



# WELCOME TO BISTRO BERLAGE

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 under the direction of our head chef. 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.



## BISTRO BERLAGE PRODUCTS



In addition to the delicious dishes that can be enjoyed in the Bistro, we also have a number of unique Bistro Berlage products that you can enjoy at home. Each product is - just like the Beurs van Berlage - a true gesamtkunstwerk: an ideal combination of (in this case not arts but) ingredients. In the appearance of all products, we use the art forms that Berlage uses in his buildings. Each product contains a line of poetry by Albert Verwey and each label a character from one of Toorop's tableaux. The Bistro Berlage products can be recognized in the menu by the underlined words.



Network: [BistroBerlage](#)  
Password: [Beursplein](#)

[bistroberlage.com](http://bistroberlage.com)  
[#BistroBerlage](https://twitter.com/BistroBerlage)





## BREAKFAST

10 am - 5 pm

- ✓ ⇒ **BANANA BREAD** 4,00
- ✓ ⇒ **CROISSANT** with homemade marmelade 5,00
- ✓ ⇒ **GREEK YOGURT** with homemade granola, red fruit, coconut and honey
- ✓ ⇒ **PANCAKES** served with red fruit and blackberries 9,00
- ✓ ⇒ **FRIED EGGS** with ham and/or cheese 9,50
- ⇒ **EGGS BENEDICT** with smoked salmon 10,00

## SANDWICHES

11 am - 5 pm

Choice of white or multi-grain

- ✓ ⇒ **GRILLED CHEESE BAGEL** with ham or grilled sausage 7,50
- ✓ ⇒ **OLD CHEESE SANDWICH** with dried tomatoes and mustard mayonnaise 9,50
- ✓ ⇒ **SANDWICH WITH SAUTEED MUSHROOMS** onions, Gruyère, tarragon and a poached egg 10,00
- ✓ ⇒ **SANDWICH WITH ROASTED CAULIFLOWER** carrot hummus, pumpkin seeds and mango-szechuan chutney 10,00
- ⇒ **CARPACCIO SANDWICH** with Parmesan, arugula, cashew nuts and lemon mayonnaise 12,50
- ⇒ **SMOKED SALMON SANDWICH** with horseradish cream 14,00
- ⇒ **TWO VEAL CROQUETTES** from Holtkamp with bread, butter and homemade mustard 12,00
- ⇒ **TWO SHRIMP CROQUETTES** from Holtkamp with bread, butter and cocktail sauce 14,00
- ⇒ **12 O'CLOCK**; veal croquette, soup of the day and an open sandwich with a fried egg 14,00
- ⇒ **SHABU SANDWICH** thinly sliced steak with fried onions, melted cheese 10,00

### DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

- ⇒ Also available To Go
- ✓ Vegetarian dish
- Bistro Berlage retail items



## BISTRO SPECIALS

11 am - 10 pm

- ✓ ⇒ **DELUXE HOTDOG** with coleslaw, fried onions and condiments 9,00
- FLAMMKUCHEN WITH BACON** creme fraiche, Gruyère and red onion 11,50
- ✓ **FLAMMKUCHEN WITH WILD MUSHROOMS** creme fraiche, Gruyère and tomato 11,50
- BISTRO BEEFBURGER** with cheddar, onion chutney, served with fries and salad 18,00
- ✓ **VEGETARIAN BURGER** with cheddar, onion chutney, served with fries and salad 18,00

## SOUPS

11 am - 10 pm

- ✓ ⇒ **MUSTARD SOUP** made of homemade mustard with bread and butter 8,50
- ⇒ **SOUP OF THE DAY** served with bread and butter 8,50

## SALADS

11 am - 10 pm

- ✓ ⇒ **SALAD WITH CHARDS** peas, feta, almonds and a dressing of homemade liquorice mustard - small 12,00 | medium 14,00
- 🍷 Wine suggestion: Viognier, Domaine Haut de Mourier
- ✓ ⇒ **CAESAR SALAD** with grilled chicken, egg, anchovy, Parmesan and croutons small 12,50 | medium 14,50
- 🍷 Wine suggestion: Grüner Veltliner, Löss

## PIES

10 am - 10 pm

**WIDE SELECTION OF PIES** 4,50

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Please let us know.

