

MARIS PIPER

BRASSERIE

LUNCH 12.00 - 15.00

DINNER 18.00 - 22.00

CAVIAR

Served with sour cream, chives and blini

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

VODKA

Chase Vodka <i>Patato vodka from England</i>	7.00
Oyester44 <i>Grain vodka from Holland</i>	8.75
Beluga Gold Line <i>Number 1 ultra premium Vodka from Russia</i>	20.50

OYSTERS

	3 OYSTERS	6 OYSTERS
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	8.00	16.00
Oysters au gratin <i>Served with Hollandaise, truffle and spinach</i>	14.00	28.00

SEASONAL DISH

Daily price

TO SHARE, OR NOT TO SHARE

Joselito, <i>Jamon Iberico 100GR</i>	24.50	Veal marrow soup and crostini with veal marrow	13.50
King crab with mayonnaise 220GR	35.50	Dutch razor clams with smoked butter sauce	13.50
King crab, gratiné the MARIS PIPER way 220GR	36.50	Fried Dutch shrimps with Asian vinaigrette	7.50
Smoked eel with brioche	9.50	Rillettes of Livar pig with red onion compote	9.50
Herring with pickles from Amsterdam	7.00	Mushrooms on crispy pastry	12.50

ONLY FOR LUNCH

MARIS PIPER caesar salad 14.50

Extra 5GR black truffle (T. Uncinatum) 11.50

COLD STARTERS

Crab salad with cocktail sauce and avocado	14.50
Salmon with cucumber, green apple and coriander	14.50
Beef tenderloin tartar with Piment d'Espelette and pickles from Amsterdam	16.00
Beef tenderloin tartar with 10GR of Baerii caviar and potato	34.50
Burrata with pumpkin, pumpkin seeds and salted lemon	14.50
Beef tenderloin carpaccio with mustard cream and aged goat cheese	16.00

1/2 EUROPEAN LOBSTER

With mayonnaise 28.50	Gratiné the MARIS PIPER way 29.50	Mac 'n cheese 31.50
-----------------------	-----------------------------------	---------------------

WARM STARTERS

Tortellini with egg yolk, celeriac broth and lovage	13.50
Hen egg with crouton and brown butter <i>Add 10GR Baerii caviar</i>	12.50 + 22.50
Lacquered sweetbread with charred 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
With savoy cabbage

Spring Chicken 19.50
The Guts & Glory way

FISH

Dover sole 42.50
With mushrooms and sauteed spinach

Corvina 18.50
With celeriac, sorrel and beurre blanc

VEGETABLES

Fresh pasta 19.50
With black truffle butter

Jerusalem artichoke 17.50
With Vacherin Mont d'Or and chervil root

Pan-fried cauliflower 15.50
With hazelnut and mousseline of herbs

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

All dishes with a * are prepared with the Maris Piper potato - specially cultivated for us on Dutch soil.

Fries, fried in beef drippings *	5.25
Spinach and horn of plenty	5.25
Butter lettuce	4.50
Potato and bone marrow puree *	6.25
Scarole mash with smoked bacon *	5.50
Young broccoli with lard and pine nuts	5.75
Hasselback potato *	4.50
Brussel sprouts with red onion and beurre blanc	5.75
Beetroot salad with horseradish and fresh herbs	4.50