram
Black truffle day price, per gram

COLD STARTERS

Slow-roasted beet marinated in umeboshi with mustard ice cream	14.00
Burrata with charred leek, pickled onion, black garlic and chive oil	15.00
Carpaccio of tenderloin with fresh pesto, arugola and Parmesan	16.50
Beef tenderloin tartare with piment mayonnaise and mustard seeds	18.00
1/2 Lobster with mayonnaise	31.00

WARM STARTERS

Ratatouille with tomato jus, pine nuts and Parmesan	12.00
Bisque of Dutch shrimps with spring onion and lime	13.50
Scallops with cream and chips of Jerusalem artichoke salty fingers and samphire	22.50
Fresh pasta with truffle and Pecorino Romano	23.50
1/2 Lobster gratinée à la Maris Piper	32.00

MAIN COURSES

MEAT

Spring Chicken With roasted chicken and butter gravy	21.50
Duck Roasted breast and rillettes, with cream of pumpkin and orange, red chicory and braising jus with star anise	27.00
Tournedos Dutch dairy cow with beef butter, 175GR Supplement Rossini with toasted brioche, spinach, Foie Gras and a Madeira truffle jus	27.50 + 25.00

FISH

Pikeperch Pan fried, with cream of celeriac and apple, celery and eel beurre blanc	26.00
Turbotine Barbecued on the bone, with pickled onions and smoked butter sauce	31.00

VEGETABLES

Pithivier Puff pastry filled with wild spinach, trompette de la mort, chestnut mushrooms, feta and walnuts	17.50
Cauliflower Baked in beurre noisette, with cream of cauliflower and pecan nuts, Madeliefje cheese and sauce of mustard	18.50

DEFINITELY TO SHARE

Wagyu 475GR Japanese sirloin A4 from Kagoshima	195.00
Rib eye 500GR Dutch dairy cow served with beef butter	75.00
Kemper free-range chicken With roasted chicken and butter gravy	42.50
Beef Wellington To order 24 hours in advance	40.00 per person, from two persons

SIDE DISHES

Fries, fried in beef drippings	5.00
Butterhead lettuce and green herb salad	5.25
Roasted carrots with ras el hanout	6.00
Potato puree with bone marrow	6.75
Wild spinach with forest mushrooms	8.50

Do you have a food allergy? Please ask for our allergen card.