- ⇒ Also available To Go
- ✓ Vegetarian dish
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# STARTERS

5.30 pm - 10 pm

- ✓ ⇒ **SALAD WITH CHARDS** peas, feta, almonds and a dressing of homemade liquorice mustard 12,00
- 🍷 Wine suggestion: Viognier, Domaine Haut de Mourier
- ✓ ⇒ **CAESAR SALAD** with grilled chicken, egg, anchovy, Parmesan and croutons 12,50
- 🍷 Wine suggestion: Grüner Veltliner, Löss
- CLASSIC STEAK TARTARE** served with a poached egg and a brioche 14,50
- 🍷 Wine suggestion: Chardonnay, Quartaut
- GRAVAD LAX** with cucumber, apple, radish and creme fraiche 15,50
- 🍷 Wine suggestion: Sauvignon Blanc, Le Dropt
- ESCARGOTS** with smoked garlic, served with bread and butter 14,50
- 🍷 Wine suggestion: Grenache, Côtes de Provence Chateau Paquette
- ✓ **TOMATO TARTAR** with asparagus noodles, green ketchup with jalapeños and lavender oil 13,50
- 🍷 Wine suggestion: Grüner Veltliner, Löss

## CHEF'S SPECIAL

5:30 pm - 10 pm

**THREE-COURSE MENU** - Compose your own 3-course menu 39,50

**WITH MATCHING WINES** 17,50

### DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

⇒ Also available To Go  
✓ Vegetarian dish  
Bistro Berlage retail items

## MAIN COURSES

5:30 pm - 10 pm

**FARM RAISED CHICKEN ROULEAU** served with baked endive, carrot wasabi cream, lemon and a sauce of bacon 21,00

🍷 Wine suggestion: Blush Pinot Grigio, Principato

**RIB EYE** with hollandaise sauce, served with green beans and fries 24,00

🍷 Wine suggestion: Malbec, Fabre Montamyou 'Reservado'

**CODFISH** with green asparagus, La Ratte potatoes and a sauce of shellfish 24,00

🍷 Wine suggestion: Viognier, Domaine Haut de Mourier

**SEA BREAM** with tomatoes, capers, olives, red onions and tagliatelle 21,00

🍷 Wine suggestion: Verdejo, Tresolmos Lias

✔️ ⇨ **RICOTTA RAVIOLI** with artichoke, hazelnuts and homemade truffle butter 18,00

