

MARIS PIPER

BRASSERIE

LUNCH 12.00 - 15.00



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

DINNER 18.00 - 22.00



OYSTERS

	3 OYSTERS	6 OYSTERS
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	9.75	19.50
Oysters au gratin <i>Served with Hollandaise and spinach</i>	16.50	31.50

SEASONAL DISH

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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, <i>gratiné the MARIS PIPER way 220GR</i>	38.50	Marinated raw fish with citrus	14.25
Smoked eel with brioche	14.50	Rillettes of Livar pig with red onion compote	10.00
Herring with pickles from Amsterdam	7.50	Mushrooms on crispy pastry	14.75

ONLY FOR LUNCH

LUNCH MENU 3 courses	37.50
MARIS PIPER caesar salad	15.25
<i>Add chicken thigh</i>	+ 5.75

1/2 EUROPEAN LOBSTER

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

Crab salad <i>hand-picked with cocktail sauce and avocado</i>	24.50
Salmon with cucumbers, green apple and coriander	15.25
Beef tenderloin tartar with <i>Piment d'Espelette and pickles from Amsterdam</i>	17.00
Beef tenderloin tartar with <i>10GR of Baerii caviar and potato</i>	36.25
Burrata with <i>barbecue asparagus, roasted almonds and spring herbs</i>	15.25
Beef tenderloin carpaccio with <i>mustard cream and aged goat cheese</i>	17.00

WARM STARTERS

Tortellini with <i>egg yolk, celeriac broth and lovage</i>	14.25
Hen egg with <i>crouton and brown butter</i>	14.50
<i>Add 10GR Baerii caviar</i>	+ 23.75
Lacquered sweetbread with <i>charred onion and black garlic</i>	20.50
Scallops with <i>fennel and rich seafood sauce</i>	23.50
Grilled octopus with <i>barbecued potato and ink vinaigrette</i>	18.50

MAIN COURSES

MEAT

Tournedos <i>175GR</i>	29.50
Porkbelly from Zeeland <i>With savoy cabbage</i>	21.50
Spring Chicken <i>The Guts & Glory way</i>	20.50

FISH

Monkfish <i>With lardo, beurre blanc and Black Pearl caviar</i>	42.50
Cod <i>With cauliflower and sorrel</i>	24.50

VEGETABLES

Fresh pasta <i>cacio e pepe</i> <i>With pecorino cheese</i>	15.50
White asparagus <i>With ham butter and sea vegetables</i>	17.50
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>	140.00 four slices, 35.00 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	7.20
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	9.50
Crispy fried potatoes with herbal oil *	7.75
Beetroot salad with horseradish and fresh herbs	4.75