

CONSERVATORIUM

AMSTERDAM

*Festive Season 2025*



WELCOME TO THE CONSERVATORIUM HOTEL, WHERE CHRISTMAS MAGIC MEETS REFINED ELEGANCE IN AMSTERDAM'S PRESTIGIOUS MUSEUM QUARTER.

'TIS THE SEASON TO CELEBRATE WITH THOSE CLOSEST TO YOUR HEART. JOIN US IN AMSTERDAM'S MOST LUXURIOUS DISTRICT, WHERE THE WARMTH OF THE HOLIDAYS COMES ALIVE IN EVERY CORNER. EMBRACE THE JOY OF TOGETHERNESS WITH OUR ENCHANTING FESTIVE ACTIVITIES AND SEASONAL CELEBRATIONS, THOUGHTFULLY CURATED TO CREATE UNFORGETTABLE CHRISTMAS MEMORIES.

LET THE SPIRIT OF THE SEASON SURROUND YOU AS YOU GATHER WITH LOVED ONES IN A SETTING WHERE HOLIDAY TRADITIONS BLEND SEAMLESSLY WITH CONTEMPORARY SOPHISTICATION.

*Festive Season*



DECEMBER - JANUARY

# Dining

SUNTORY TIME



## FESTIVE MENU

# *Meetings & Events*

Available from 22<sup>nd</sup> November - 31<sup>st</sup> December

### TASTING MENU

Four Courses - €135.00 per person

Wine Pairing - €55.00 per person

Exclusive Wine Pairing - €95.00 per person

### STARTER

Hamachi from Zeeland  
sea buckthorn, green asparagus, seaweed,  
and a caviar dressing

### SECOND COURSE

Lobster Broth  
with open ravioli, fennel, and fresh herbs

### MAIN COURSE

Venison Fillet with Pistachio Crust  
parsnip, white chocolate, and cranberries from Texel

### DESSERT

Monte Bianco  
chestnut mousse, blackcurrant  
and vanilla ice cream

[events@conservatoriumhotel.com](mailto:events@conservatoriumhotel.com) | +31(0)20 570 0045

## FESTIVE MENU

# Taiko Christmas

25th & 26th December  
Dinner starts at 7 p.m.  
8 course menu €185.00  
Wine pairing €95.00  
Exclusive wine pairing €145.00

\*\*\*

### SCALLOP

yuzu | kosho | ginger | nori

\*\*\*

### DAIKON SALAD

tofu | black truffle

\*\*\*

### TUNA TASTING

nigiri | maki | sashimi

\*\*\*

### LOBSTER DIM SUM

gyoza | tom yum

\*\*\*

### MISO BLACK COD

sea buckthorn | aubergine

\*\*\*

### A5 WAGYU

Taiko rice | eryngii mushroom | Asian greens

\*\*\*

### MONTE BIANCO

chestnut | blackcurrant

\*\*\*

### GINGERBREAD MAN

chocolate mousse | crème anglaise

## FESTIVE MENU

# *Taiko Christmas*

### VEGETARIAN

25th & 26th December  
Dinner starts at 7 p.m.  
8 course menu €185.00  
Wine pairing €95.00  
Exclusive wine pairing €145.00

\*\*\*

#### ERYNGII

yuzu | kosho | ginger

\*\*\*

#### DAIKON SALAD

tofu | black truffle

\*\*\*

#### SUSHI TASTING

nigiri | maki

\*\*\*

#### DIM SUM

siu mai | tom yum | sesame

\*\*\*

#### MISO CELERIAC

sea buckthorn | aubergine

\*\*\*

#### TERIYAKI TEMPEH

Taiko rice | eryngii mushroom | Asian greens

\*\*\*

#### MONTE BIANCO

chestnut | blackcurrant

\*\*\*

#### GINGERBREAD MAN

chocolate mousse | crème anglaise

## FESTIVE MENU

# *Barbounia Christmas*

24th, 25th & 26th December  
4 course menu €110.00  
Wine pairing €55.00  
Exclusive wine pairing €85.00

\*\*\*

### VENISON CARPACCIO

pomegranate | pistachio | chicory salad

\*\*\*

### PUMPKIN SOUP

king crab | pear | crème fraîche | sourdough croutons

\*\*\*

### STUFFED TURKEY

truffle potato gratin | baby corn | turkey jus | liver paté

\*\*\*

### CHRISTMAS CHOCOLATE DESSERT

caramel | vanilla ice cream

Our à-la-carte menu is available alongside the festive menu

## FESTIVE MENU

# Taiko NYE

31st December

Dinner starts at 7 p.m.

