

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 colatura salsa</i>	15.50
Gravad Lax <i>with sour cream, cucumber and green herbs</i>	12.00	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 tartare <i>with Piment d'Espelette and pickles from Amsterdam</i>	16.50
Buratta <i>with beetroot, buckwheat and leek</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> <i>Supplement Rossini with toasted brioche, spinach, Foie Gras and a Madeira truffle jus</i>	27.50 + 25.00
Lamb Rump <i>With legume puree, curd of sheep yoghurt and lamb jus with salted lemon</i>	26.00
Spring Chicken <i>With roasted chicken and butter gravy</i>	19.50

FISH

Barbecued Turbot <i>On the bone with pickled onions and smoked butter sauce</i>	31.00
Sea Bream <i>With spring vegetables and tomato beurre blanc</i>	17.50

VEGETABLES

Cauliflower <i>Baked in beurre noisette, with pecan nuts, Madeliefje cheese and chervil</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 sirloin 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>With roasted chicken and butter gravy</i>	39.50
Beef Wellington <i>To order 24 hours in advance</i>	140.00 four slices, 35.00 per extra slice

SIDE DISHES

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
Green bean salad with hazelnuts and truffle dressing	6.50