🍷 Wine suggestion: Primitivo, Caiaffa

✔️ ⇨ **RISOTTO** with asparagus, a poached egg and lemon oil 18,00

🍷 Wine suggestion: Grüner Veltliner, Löss

## SIDE DISHES

5:30 pm - 10 pm

✔️ Fries with mayonnaise 5,00

✔️ Fries with homemade smoked cherry tomato ketchup 5,00

✔️ Green salad 5,00

✔️ Seasonal vegetables 5,00

### DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

⇨ Also available To Go

✔️ Vegetarian dish

Bistro Berlage retail items

## DESSERTS

5:30 pm - 10 pm

**LEMON CURD** with vanilla ice cream and caramelized nuts 9,00



Wine suggestion: Semillion, Chateau Bellevue Monbazillac

**CHOCOLATE FONDANT** with banana ice cream and caramel sauce 9,00



Wine suggestion: Banyuls '5 ans d'age' Domaine De Baillaury

**SORBET** of pear- lime- and raspberry ice cream with fresh fruit 9,00



Wine suggestion: Cava d'arciac Selecció Brut

**CHEESE PLATTER** with raisin nut bread and homemade chutney 12,50



Wine suggestion: Quinta de la Rosa, 10 years old tawny

**WIDE SELECTION OF PIES** 4,50

### DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.



Also available To Go



Vegetarian dish

Bistro Berlage retail items

## BITES

11 am - 10 pm

- ✓ **HOMEMADE MIXED NUTS** with smoked salt en Pimentón de la Vera 4,00
- ✓ **OLIVES** 4,00
- ✓ **OLD AMSTERDAM CHEESE** served with homemade mustard 8,00
- HOMEMADE DRIED SAUSAGES**, served with bread and butter (choice of natural, garlic, and paprika) 8,00
- ✓ **CRUDITÉ** served with hummus 8,00
- ✓ **BREAD PLATTER** with salted Hawaiï butter, olives, tapenade, and lemon oil 8,00
- VEAL 'BITTERBALLEN'** (6) served with homemade mustard 8,00
- SHRIMP CROQUETTES** (6) with cocktail sauce 8,00
- HOMEMADE CHORIZO CROQUETTES** (6) 8,00
- ✓ **CHEESE STICKS** (6) served with chili sauce 8,00
- SPICY SPRING ROLLS** (6) served with chili sauce 8,00
- ✓ **HOMEMADE RISOTTO BALLS** (6) 8,00
- CRISPY CHICKEN THIGHS** (6) served with chili sauce 8,00
- SELECTION OF WARM BITES** (8) 'bitterballen', cheese sticks, spicy spring rolls and shrimp croquettes 10,00
- ⇒ **NACHOS WITH PULLED CHICKEN** jalapeño, melted cheddar, and a dip of barbecue and creme fraiche 12,00

## TO SHARE

11 am - 10 pm

served with bread and butter

- DELUXE PLATTER** steak tartar, gravad lax, pulled chicken and grilled vegetables 15,00
- SAUSAGE PLATTER** homemade dried sausage, raw beef sausage, grilled sausage, pickles and mustard 13,00
- ✓ ⇒ **VEGETARIAN PLATTER** artichoke with yogurt-lemon dip 10,00
- COMBINATION PLATTER** 'bitterballen', cheese sticks, Old Amsterdam cheese, grilled sausage and olives 13,00

### DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

- ⇒ Also available To Go
- ✓ Vegetarian dish
- Bistro Berlage retail items

## NÖBLE TREE CÖFFEE

Coffee / Espresso 3,20  
Cappuccino 3,70  
Espresso macchiato 3,70  
Latte macchiato 3,70  
Milky coffee 3,70  
Flat white 4,00  
Double espresso 4,00  
With soy milk 0,30  
With oat milk 0,50  
With flavouring, aroma:  
caramel - vanilla - hazelnut 0,50

## NÖBLE TEA

Classic strong English 3,20  
Japan green sencha / lemon 3,20  
Traditional earl grey 3,20  
Verveine 3,20  
Suid African rooibos 3,20  
Black forrest fruits 3,20  
Jasmine 3,20

## FRESH TEA

Mint 4,00  
Ginger 4,00  
Rosemary 4,00  
Lemon-cinnamon 4,00

## FAVOURITES

Homemade iced tea 4,00  
Chai latte 4,00  
Iced coffee 4,50  
Hot chocolate with rum 9,50  
Irish Coffee - Jameson 9,50  
Spanish Coffee - Tia Maria 9,50  
Italian Coffee - Disaronno 9,50  
French Coffee - Grand Marnier 9,50

## SÖFT DRINK

Coca Cola / light / zero 3,20  
Coca Cola / zero 33 cl 5,20  
Fanta / Cassis 3,20  
Sprite / Rivella 3,20  
Fuze Tea Black Tea 3,20  
Fuze Tea Black Tea Green 3,20  
Fruit milk 3,20  
Chocolate milk 3,20  
Bitter Lemon 4,00  
Royal Bliss Ginger Beer 4,00  
Royal Bliss Ginger Ale 4,00  
Royal Bliss Tonic Regular 4,00  
Royal Bliss Tonic Yuzu 4,00  
Royal Bliss Berry Sensation 4,00  
Chaudfontaine still 0.2 ltr 3,20  
Chaudfontaine sparkling 0.2 ltr 3,20  
Chaudfontaine still 1 ltr 6,50  
Chaudfontaine sparkling 1 ltr 6,50



