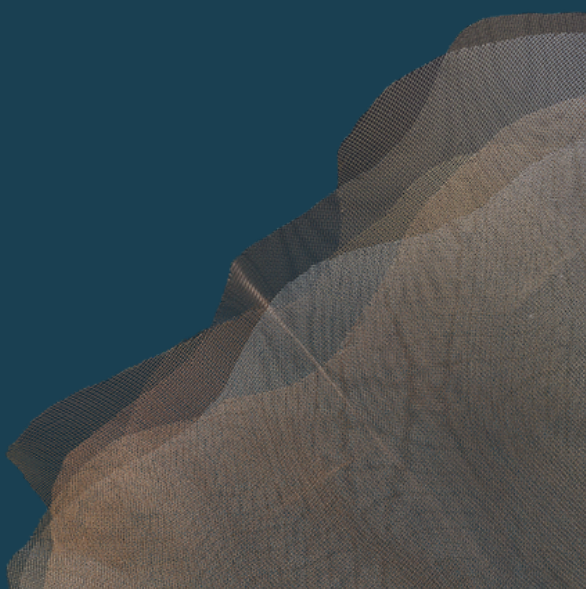
IN-ROOM DINING



BREAKFAST
7AM - 11AM

BAKERY BREAKFAST BASKET (v, d, n, g) 22.5
croissant | chocolate bun | raisin cinnamon roll | bread rolls
served with cheese | cold cuts | butter | preserves

FRUIT SALAD (v) 14
selection of seasonal fruit

YOGHURT BOWL WITH FRUIT (v, d) 22

AVOCADO ON TOAST (v) 22
poached eggs

ORGANIC FARM EGGS (v) 22
fried | scrambled | poached | omelette | boiled

CHOICE OF SIDES
bacon | chicken sausage | beans | tomato | mushrooms | spinach |
Dutch cheese | ham | avocado

COFFEE & TEA

ESPRESSO	7
MACCHIATO / CORTADO	7
FILTER COFFEE	8
CAPPUCCINO	8
FLAT WHITE	8.5
LATTE	8.5
HOT CHOCOLATE	8.5

Milk options:
whole | skimmed | almond | oat

BLACK TEA 7
english breakfast | earl grey | darjeeling

WHITE TEA 7
silver needle

GREEN TEA 7
jasmine pearls

HERBAL INFUSIONS 7
whole chamomile flower | rooibos | whole lemon verbena

FRESH INFUSIONS 7
mint | ginger | lemon

Please be advised that all prices are inclusive of local VAT.
A €10 cover fee will be charged to all orders.

(v) vegetarian | (vg) vegan | (g) gluten | (d) dairy | (n) nuts | (f) fish | (c) crustaceans
Allergen information available upon request.

ALL DAY
11AM - 11PM

SNACKS & APERITIF

VEAL BITTERBALLEN (d, g) 14
mustard | pickles

CHEESE CROQUETTES (v, d, g) 16
mustard | pickles

HAND-CUT FRIES (vg) 8
Add-ons:
truffle mayonnaise 4
parmesan cheese 4

FRESHLY BAKED BREAD BASKET (v, g) 12
olive oil | butter

OSETRA CAVIAR 50G (d, f, g) 98
with condiments, Caviar by House of Caviar

STARTERS

CAESAR SALAD (d, g, f) 22
romaine | anchovy | olives | egg | croutons
Add-ons:
grilled chicken breast 8
cured smoked salmon 8
grilled prawns (c) 8

CAPRESE SALAD (v, d, g) 21
burrata | variety of tomatoes | basil cream | bread tuile

MAINS

TROFIE PASTA AL PESTO (v, d, g) 20
Parmesan

LASAGNETTA (d, g) 29
beef bolognese | béchamel | Parmesan

SICILIAN TUNA COTOLETTA (f, g) 38
coloured tomato salad | onion cream | balsamic dressing

TUSCAN BEEF ENTRECÔTE (d) 39
spinach salad | Taggiasca olives | bell pepper | Parmesan

SIGNATURE SANDWICHES

HOMEMADE FOCACCIA (g)
Parma ham | mozzarella | basil (d) 22
cured salmon | green apple | crème fraîche | mizuna | soy (d) 22
rucola | sun-dried tomatoes | pine nuts (vg) 19

CLUB SANDWICH (d, g) 29
chicken | lettuce | bacon | egg | truffle

STEAK SANDWICH (d, n, g) 33
bavette | hollandaise sauce | little gem | pickled red onion

HOLSTEIN BEEFBURGER (d, n, g) 35
brioche | Old Amsterdam cheese | bacon | pickled cucumber
served with hand-cut fries

