

MARIS PIPER

BRASSERIE

LUNCH 12.00 - 15.00

DINNER 18.00 - 22.30

CAVIAR

	10GR	30GR	50GR
'Baerii'	29.50	75.00	115.00
'Oscietra'	39.50	110.00	175.00
'Imperial'	47.50	132.50	215.00

Served with sour cream, chives and pommes soufflées

VODKA

Chase Vodka <i>Patato vodka from England</i>	5.75
Oyester44 <i>Grain vodka from Holland</i>	7.50
Beluga Gold Line <i>Number 1 ultra premium Vodka from Russia</i>	14.75

OYSTERS

	3 OYSTERS	6 OYSTERS
'Creuse'	8.00	16.00
'Zeeuwse platte'	12.50	25.00

All oysters are from Zealand and served with condiments.

Gratiné the MARIS PIPER way, 2 euros per oyster extra.
Served with truffle, Hollandaise and spinach

SEASONAL DISH

Changing dish
from the Chef

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Daily price

TO SHARE, OR NOT TO SHARE

Joselito, Jamon Iberico 100GR	24.50	Veal marrow soup <i>crostini with veal marrow</i>	13.50
King crab with mayonnaise 220GR	35.50	Dutch razor clams with smoked butter sauce	9.50
King crab, gratiné the MARIS PIPER way 220GR	36.50	Fried Dutch shrimps with Asian vinaigrette	9.00
Smoked eel with a warm salad of salicornia	9.50	Cod brandade with garlic yogurt	9.00
Herring with pickles from Amsterdam	6.50	Mushrooms on crispy pastry	12.50

ONLY FOR LUNCH

MARIS PIPER caesar salad 14.50

COLD STARTERS

Ceviche of mackerel, celery and lime	14.50
Salmon tartar with smoked salmon, horseradish and pickled cucumber	14.50
Beef tenderloin tartar with Piment d'Espelette and pickles from Amsterdam	16.00
Beef tenderloin tartar with 10GR of Baerii caviar, potato and crème fraîche	34.50
Marinated gurnard with green olives and green asparagus	14.50
Beef tenderloin carpaccio with mustard and old goat cheese	16.00

1/2 EUROPEAN LOBSTER

With mayonnaise	Gratiné a la MARIS PIPER	Mac 'n cheese
28.50	29.50	29.50

WARM STARTERS

Tortellini with egg yolk, celeriac broth and lovage	13.50
Hen egg with crouton and brown butter	12.50
Add truffle / add 10GR of Baerii caviar	+ 12.50 / 22.50
Lacquered sweetbread with puffed onion and black garlic	18.50
Scallops with fennel and rich seafood sauce	18.00
Grilled octopus with barbecued potato and ink vinaigrette	17.50

MAIN COURSES

MEAT

Tournedos 22.50 / 32.50
140GR / 200GR

Porkbelly from Zeeland 17.50
Swiss chard

Spring Chicken 19.50
The Guts & Glory way

FISH

Monkfish 34.50
Genever bacon, Parmesan and garlic

Corvina 18.50
Sea lavender, beurre blanc and herring caviar

VEGETABLES

Barley risotto 17.50
Legumes and ramsons

Seasonal asparagus 18.50
Smoked egg yolk and ham sabayon

Pan-fried cauliflower 24.50
Sheep's cheese and truffle

DEFINITELY TO SHARE

Rib eye 500GR
Dutch dairy cow served with beef butter
70.00

Kemper free-range chicken
The Guts & Glory way
42.50

Beef Wellington
To order 24 hours in advance
110.00 four slices, 27.50 per extra slice

SIDE DISHES

Fries, fried in beef drippings	5.25
Spinach and horn of plenty	5.25
Butter lettuce	4.50
Potato and marrow puree	6.25
Scarole mash with smoked bacon	5.50
Barbecued cabbage and beurre blanc	5.75
Hasselback potato	6.50
Broccoli with lard and pine nuts	5.75
Beet salad with horseradish	4.50