

BISTRO
BERLAGE





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.



Network: BistroBerlage
Password: Beursplein

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





SANDWICHES

11:30 am - 5 pm

Choice of white or multi-grain

CROQUE MONSIEUR toasted bread with cheese, ham and bechamelsauce 9,00

CROQUE MADAME toasted bread with cheese, ham and bechamelsauce and egg 9,50

TWO VEAL CROQUETTES from Holtkamp with bread, butter and mustard 12,50

TWO SHRIMP CROQUETTES from Holtkamp with bread, butter, parsley and cocktail sauce 14,75

✓ **SANDWICH PUMPKIN HUMMUS** with roasted zucchini, sweet and sour onions, grapefruit and pumpkin seeds 9,50

✓ **FRIED EGGS** with ham and/or cheese on toast 10,00

12 O'CLOCK: veal croquette, soup of the day and a fried egg 14,50



BISTRO SPECIALS

11:30 am - 5 pm

DELUXE HOTDOG with coleslaw, fried onions, mayonnaise and curry ketchup 9,50

BISTRO SALAD with steak tartar, Dutch shrimps, a poached egg, hollandaise sauce and croutons 16,00

BISTRO BURGER with 2x100 gram beefburger and truffle mayonnaise, served with fries 17,50



DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.



Vegetarian dish



SOUPS

11:30 am - 9 pm

ONION SOUP with melted Gruyère 9,50



MUSHROOM BROTH with parsley 8,50

SEASONAL SOUP served with bread and butter 9,50

STARTERS

11:30 am - 9 pm

CAESAR SALAD with grilled chicken, egg, anchovy, Parmesan and croutons - small 12,50 | medium 15,50



Wine recommendation: Pinot Grigio, Gregoris, Veneto, Italy



GRILLED VEGETABLE SALAD with parsnip, fennel, root, quinoa and a ginger-chili dressing - small 12,50 | medium 14,50



Wine recommendation: Viognier, Domaine Haut de Mourier, Languedoc, France

RILETTE OF (WILD)BOAR with pickled cauliflower and bread 15,50



Wine recommendation: Primitivo, Caiafia, Apulie, Italy



COOKED YELLOW BEET with parsnip cream and crispy celeriac 12,50



Wine recommendation: Grüner Veltliner, Löss, Kamptal, Austria

TERRINE OF PULPO with squid mayonnaise, paprika salsa and frisée salad 15,50



Wine recommendation: Viognier, Domaine Haut de Mourier, Languedoc, France

ESCARGOTS with bread and smoked garlic-herbal butter 15,50



Wine recommendation: Grenache, Côtes de Provence Château Paquette, France

TERRINE OF FOIE GRAS with figs and port-caramel syrup 16,50



Wine recommendation: Café de Paris, Blanc de Blancs brut (sparkling), France

DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.



Vegetarian dish



MAIN COURSES

11:30 am - 9 pm

BAVETTE STEAK with pommes Pont Neuf, haricots verts and hollandaise sauce 25,00



Wine recommendation: Malbec, Fabre Montamyou 'Reservado', Mendoza, Argentina

CONFIT DE CANARD with creamy sauerkraut and tartiflette with bacon 24,00



Wine recommendation: Sangiovese & Montepulciano, Rosso Piceno 'Viabore', Marche, Italy



RISOTTO with mushrooms and a poached egg 18,50



Wine recommendation: Shiraz, Milton Park, South Australia

HALIBUT with fennel cream, Puy lentils and beurre blanc 24,00



Wine recommendation: Marsanne, Louis Chèze, Rhône, France



RATATOUILLE with crispy vadouvan cauliflower 18,00



Wine recommendation: Verdejo, Lías 'Finca Tresolmos', Castilla y León, Spain

MULLET FILLET with salsifycream, Roseval potatoes and a bisque of shrimp 25,00



Wine recommendation: Verdejo, Lias 'Finca Tresolmos', Castilla y León, Spain

SIDE DISHES

11:30 am - 9 pm



Side salad 5,00



Fries with mayonnaise or ketchup 5,00



Seasonal vegetables 5,00

CHEF'S SPECIAL

5:30 pm - 10 pm

THREE-COURSE MENU - Compose your own 3-course menu 42,50

WITH MATCHING WINES 18,00

DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.