## JUICE

Apple juice 3,20  
Apple juice from Tirol 4,50  
Tomato juice 3,50  
Cranberry juice 3,50  
Fresh orange juice 4,00  
Fresh organge juice large 6,00

## PINKY ROSE LEMONADE

Flavours: Spiced lemon & rose | Chili  
grapefruit | Straight lemon | Floral  
ginger & orange  
Still or sparkling 4,50

## MADE BLUE WATER

We like to serve MADE BLUE water, which is wonderfully chilled tap water that we bottle on site. In addition, we donate an amount to MADE BLUE for every bottle that we put on the table. They provide 1000 times more drinking water per bottle in countries where there is permanent water scarcity.

Still or sparkling 4,00 per 0,7 ltr bottle

[www.madeblue.org](http://www.madeblue.org)

## BEER

### BEERS ON DRAUGHT

Wit van Berlage 33 cl 5,00  
Heineken 25 cl 4,50  
Heineken 35 cl 5,50  
Heineken 50 cl 7,00  
Affligem blond 5,50

### LOCAL BEERS BY BOTTLE

Brouwerij 't IJ - IJwit - White 6,00  
Brouwerij 't IJ - Zatte - Tripel 6,00  
De Eeuwige Jeugd - Lellebel - Blond 6,00  
Jopen - Mooie Nel - IPA 6,00  
Oedipus - Mannenliefde - Saison 6,00

### BEERS BY BOTTLE

Heineken 0% 4,00  
Amstel Radler 2% 4,50  
Brand Weizen 0% (white) 4,50  
Liefmans 5,00  
Apple bandit 5,00  
Corona 6,00  
Desperados 6,00

## SPIRIT

Dutch gin 5,50  
Corenwyn 5,50  
Jägermeister 5,50  
Vieux 5,50  
Bols Vodka 6,00  
Brugal extra dry 6,00  
Brugal Anejo 6,00  
Bacardi Superior 6,00  
Malibu 6,00  
Southern Comfort 6,00  
Damrak gin 6,00  
Hendrick's gin 6,00  
Tequila Silver 6,50  
Tequila Gold 6,50  
Rémy Martin VSOP 9,00

## LIQUEUR

Amaretto 6,00  
Baileys 6,00  
Kahlúa 6,00  
Tia Maria 6,00  
Licor 43 6,00  
Cointreau 6,00  
Drambuie 6,00  
Sambuca 6,00  
Limoncello 6,00  
Grand Marnier Rouge 6,00

## WHISKEY

Famous Grouse 7,00  
Jack Daniels 7,00  
Jack Daniels Honey 7,00  
Bulleit bourbon 7,00  
Glenfiddich single malt 8,00  
Tullamore 8,50  
Monkey Shoulder blended malt 9,00  
Highland Park 9,00  
The Macallan 10,00



