

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.



You can enjoy our menu all day long, we are open from 11.00 am to 5 pm!



More information



Network: BistroBerlage
Wachtwoord: Beursplein

bistroberlage.com
#BistroBerlage





SANDWICHES

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

SALADS

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

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

PIES

PIES FROM PATISSERIE HOLTKAMP 4,50

apple crumble | lemon meringue | cheesecake

chocolate | champagne and raspberries | seasonal pie

DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

✓ Vegetarian dish





BISTRO SPECIALS

DELUXE HOTDOG with coleslaw, fried onions, mayonnaise and curryketchup 9,50

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

SOUPS

ONION SOUP with melted Gruyère 9,50



SEASONAL SOUP served with bread and butter 9,50



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







STARTERS

-  **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 friséé salad 15,50
 Wine recommendation: Viognier, Domaine Haut de Mourier, Languedoc, France
-  **PATÉ OF FOIE GRAS** with figs and port-caramel syrup 16,50
 Wine recommendation: Café de Paris, Blanc de Blancs brut (sparkling), France

MAIN COURSES

-  **BAVETTE STEAK** with fries, haricots verts and hollandaise sauce 25,00
 Wine recommendation: Malbec, Fabre Montamyou 'Reservado', Mendoza, Argentina
-  **RATATOUILLE** with 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

DESSERTS

-  **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

SIDE DISHES

-  Side salad | Fries with mayonnaise or ketchup | Seasonal vegetables 5,00

DIETARY REQUIREMENTS OR ALLERGIES?

Please let us know.

 Vegetarian dish





BITES

- ✓ **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) 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

- Pommes chaud (Signature hot apple drink with spices) 4,50
- 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

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

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 - Johannieter (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 Rhône, France Floral, chamomile, full and round in taste		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.



