



**BISTRO
BERLAGE**



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The Beurs van Berlage was designed by Dutch architect Hendrik Petrus Berlage and was opened by Queen Wilhelmina in 1903. Various artists worked on decorating the interior of this iconic building. Bistro Berlage is located in the former main entrance to the building when it was still the commodity exchange. Inside are three mosaic panels designed by Dutch artist Jan Toorop that refer to the past, the present and the future.

Bistro Berlage is accommodated in a listed building where contemporary classics are served. The food reflects the rich history of the stock exchange building and its place in Amsterdam. The ingredients, many of which are grown locally, are supplied fresh daily and prepared with care and attention.



THREE COURSE DINNER

Compose your own three course dinner	37.50
With matching wines	14.50



SOUPS

SEASONAL SOUP ask our employees about the seasonal soup	8.50
SHIITAKE BROTH with spring onion and tofu ✓	9.50
BOUILLABAISE with red gurnard, halibut, rouille and bread	15.00



STARTERS

BEEF CARPACCIO with rocket, cashew nuts, Parmesan and lemon-olive oil mayonnaise <i>Winesuggestion: Quartaut Chardonnay - Languedoc, France</i>	14.00
STEAK TARTARE with caper salt, smoked tomato gel, egg yolk and truffle gel <i>Winesuggestion: Shiraz Milton Park - Angaston, Australia</i>	14.00
GRUYÈRE SOUFFLÉ , frisée salad, pickled carrot, olives and Dijon mayonnaise ✓ <i>Winesuggestion: Sancerre Sauvignon Blanc - Loire, France</i>	14.00
SPINACH SALAD with Roquefort, red chicory, pomegranate, baby carrots and walnut dressing ✓ <i>Winesuggestion: Marsanne - Rhône, France</i>	14.00
PULLED CRAB AND MARINATED KING PRAWNS with Granny Smith, white cabbage, lamb's ears and tobiko <i>Winesuggestion: Grüner Veltliner Löss - Kamptal, Austria</i>	14.00
FOIE GRAS TERRINE with a brioche and Aceto Balsamico di Modena <i>Winesuggestion: Puglia Primitivo - Puglia, Italy</i>	16.50





MAIN COURSES

PUY LENTILS with aubergine, peas, watercress and carrot coulis ✓ <i>Winesuggestion: Vallobera Rioja Crianza - Rioja, Spain</i>	18.00
HALIBUT FILLET with asparagus, Dutch mirepoix and mussel foam <i>Winesuggestion: Sancerre Sauvignon Blanc - Loire, France</i>	20.00
ZUCCHINI NOODLES with boletus, artichoke, feta cheese and red pepper coulis ✓ <i>Winesuggestion: Shiraz Milton Park - Angaston, Australia</i>	22.00
POUSSIN with pommes pont neuf, salad and home-made mayonnaise <i>Winesuggestion: Puglia Primitivo - Puglia, Italy</i>	22.00
BEEF STEAK with potato pie, broad beans, and smoked paprika sauce <i>Winesuggestion: Malbec Reservado - Mendoza, Argentina</i>	23.00
DUCK BREAST FILLET with celeriac cream, leek, green peas and port sauce <i>Winesuggestion: Malbec Reservado - Mendoza, Argentina</i>	23.00
SUSTAINABLY CAUGHT TUNA STEAK with pearl barley, cherry tomato, red onion and olives <i>Winesuggestion: Puglia Primitivo - Puglia, Italy</i>	25.00
WEEKLY DISH ask our employees about the weekly changing dish	20.00



SIDE DISHES

Mixed salad ✓	5.00
Seasonal vegetables ✓	
Frites with mayonnaise ✓	



DESSERTS ✓

PINEAPPLE TARTE TATIN with lime sorbet and strawberry gel <i>Winesuggestion: Muscat Château Bellevue</i>	9.00
PISTACHIO PUDDING with coconut ice cream and dried raspberries <i>Winesuggestion: Muscat Château Bellevue</i>	
POACHED RHUBARB with rhubarb gel and lemon mascarpone cream <i>Winesuggestion: Muscat Château Bellevue</i>	
CHOCOLATE MOELLEUX with tonka bean ice cream and caramel sauce <i>Winesuggestion: Banyuls 5 ans d'âge</i>	
CITRUS CREME BRULÉE <i>Winesuggestion: Muscat Château Bellevue</i>	
DUTCH CHEESE PLATTER with figs, grapes and nut bread (supplement 3.50) <i>Winesuggestion: 10 Years Old Tawny Tonel Port</i>	

DIETARY REQUIREMENTS OR ALLERGIES? Please let us know.

✓ Vegetarian dish



Network: BistroBerlage
Password: Beursplein



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