

# 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 blini*

### 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
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	8.00	16.00
Baked oysters <i>Served with Hollandaise, truffle and spinach</i>	14.00	28.00

## SEASONAL DISH

*Changing dish from the Chef*

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Daily price

### TO SHARE, OR NOT TO SHARE

Joselito, <i>Jamon Iberico 100GR</i>	24.50	Veal marrow soup <i>crostini with veal marrow</i>	13.50
King crab <i>with mayonnaise 220GR</i>	35.50	Dutch razor clams <i>with smoked butter sauce</i>	9.50
King crab, <i>gratiné the MARIS PIPER way 220GR</i>	36.50	Fried Dutch shrimps <i>with Asian vinaigrette</i>	7.50
Smoked eel <i>with a warm salad of salicornia</i>	9.50	Cod brandade <i>with garlic yogurt</i>	9.00
Herring <i>with pickles from Amsterdam</i>	6.50	Mushrooms <i>on crispy pastry</i>	12.50

### ONLY FOR LUNCH

MARIS PIPER caesar salad 14.50

### COLD STARTERS

Ceviche of red bream <i>with buckthorn berry</i>	14.50
Salmon tartar <i>with smoked salmon, horseradish and pickled cucumber</i>	14.50
Beef tenderloin tartar <i>with Piment d'Espelette and pickles from Amsterdam</i>	16.00
Beef tenderloin tartar <i>with 10GR of Baerii caviar, potato and crème fraîche</i>	34.50
Burrata <i>with legumes and pistache</i>	14.50
Beef tenderloin carpaccio <i>with mustard and old goat cheese</i>	16.00

### 1/2 EUROPEAN LOBSTER

With mayonnaise 28.50	Gratiné the MARIS PIPER way 29.50	Mac 'n cheese 29.50
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### WARM STARTERS

Tortellini <i>with egg yolk, celeriac broth and lovage</i>	13.50
Hen egg <i>with crouton and brown butter</i>	12.50
<i>Add summer truffle / add 10GR of Baerii caviar</i>	+ 8.50 / 22.50
Lacquered sweetbread <i>with puffed onion and black garlic</i>	18.50
Scallops <i>with fennel and rich seafood sauce</i>	18.00
Grilled octopus <i>with barbecued potato and ink vinaigrette</i>	17.50

## MAIN COURSES

### MEAT

Tournedos <i>140GR / 200GR</i>	22.50 / 32.50
Porkbelly from Zeeland <i>Swiss chard</i>	17.50
Spring Chicken <i>The Guts &amp; Glory way</i>	19.50

### FISH

Monkfish <i>Genever bacon, Parmesan and garlic</i>	34.50
Corvina <i>Sea lavender, beurre blanc and herring caviar</i>	18.50

### VEGETABLES

Barley risotto <i>Legumes, Parmesan and spinach</i>	17.50
Seasonal asparagus <i>Smoked egg yolk and ham sabayon</i>	18.50
Pan-fried cauliflower <i>Sheep's cheese and summer truffle</i>	19.50

### 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	4.50
Yong broccoli with lard and pine nuts	5.75
Salad of Coeur de Boeuf tomato	4.50