8 course menu €210.00

Wine pairing €95.00

Exclusive wine pairing €145.00

\*\*\*

### SCALLOP

yuzu | kosho | ginger | nori

\*\*\*

### DAIKON SALAD

tofu | black truffle

\*\*\*

### TUNA TASTING

nigiri | maki | sashimi

\*\*\*

### LOBSTER DIM SUM

gyoza | tom yum

\*\*\*

### MISO BLACK COD

sea buckthorn | aubergine

\*\*\*

### A5 WAGYU

Taiko rice | eryngii mushroom | Asian greens

\*\*\*

### LYCHEE RASPBERRY FIZZ

bavarois | champagne | raspberry jam

\*\*\*

### THE CLOCK

chocolate | praline noisette | gianduja glace

## FESTIVE MENU

# Taiko NYE

### VEGETARIAN

31st December

Dinner starts at 7 p.m.

8 course menu €210.00

Wine pairing €95.00

Exclusive wine pairing €145.00

\*\*\*

#### ERYNGII

yuzu | kosho | ginger

\*\*\*

#### DAIKON SALAD

tofu | black truffle

\*\*\*

#### SUSHI TASTING

nigiri | maki

\*\*\*

#### DIM SUM

siu mai | tom yum | sesame

\*\*\*

#### MISO CELERIAC

sea buckthorn | aubergine

\*\*\*

#### TERIYAKI TEMPEH

Taiko rice | eryngii mushroom | Asian greens

\*\*\*

#### LYCHEE RASPBERRY FIZZ

bavarois | champagne | raspberry jam

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#### THE CLOCK

chocolate | praline noisette | gianduja glace

## FESTIVE MENU

# *Barbounia NYE*

31st December  
4 course menu €135.00  
Wine pairing €55.00  
Exclusive wine pairing €85.00