Vegetarian dish

DESSERTS

11:30 am - 9 pm

CHEESE PLATTER with five types of cheeses, served with bread, grapes and chutney 14,50 (in menu, supplement €4,-)



Apéritif recommendation: Quinta de la Rosa, 10 years old tawny, Douro, Portugal

CLAFOUTIS with cherries and vanilla ice cream 9,50



Apéritif recommendation: Sémillion, Château Bellevue Monbazillac, Sud-Ouest, France

TARTE TATIN with crème fraîche 9,50



Apéritif recommendation: Sémillion, Château Bellevue Monbazillac, Sud-Ouest, France

BROWNIE with nuts and white chocolate ice cream 9,50



Apéritif recommendation: Banyuls 5 ans d'âge Domaine De Baillaury, Roussillon, France

DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.



BITES

11.30 am - 9 pm

- ✓ **HOMEMADE MIXED NUTS** with smoked salt en Pimentón de la Vera 4,50
- ✓ **REYPENAER CHEESE** served with mustard 8,50
- ✓ **PIMENTON PADRON** Spanish green pepper with sea salt 7,00
- VEAL 'BITTERBALLEN'** (6) from Holtkamp served with mustard 8,50
- CRISPY CHICKEN THIGHS** (6) with barbecue flavour 8,50
- SHRIMP CROQUETTES** (6) from Holtkamp with cocktail sauce 8,50
- ✓ **CHEESE STICKS** (6) served with chili sauce 8,50
- GAMBAS** with chorizo oil and bread 10,00
- NACHOS WITH PULLED CHICKEN** jalapeño, melted cheddar and a dip of barbecue sauce and crème fraîche 14,00
- TEMPURA OF SWEET POTATO AND ASPARAGUS** with soy sauce 9,00



**COMPOSE YOUR OWN PLATTER TO
SHARE, BY CHOOSING FROM THREE OF
THE ABOVE BITES**
13,00



- CANNED SARDINES**, with bread and aioli 9,50
- ✓ **BREAD PLATTER** with salted butter, olives, tapenade, and lemon oil 8,50
- SELECTION OF WARM BITES** 2 bitterballen, 2 cheese sticks,
2 chicken thighs and 2 shrimp croquettes 13,00

DIETARY REQUIREMENTS OR ALLERGIES?
Please let us know.

✓ Vegetarian dish



NÖBLE TREE CÖFFEE

Coffee / Espresso 3,30
Cappuccino 3,70
Espresso macchiato 3,80
Latte macchiato 3,80
Milky coffee 3,80
Flat white 4,20
Double espresso 4,20
With soy milk 0,50
With oat milk 0,50
With flavouring aroma:
caramel - vanilla - hazelnut 0,50

NÖBLE TEA

Classic strong English 3,30
Japan green sencha / lemon 3,30
Traditional earl grey 3,30
Verveine 3,30
Suid African rooibos 3,30
Black forrest fruits 3,30
Jasmine 3,30

FRESH TEA

Mint 4,00
Ginger 4,00
Rosemary 4,00
Lemon-cinnamon 4,00
Wintertea 4,20
(star anise, cinnamon, orange)

FAVOURITES

Chai latte 4,50
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 3,40
Coca Cola / zero 33 cl 5,20
Fanta / Cassis 3,40
Sprite / Rivella 3,40
Fuze Tea Black Tea 3,40
Fuze Tea Black Tea Green 3,40
Fruit milk 3,40
Chocolate milk 3,40
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 0.25 ltr 3,40
Chaudfontaine sparkling 0.2 ltr 3,40
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 6,50
Jopen - Johannierter (Weizen dubbelbok) 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
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



APÉRITIF

- HOUSE APÉRITIF:** 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 8,00
AMSTERDAMSE GIN & TONIC Damrak gin, tonic, orange 10,00
CLASSIC GIN & TONIC Hendrick's gin, tonic, cucumber 11,00
LIMONCELLO TONICA Limoncello, yuzu tonic 11,00
AMARETTO SOUR Amaretto, egg whites, lemonjuice 10,00
DARK & STORMY Rum, ginger beer, lime 11,00
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	7,00	40,00
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
GRENADE, CÔTES DE PROVENCE CHATEAU PAQUETTE Provence, France Peach, white flowers, fresh	6,00	35,00

SPARKLING WINE

		
CAFÉ DE PARIS, BLANC DE BLANCS BRUT France Fresh, white fruit, citrus	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.