DESSERTS

CHEF ANTONIO'S HOME-MADE TIRAMISU (d) 16
savoiardi | espresso | mascarpone | amaretto

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OVERNIGHT
11PM - 7AM

SIGNATURE SANDWICHES, SALAD & PASTAS

TURKEY HAM AND CHEESE TOASTIE (d, g) 15

HOLSTEIN BEEFBURGER (d, n, g) 35
brioche | Old Amsterdam cheese | bacon | pickled cucumber
served with hand-cut fries

CAESAR SALAD (d, g, f) 22
romaine | anchovy | olives | egg | croutons
Add-ons:
corn-fed chicken breast 8

PENNE AL PESTO (v, d, n, g) 20
Parmesan

PENNE BEEF BOLOGNESE (d, g) 22
Parmesan

SNACKS

VEAL BITTERBALLEN (d, g) 14

CHEESE CROQUETTES (v, d, g) 16

HAND-CUT FRIES (vg) 8

PIZZA

PIZZA MARGHERITA (v, g) 26

PIZZA CON SALAME (d, g) 28

CURRIES

RED THAI CURRY (vg) 24
soy | basmati rice

DESSERT

CHEF ANTONIO'S HOMEMADE TIRAMISU (d, g) 16
savoiardi | espresso | mascarpone | amaretto

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ALCOHOLIC BEVERAGES

WHITE WINES

GEMISCHTER SATZ, GRUBER RÖSCHITZ - 2025 — 9 | 45
Weinviertel - Austria - Grüner Veltliner

SOAVE CLASSICO, CAPITEL TENDA - 2025 — 12 | 60
Veneto - Italy - Garganega

MARSANNE LES VIGNES D'À CÔTE - 2023 — 16 | 80
Rhône - France - Marsanne

RED WINES

RIOJA TINTO CRIANZA CONDE VALDEMAR - 2021 — 9 | 45
Rioja - Spain - Tempranillo, Mazuelo, Graciano, Maturana

VALPOLICELLA DOC SUPERIORE TEDESCHI - 2022 — 12 | 60
Veneto - Italy - Corvina, Corvinone, Rondinella

SPÄTBURGUNDER QBA E.R. - 2023 — 16 | 80
Ahr - Germany - Spätburgunder

ROSÉ WINE

MENCÍA ROSÉ BIERZO DO CUATRO PASOS - 2025 — 9 | 45
Bierzo - Spain - Mencía

WHISPERING ANGEL CHÂTEAU D'ESCLANS - 2024 — 85
Provence - France - Grenache, Cinsault, Vermentino

CHAMPAGNE AND SPARKLING WINES

BLANC DE BLANCS EXTRA BRUT ORGANIC — 15 | 81
Penedès - Spain - Xarel·lo, Macabeu, Parellada

MOËT & CHANDON IMPERIAL BRUT — 18 | 120
Champagne - France - Pinot Noir, Chardonnay & Pinot Meunier

MOËT & CHANDON ROSE — 23 | 140
Champagne - France - Pinot Noir, Chardonnay & Pinot Meunier

BEER

HEINEKEN — 8

EEUWIGE JEUGD GLADJANUS IPA — 13

NON-ALCOHOLIC BEVERAGES

HEINEKEN 0.0% — 8

VAN NAHMEN SPARKLING JUICY TEA VANILLA — 11
vanilla | quince | apricots

VAN NAHMEN SPARKLING JUICY TEA RHUBARB — 11
rhubarb | black tea | rose

SOFT DRINKS

COCA-COLA — 8
COCA-COLA ZERO — 8
SPRITE — 8
FANTA — 8
FEVER-TREE TONIC WATER — 8.5
FEVER-TREE GINGER BEER — 8.5
FEVER-TREE GINGER ALE — 8.5

JUICES

ORANGE — 8
APPLE — 8
GREEN — 8.5
DETOX — 8.5

Please be advised that all prices are inclusive of local VAT.
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Most wines contain sulfites.
Allergen information available upon request.

SUSTAINABILITY

Served with Care

At Mandarin Oriental Conservatorium, true luxury is not only about beauty, comfort or taste – it is also about responsibility.

We believe every detail matters, from carefully chosen ingredients and mindful sourcing to thoughtful efforts to reduce waste and make conscious choices in the way we work.

Mandarin Oriental continues to shape a more responsible approach to luxury hospitality through ongoing initiatives and a focus on greater transparency in reporting, while at Mandarin Oriental Conservatorium we are committed to continuously improving our practices in the heart of Amsterdam.

With every dish and every experience, we aim to care for our guests, our community and the world around us.

TASTE BEAUTIFULLY. ENJOY CONSCIOUSLY