

BISTRO
BERLAGE





WELCOME IN 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. 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)





BREAKFAST

10 am - 2 pm

- ✓ **CROISSANT** with butter and jam 5.00
- ✓ **PANCAKES** with red fruit and sugar 9.00

SANDWICHES

11 am - 5 pm

choice of white or multigrain bread

- ✓ **GRILLED CHEESE SANDWICH** (with ham + 0.50) 7.00
- ✓ **FRIED EGGS** ham and/or cheese 9.50
- TWO VEAL CROQUETTES** with bread, butter and mustard 12.50
- TWO SHRIMP CROQUETTES** with bread, butter and cocktail sauce 16.00
- LUNCH SNACK** veal croquette with bread, soup of the day and a fried egg 14.50
- SMOKED SALMON** with cream cheese on a bagel 14.50
- LAMB HAM** fennel salad and ras-el-hanout mayonnaise 12.00
- EGG SALAD** truffle and pancetta 11.00
- ✓ **HUMMUS** courgette, grapefruit and pumpkin seeds 9.50

CAKES

10 am - 10 pm

- ✓ **CAKES FROM PATISSERIE HOLTkamp** 4.80
apple-crumble | lemon meringue | cheesecake | chocolate |
champagne- and raspberrie | seasonal cake

ALLERGIES OR DIETARY REQUESTS?

Please let us know.

✓ Vegetarian dish





BISTRO SPECIALS

11 am - 10 pm

DELUXE HOTDOG with coleslaw, fried onions and sauces 9.50

FLAMMKUCHEN with bacon, crème fraîche, Gruyère cheese and red onion 11.50

PULLED PORK SANDWICH with coleslaw and barbecue sauce 14.50

BISTRO BURGER with Cheddar and truffle mayonnaise, served with fries 18.00

✓ **SORBET** with fresh fruit 9.50

SALADS

11 am - 10 pm

CAESAR SALAD with grilled chicken breast, egg, anchovies, Parmesan and 16.50

✓ **GOAT CHEESE SALAD** with honey, sun-dried tomato, cucumber, croutons and walnuts 16.50

SOUPS

11 am - 10 pm

✓ **ROASTED PAPRIKA SOUP** served with bread and butter 9.50

SEASONAL SOUP served with bread and butter 9.50

ALLERGIES OR DIETARY REQUESTS?

Please let us know.

✓ Vegetarian dish





STARTERS

5:30 pm - 10 pm

BISQUE langoustine with prawn 14.00

 Wine suggestion: Café de Paris, Blanc de Blancs Brut, France

VEAL STEAK TARTARE with poached egg and brioche 14.50

 Wine suggestion: Chardonnay Quartaut Languedoc, France

 **WATERMELON TARTARE** with mango salsa 12.50

 Wine suggestion: Sauvignon Blanc, Le Dropt Sud-Ouest, France

PULPO with sweet and sour onion, kimchi mayonnaise and a tuile of ink 15.50

 Wine suggestion: Grüner Veltliner Löss - Kamptal, Austria

WEEKLY STARTER with seasonal products

MAIN COURSES

5:30 pm - 10 pm

FILLET OF LAMB with lamb neck, polenta and asparagus 26.00

 Wine suggestion: Viognier, Domaine Haut de Mourier - Languedoc, France

TERES MAJOR STEAK with peas, roasted garlic gravy and fries 25.50

 Wine suggestion: Malbec, Fabre Montamy 'Reservado' Mendoza, Argentina

SEA BASS with lime risotto and tomato salsa 24.50

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

 **FILLO PASTRY** filled with spinach, sweet potato and mushrooms (vegan) 18.00

 Wine suggestion: Primitivo, Caiaffa - Apulie, Italy

WEEKLY DISH with seasonal products,

SIDES

 Mixed salad 5.00

 Fries with mayonnaise or ketchup 5.00

 Seasonal vegetables 5.00

ALLERGIES OR DIETARY REQUESTS?

Please let us know.

 Vegetarian dish



DESSERTS

5:30 pm - 10 pm

PINEAPPLE with coconut sorbet and crumble 9.00

 Wine suggestion: Sémillon, Château Bellevue Monbazillac, Sud-Ouest, France

FRANGIPANE with crème anglaise and summer fruit 10.50

 Wine suggestion: Lillet Blanc

CHEESE PLATTER cheese served with peat bread, grapes 14.50

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

SORBET with fresh fruit 9.50

 Drink suggestion: Limoncello

WEEKLY DESSERT with seasonal products

CAKE SELECTION: check out our display case for our current range 4.80



CHEF'S SPECIAL

11 am - 10 pm

THREE-COURSE CHEFSMENU put together your own 3-course menu 45.00

WITH MATCHING WINES: 15.00

ALLERGIES OR DIETARY REQUESTS?