## APERITIF

**HOUSE APERITIF:** Wit van Berlage, gin, lemon juice and grenadine 7,50

Port - ruby, white 5,50

Lillet Blanc 6,00

Semillion, Chateau Bellevue Monbazillac, Sud-Ouest, France 8,00

Banyuls 5 ans d'âge Domaine de Baillaury, Roussillon, France 8,50

Quinta de la Rosa, 10 years old tawny, Douro, Portugal 8,50

## COCKTAIL

**CUTIE** Cranberry and apple juice, sparkling water, honey, mint 6,00

**APEROL SPRITZ** Aperol, prosecco, sparkling water 6,00

**AMSTERDAMSE GIN & TONIC** Damrak gin, tonic, orange 9,50

**CLASSIC GIN & TONIC** Hendrick's gin, tonic, cucumber 9,50

**LIMONCELLO TONICA** Limoncello, yuzu tonic 9,50

**DARK & STORMY** Rum, ginger beer, lime 10,00

**BLOODY MARY** Vodka, tomato juice, tabasco 10,00

**TEQUILA SUNRISE** Tequila, orange juice, grenadine 10,00

**MOSCOW MULE** Vodka, ginger beer, lime 11,00

**ESPRESSO MARTINI** Vodka, Tia Maria, espresso 11,00

**BOHEMIAN VODKA** Vodka, Berry Sensation, rosemary, grapefruit 11,50

**YUZU SENSATION** Gin, Bliss Yuzu, red pepper, lime juice 11,50



## WHITE WINE

		
<b>CHARDONNAY, QUARTAUT</b> Languedoc, France Butter, woody, full	5,00	28,00
<b>SAUVIGNON BLANC, LE DROPT</b> Sud-Ouest, France Fresh, sleek, sour	5,00	28,00
<b>PINOT GRIGIO, GREGORIS</b> Veneto, Italy Fruity, elegant	5,00	28,00
<b>VERDEJO, LIAS 'FINCA TRESOLMOS'</b> Castilla y León, Spain Citrus, fresh, minerals	6,50	37,00
<b>VIOGNIER, DOMAINE HAUT DE MOURIER</b> Languedoc, France Spicy, peach, full	6,50	37,00
<b>GRÜNER VELTLINER, LÖSS</b> Kamptal, Austria, Granny Smith, balanced fresh	6,50	37,00
<b>MARSANNE, LOUIS CHÈZE</b> 2017 - Rhône, France Floral, chamomile, full and round in taste		49,00
<b>SAUVIGNON BLANC, DOMAINE DE LA ROSSIGNOLE</b> 2018 - Sancerre, France Exciting, tight dry, pure		49,00
<b>CHARDONNAY, CHABLIS, DOMAINE HAMELIN</b> 2017 - Bourgogne, France Rich, fresh, filming		59,00

The vintages are subject to availability.

## ROSÉ WINE

		
<b>PINOT GRIGIO, PRINCIPATO</b> Lombardia, Italy Fresh red fruit, slightly creamy, smooth	5,00	28,00
<b>GRENACHE, CÔTES DE PROVENCE CHATEAU PAQUETTE</b> Provence, France Peach, white flowers, fresh	6,00	35,00

## SPARKLING WINE

		
 <b>CAVA D`ARCIAC SELECCIÓ BRUT</b> Cataluña, Spain Ripe fruit, elegant	6,00	34,00 
<b>CHAMPAGNE DELOT 'PARCELLE DE MONTRE-CUL' BRUT</b> Champagne - France White fruit, clean, dry		69,00
<b>CHAMPAGNE BARONS DE ROTHSCHILD BRUT</b> Champagne - France Ripe fruit, clean, tingling fresh		100,00

## RED WINE

		
<b>MERLOT, JEAN D'AOSQUE</b> Languedoc, France, Red fruit, soft, creamy	5,00	28,00
<b>SANGIOVESE &amp; MONTEPULCIANO, ROSSO PICENO 'VIABORE'</b> Marche, Italy Cherries, charming, ruby red	5,00	28,00
<b>SHIRAZ, MILTON PARK</b> South Australia Forest fruits, pepper, long finish	5,00	28,00
<b>PRIMITIVO, CAIAFFA</b> Apulie, Italy Powerful, fruity, sun-headed	7,00	40,00
<b>MALBEC, FABRE MONTAMYOU 'RESERVADO'</b> Mendoza, Argentina Sun-dried fruit, French oak, finesse	7,00	40,00
<b>TEMPRANILLO, RIOJO VALLOBERA 'CRIANZA'</b> 2016 - Rioja Alavesa, Spain Deep red, wood, slightly spicy		44,00
<b>MERLOT, DOMAINE DE PEYRELONGUE</b> 2015 - Saint-Emilion, France Full, vanilla, traditional		59,00

The vintages are subject to availability.