\*\*\*

### VENISON CARPACCIO

pomegranate | pistachio | chicory salad

\*\*\*

### PUMPKIN SOUP

king crab | pear | crème fraîche | sourdough croutons

\*\*\*

### CÔTE DE BOEUF

potato gratin | seasonal vegetables | jus

\*\*\*

### NEW YEAR'S EVE CHOCOLATE DESSERT

caramel | vanilla ice cream

Our à-la-carte menu is available alongside the festive menu



*A Festive Stay*





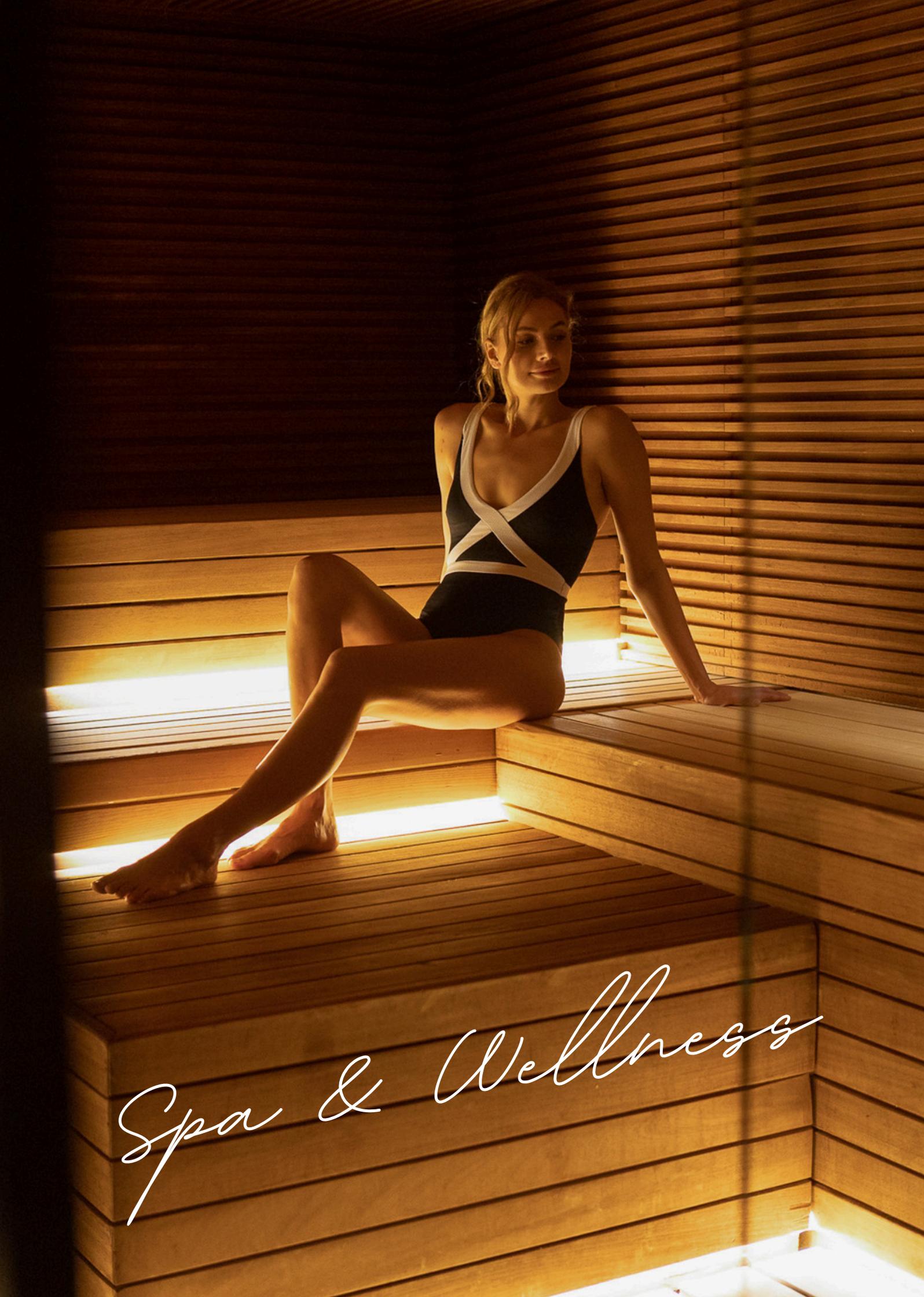
## *Festive Wonders*

### *at Conservatorium Hotel*

Step into a season of understated glamour. Surrounded by enchanting Christmas décor and the city's winter lights, immerse yourself in a curated festive experience where luxury meets lifestyle.

With our Festive Wonders Escape, enjoy 10% off, a €100 spa or dining credit, 2 tickets to the Amsterdam Light Festival, and daily breakfast. A celebration of indulgence, warmth, and refined holiday magic.

To make a reservation, please [click here](#)



*Spa & Wellness*

# Akasha Spa

Experience blissful rejuvenation with our diverse treatment menu this holiday season. Discover our carefully selected array of signature treatments, facials, beauty rituals, hydrotherapy sessions, and specialized treatments. Indulge in our luxurious treatment rooms, including a spacious double suite, where our skilled professionals provide unparalleled care and attention

## SHINE WITH US

Step into the season feeling renewed and radiant with our Diamond Well Living Scrub & Massage Ritual. For €195, indulge in a luxurious 80-minute treatment that begins with an exfoliating blend of Dead Sea salt crystals and rice powder, gently buffing the skin to silky perfection. Let your body relax completely as you're enveloped in a full-body massage with aromatic dry oil, melting away tension and restoring calm.

To enhance your experience, a warming gel is applied to areas needing extra care, such as the neck, shoulders and lower back, leaving you deeply soothed and rebalanced.

## UP AND GLOW

Reveal your most radiant self this season with our transformative Inhibit Face Lift treatment. For €225, experience 60 minutes of expert care designed to soften expression lines and visibly rejuvenate the skin. This advanced facial combines a potent blend of active ingredients with dynamic massage techniques that stimulate microcirculation and refine your skin's appearance, leaving you sculpted, lifted, and glowing.

Wellness treatments, please [click here](#)



*Give the gift  
of Conservatorium*

Beautifully composed gift vouchers are available to use throughout the hotel. Indulge in a luxurious overnight stay, savour elegant dining, rejuvenate with a stunning spa escape, or opt for a versatile monetary gift voucher. Explore our in-house Van Baerle Shopping Gallery, where a selection of specially curated treats and presents await, alongside hand-selected beauty products from Akasha Spa. Unveil the perfect gift for your loved ones, presented with unparalleled elegance.

For online gift voucher purchases, please click [here](#) or contact the Conservatorium Hotel team for more details:

contact@conservatoriumhotel.com | +31 (0)20 570 000

# CONSERVATORIUM

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