Please let us know.

 Vegetarian dish



SNACKS

11 am - 10 pm

- ✓ **BERLAGE NUT MIX** 4.00
- ✓ **OLIVES** 4.00
- ✓ **CHEESE CUBES** with mustard 9.00
- ✓ **'BITTERBALLEN'** (6) from Holtkamp with mustard 9.00
- ✓ **CHEESE STICKS** (6) with chili sauce 9.00
- ✓ **CHEESE CROQUETTES** (6) with mustard 9.00
- ✓ **NACHO'S WITH PULLED PORK**, gratinated with cheddar, with dip of barbecue sauce and crème fraiche 15.50
- ✓ **PIMIENTO DE PADRÓN** padrón peppers with sea salt 9.00
- ✓ **GRILLED SAUSAGE** with mustard 8.00
- ✓ **CRISPY CHICKEN THIGHS** (6) barbecue flavour 9.00
- ✓ **ROASTED FORONA BEETROOT** with hummus and walnuts 8.50
- ✓ **SHRIMP CROQUETTES** (6) with cocktail sauce 9.00



SNACK PLATTERS

- ✓ **BREAD BOARD** with butter, olive oil and hummus 9.00
- ✓ **VEGETARIAN SNACK PLATTER** with roast beetroot, cheese sticks, padrón peppers and cheese croquettes 12.00
- ✓ **DUTCH SNACK PLATTER** with grilled sausage, cheese cubes, 'bitterballen', cheese croquettes and Amsterdam pickles 13.00
- ✓ **SNACK PLATTER:** 'bitterbal', cheese sticks, chicken thighs and shrimp croquettes 12.00



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NÖBLE TREE CÖFFEE FAVÖURITES

Coffee / Espresso 3.30

Double coffee 4.30

Cappuccino 3.80

Espresso macchiato 3.50

Latte macchiato 3.80

Hot chocolate 4.50

- whipped cream 0.50

Double espresso 4.30

- soy milk 0.50

- oat milk 0.50

Flavouring aroma:

- caramel - vanilla - hazelnut 0.50

Chai latte 4.50

Dirty chai latte 5.00

Ice coffee 4.50

Summer tea grapefruit, rooibos, mint 4.20

Irish Coffee - Jameson 11.00

Spanish Coffee - Tia Maria 11.00

Italian Coffee - Disaronno 11.00

French Coffee - Grand Marnier 11.00

SÖFT DRINKS

Coca Cola / zero medium 3.40

Coca Cola / zero large 5.40

Fanta / Cassis 3.40

Sprite / Rivella 3.40

Fuze Tea Black Tea 3.40

Fuze Tea Green 3.40

Fristi (fruit milk) 4.00

Chocolate milk 4.00

Bitter Lemon 4.20

Ginger Beer Royal Bliss 4.20

Ginger Ale Royal Bliss 4.20

Tonic Regular Royal Bliss 4.20

Tonic Yuzu Royal Bliss 4.20

Berry Sensation Royal Bliss 4.20

Chaudfontaine blue 0,20 ltr 3.40

Chaudfontaine red 0,20 ltr 3.40

Chaudfontaine blue 1 ltr 6.50

Chaudfontaine red 1 ltr 6.50

NÖBLE TEA

Classic strong English 3.30

Japan green sencha 3,30

Japan green 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

JUICES

- Apple juice 3.40
- Kohl Appel juice 4.20
- Tomato juice 3.40
- Cranberry juice 3.40
- Fresh orange juice small 4.20
- Fresh orange juice large 6.20

PINKY ROSE LEMONADE

- Spiced lemon & rose
- Chili grapefruit
- Straight lemon
- Floral ginger & orange
- Still or sparkling 4.70**

MADE BLUE WATER

We serve MADE BLUE WATER, which is wonderfully cooled tap water that we bottle on site. We also donate an amount to made blue for every bottle we put on the table. They provide 1000 times as much drinking water per bottle in countries with permanent water scarcity.

