



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



BREAKFAST

10 am - 5 pm

- ✓ ⇒ **CROISSANT** with homemade marmelade 5,00
- ✓ ⇒ **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
- ⇒ **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 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
- 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
- SORBET** of pear- lime- and raspberry ice cream with fresh fruit 9,00

SOUPS

11 am - 10 pm

- ✓ ⇒ **MUSTARD SOUP** served 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

DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

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

STARTERS

5.30 pm - 10 pm

- ✓ ⇒ **MUSTARD SOUP** served with bread and butter 8,50
- ⇒ **SOUP OF THE DAY** served with bread and butter 8,50
- ✓ ⇒ **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 butter and bread 14,50
- 🍷 Wine suggestion: Grenache, Côtes de Provence Chateau Paquette
- ✓ **TOMATO TARTAR** with asparagus noodles, smoked cherry ketchup with jalapeños and oil of orange 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?

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⇨ 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 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) from Holtkamp served with mustard 8,00
- SHRIMP CROQUETTES** (6) from Holtkamp 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
- ✓ ⇒ **VEGETARIAN PLATTER** grilled vegetables, olives, jalapeño poppers with barbecue dip, risotto balls and cheese sticks 13,00
- COMBINATION PLATTER** 'bitterballen', cheese sticks, Old Amsterdam cheese, grilled sausage and olives 13,00

DIETARY REQUIREMENTS OR ALLERGIES?

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- ⇒ 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

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
Jopen Non IPA 0,3% 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

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

The vintages are subject to availability.

ROSÉ WINE

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

SPARKLING WINE

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

RED WINE

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

The vintages are subject to availability.