

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.

A person wearing a white robe is lying in a bed with white linens. Their arm is extended, holding a glass of white wine garnished with lemons. The glass sits on a dark red bedside table. The background is a dark headboard.

Festive Season

DECEMBER - JANUARY

Dining



FESTIVE MENU

Meetings & Events

Available from 22nd November - 31st 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 | +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

THE CLOCK

chocolate | praline noisette | gianduja glaze

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



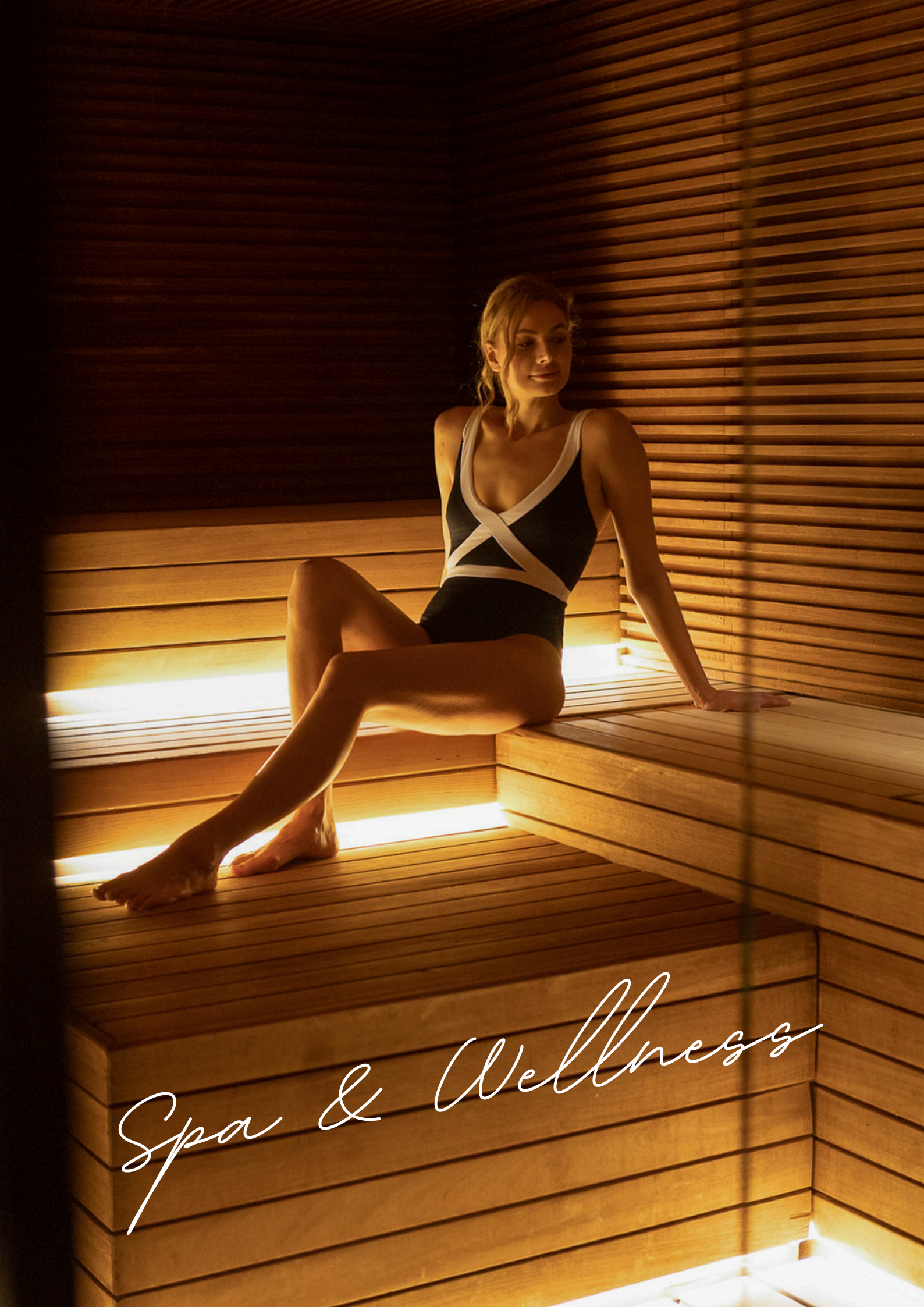


Festive Wonders
at Conservatorium Hotel

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

AMSTERDAM

Conservatorium Hotel, Paulus Potterstraat 50, 1071 DB Amsterdam
+31 (0)20 570 0000 | contact@conservatoriumhotel.com
conservatoriumhotel.com