Still or sparkling 4.50 per 0.7 ltr bottle

www.madeblue.org

BEERS

BEERS ON DRAUGHT

- Wit van Berlage - White 33 cl 5.00
- Heineken 25 cl 4.50
- Heineken 35 cl 6.00
- Heineken 50 cl 7.50
- Affligem blond 30 cl 6.50
- Affligem blond 50 cl 8.50

LOCAL BEERS BY BOTTLE

- Brouwerij 't IJ - IJwit - White 7.00
- Brouwerij 't IJ - Zatte - Tripel 7.00
- De Eeuwige Jeugd - Lellebel - Blonde 7.00
- Jopen - Mooie Nel - IPA 7.00
- Jopen Non IPA 0,3% 4.50
- Oedipus Mannenliefde - Saison 7.00

BEERS BY BOTTLE

- Heineken 0% 4.00
- Amstel Radler 2% 4.50
- Brand Weizen 0% 5.00
- Liefmans 6.00
- Apple bandit 5.50
- Desperados 6.50

SPIRITS

Dutch young gin 5.50
Dutch old gin 5.50
Corenwyn 5.50
Jägermeister 5.50
Vieux 5.50
Bols Vodka 6.00
Bacardi Superior 6.00
Havana Club 6.00
Malibu 6.00
Southern Comfort 6.00
Damrak gin 6.00
Hendrick's gin 6.50
Tequila Silver 6.50
Tequila Gold 6.50
Rémy Martin VSOP 9.00

LIQUEURS

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
Jameson 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



APERITIF

- APERITIF** - Wit van Berlage, gin, lemon juice and grenadine 7.50
Port - ruby, white 5.50
Port Quinta de la Rosa, 10 years old tawny, Douro, Portugal 8.50
Lillet Blanc 6.00
Sémillion, Château Bellevue Monbazillac, Sud-Ouest, France 8.50
Banyuls 5 ans d'âge Domaine de Baillaury, Roussillon, France 8.50
Martini Rosso 6,00

COCKTAILS

- CUTIE** Cranberry- and apple juice, sparkling water, honey, mint 6.00
LILLET SPRITZ Lillet, prosecco, sparkling water 8.00
APEROL SPRITZ Aperol, prosecco, sparkling water 8.00
AMSTERDAMSE GIN & TONIC Damrak gin, tonic, orange 11.00
CLASSIC GIN & TONIC Hendrick's gin, tonic, cucumber 12.00
LIMONCELLO TONICA Limoncello, yuzu tonic 11.00
DARK & STORMY Rum, ginger beer, lime 11.00
TEQUILA SUNRISE Tequila, orange juice, grenadine 11.00
AMSTERDAM MULE Wodka, ginger beer, lime 11.00
ESPRESSO MARTINI Wodka, Tia Maria, espresso 12.00
BOHEMIAN VODKA Wodka, Berry Sensation, rosemary, grapefruit 12.00
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WHITE WINES



		
CHARDONNAY, QUARTAUT Languedoc, France Butter, woody, full	5.00	28.00
SAUVIGNON BLANC, LE DROPT Sud-Ouest, France Fresh, tight, 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
VIIGNIER, 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, dry, pure		49.00
CHARDONNAY, CHABLIS, DOMAINE HAMELIN 2017 - Bourgogne, France Rich, fresh, filming		59.00

The vintages of the wines are subject to availability.





ROSÉ

		
PINOT GRIGIO, PRINCIPATO	5.00	28.00
Lombardia, Italy		
Fresh red fruit, slightly creamy, supple		
GRENACHE, CÔTES DE PROVENCE CHÂTEAU PAQUETTE	6.00	35.00
Provence, France		
Peach, white flowers, fresh		

SPARKLING WINES

		
CAFÉ DE PARIS, BLANC DE BLANCS BRUT	6.00	34.00
France		
Fresh, white fruit, citrus		
CHAMPAGNE DELOT 'PARCELLE DE MONTRE-CUL' BRUT		69.00
Champagne - France		
White fruit, pure, dry		
CHAMPAGNE BARONS DE ROTHSCHILD BRUT		100.00
Champagne - France		
Ripe fruit, pure, tingly fresh		





RED WINES

		
MERLOT, JEAN D'AOSQUE Languedoc, France Red fruit, soft, creamy	5.00	28.00
SANGIOVESE & MONTEPULCIANO, ROSSO PICENO 'VIABORE' Marche, Italy Cherry, endearing, 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-baked	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, traditionalz		59.00

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