

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	78.00	120.00
'Oscietra'	39.50	115.00	183.00
'Imperial'	49.50	139.00	225.00

VODKA

Chase Vodka <i>Patato vodka from England</i>	7.25
Oyester44 <i>Grain vodka from Holland</i>	9.00
Beluga Gold Line <i>Number 1 ultra premium Vodka from Russia</i>	21.00

OYSTERS

	3 OYSTERS	6 OYSTERS
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	8.50	17.00
Oysters au gratin <i>Served with Hollandaise, truffle and spinach</i>	15.25	30.50

SEASONAL DISH

Daily price

TO SHARE, OR NOT TO SHARE

Joselito, <i>Jamon Iberico 100GR</i>	25.75	Beef consommé with bone marrow	14.25
King crab with mayonnaise 220GR	37.25	Dutch razor clams with smoked butter sauce	14.25
King crab, gratiné the MARIS PIPER way 220GR	38.50	Marinated raw fish with citrus	14.25
Smoked eel with brioche	9.75	Rillettes of Livar pig with red onion compote	10.00
Herring with pickles from Amsterdam	7.50	Mushrooms on crispy pastry	13.25

ONLY FOR LUNCH

MARIS PIPER caesar salad 15.25

Extra 1GR black truffle (T. Melanosporum) 5.50

COLD STARTERS

Crab salad with cocktail sauce and avocado	23.75
Salmon with cucumber, green apple and coriander	15.25
Beef tenderloin tartar with Piment d'Espelette and pickles from Amsterdam	17.00
Beef tenderloin tartar with 10GR of Baerii caviar and potato	36.25
Burrata with pumpkin, pumpkin seeds and salted lemon	15.25
Beef tenderloin carpaccio with mustard cream and aged goat cheese	17.00

1/2 EUROPEAN LOBSTER

With mayonnaise 30.00	Gratiné the MARIS PIPER way 31.00	Mac 'n cheese 31.50
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WARM STARTERS

Tortellini with egg yolk, celeriac broth and lovage	14.25
Hen egg with crouton and brown butter <i>Add 10GR Baerii caviar</i>	13.25 + 23.75
Lacquered sweetbread with charred onion and black garlic	19.50
Scallops with fennel and rich seafood sauce	19.00
Grilled octopus with barbecued potato and ink vinaigrette	18.50

MAIN COURSES

MEAT

Tournedos <i>140GR / 200GR</i>	23.75 / 34.25
Porkbelly from Zeeland <i>With savoy cabbage</i>	18.50
Spring Chicken <i>The Guts & Glory way</i>	20.50

FISH

Monkfish <i>With truffle beurre blanc and lardo</i>	38.50
Red mullet <i>With blood orange, watercress and sauce Bécasse</i>	23.50

VEGETABLES

Fresh pasta <i>With black truffle butter</i>	20.50
Jerusalem artichoke <i>With Vacherin Mont d'Or, chervil root and black truffle</i>	18.50
Pan-fried cauliflower <i>With hazelnut and mousseline of herbs</i>	16.50

DEFINITELY TO SHARE

Rib eye 500GR <i>Dutch dairy cow served with beef butter</i>	73.50
Kemper free-range chicken <i>The Guts & Glory way</i>	44.75
Beef Wellington <i>To order 24 hours in advance</i>	115.00 four slices, 29.00 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 *	5.75
Spinach and black chanterelle	5.75
Butter lettuce	4.75
Potato and bone marrow puree *	6.75
Scarole mash with smoked bacon *	6.00
Sauteed chicory with Lardo and pine nuts	6.25
Crispy fried potatoes with herbal oil *	7.75
Brussel sprouts with red onion and beurre blanc	6.25
Beetroot salad with horseradish and fresh herbs	4.75