

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)





BREAKFAST


10:00 - 16:30

- ✓ **CROISSANT** with butter and jam 5.00
- ✓ **PANCAKES** with red fruit and chocolate spread 9.50
- ✓ **FRIED EGGS WITH CHEESE** on an open sandwich 10.00
- FRIED EGGS WITH HAM AND CHEESE** on an open sandwich 10.50

SANDWICHES

11:00 - 16:30

choise of white or multi-grain

- CROQUE MONSIEUR** brioche with ham, cheese and bechamel sauce 9.00
- CROQUE MADAME** brioche with ham, cheese, bechamel sauce and egg 9.50
- TWO VEAL CROQUETTES** with mustard 12.50
- ✓ **MATURE CHEESE** coarse mustard mayonnaise and Amsterdam pickles 9,50
- SMOKED SALMON** with saffron mayonnaise 14.50
- ✓ **FRIED MUSHROOMS** tarragon and a poached egg 12.50
- WARM PASTRAMI** with sauerkraut and pickle 12.50
-  **BEET HUMMUS** with roasted pumpkin and parsnip 9.50
- LUNCH SNACK:** veal croquette, seasonal soup and a fried egg 14.50


PIES

10:00 - 21:30

- ✓ **PIES BY PATISSERIE HOLTkamp** 4.80
apple | lemon meringue | cheesecake | chocolate |
champagne & raspberries | seasonal pie

ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

✓ Vegetarian dish
 Vegan dish





BISTRO SPECIALS

11:00 - 21:30

- DELUXE HOT DOG** with sauerkraut, fried onions, mayonnaise and ketchup 11.50
- ✓ **PULLED OYSTER MUSHROOMS ROLL** with barbecue sauce 14.50
- BISTRO BURGER** with cheddar and truffle mayonnaise, served with fries 18.50
- CLASSIC STEAK TARTARE** with truffle-egg yolk cream and a poached egg, served with bread and fries 18.50

SALADS

11:00 - 21:30

- CAESAR SALAD** with grilled chicken thigh, anchovies, Parmesan cheese, croutons and a poached egg 16.50
- 🌿 **SALAD WITH PUMPKIN** chestnuts, red beetroot, quinoa and an apple dressing 15.50

SOUPS

11:00 - 21:30

- ✓ **MUSTARD SOUP** served with bread and butter 9.50
- SEASONAL SOUP** served with bread and butter 9.50



THREE COURSE DINNER 17:30 - 21:30

THREE COURSE DINNER compose your own 3-course dinner 45.00

(5.00 supplement for cheese platter)

MATCHING WINES 17.50



ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

✓ Vegetarian dish
🌿 Vegan dish



STARTERS

17:30 - 21:30

- ✓ **TARTE TATIN** of shallot, chanterelles and chervil 13.00
- 🍷 Wine suggestion: Viognier, Domaine Haut de Mourier, Languedoc, France
- 🍷 **QUAIL FILLET** with candied quail thighs, with roasted chestnut and parsnip cream 15.50
- 🍷 Wine suggestion: Primitivo, Caiaff a, Apulie, Italy
- 🍷 **HOMEMADE GAME PATÉ** with apple chutney and toast 14.50
- 🍷 Wine suggestion: Pinot Grigio, Gregoris, Veneto, Italy
- 🌿 **COURGETTE FLOWER** stuffed with cauliflower cream, pomegranate and spiced oil 14.50
- 🍷 Wine suggestion: Chardonnay, Quartaut, Languedoc, France
- 🍷 **ESCARGOTS** with garlic butter, served with bread 13.50
- 🍷 Wine suggestion: Grüner Veltliner, Löss- Kamptal, Austria

MAIN COURSES

17:30 - 21:30

- 🍷 **BAVETTE** with raw endive mash and mushroom gravy 26.00
- 🍷 Wine suggestion: Malbec, Fabre Montamy 'Reservado', Mendoza, Argentina
- 🍷 **GUINEA FOWL** with caramelised chicory, potato mousseline and port gravy 24.50
- 🍷 Wine suggestion: Shiraz, Milton Park, Zuid Australia
- ✓ **TRUFFLE RISOTTO** with oyster mushrooms and a poached egg 20.00
- 🍷 Wine suggestion: Chardonnay, Quartaut, Languedoc, France
- 🍷 **SEA BREAM** with mustard-mussel sauce, spinach and baby potatoes 24.00
- 🍷 Wine suggestion: Grüner Veltliner Löss, Kamptal, Austria
- 🌿 **AUBERGINE** with tofu, carrot, coconut and soy sauce 19.50
- 🍷 Wine suggestion: Pinot Grigio, Gregoris, Veneto, Italy

SIDE DISHES

- ✓ Mixed salad 5.00
- ✓ Fries with mayonnaise or ketchup 5.50
- ✓ Seasonal vegetables 5.00

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- ✓ Vegetarian dish
- 🌿 Vegan dish


DESSERTS

17:30 - 21:30

CHEESE PLATTER with four types of cheese, served with peat bread, grapes and chutney 15.50

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

CURD with stewed pear ice cream and white chocolate 10.50

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

CHOCOLATE FONDANT with Baileys foam and vanilla ice cream 10.50

 Wine suggestion: Banyuls '5 ans d'âge' Domaine de Baillaury, Roussillon, France



HOMEMADE STUFFED 'SPECULAAS' with cinnamon ice cream 10.50

 Wine suggestion: Banyuls '5 ans d'âge' Domaine de Baillaury, Roussillon, Frankrijk

ASSORTMENT OF PIES: from Patisserie Holtkamp 4,80

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 Vegetarian dish
 Vegan dish



SNACKS

11:00 - 21:30

- ✓ **BERLAGE'S NUT MIX** from Gotjé 4.50
- ✓ **OLIVES** 4.50
- ✓ **OLD DUTCH CHEESE CUBES** with mustard 9.00
- GRILLED SAUSAGE** with mustard 8.00
- 'BITTERBALLEN' (6) by Holtkamp with mustard 9.50
- 🌿 **VEGAN 'BITTERBALLEN'** (6) 8.50
- 🌿 **JUICY CORN RIBS** 8.50
- 🌿 **CRUNCHY CAULIFLOWER BITES** 8.50
- CRISPY CHICKEN THIGHS** (6) with kimchi 9.50
- ✓ **MINI GOAT CHEESE CROQUETTES** (6) with honey mustard mayonnaise 8.50
- ✓ **CHEESE STICKS** (6) with chilli sauce 8.50
- NACHOS WITH PULLED CHICKEN** jalapeños, grilled with cheddar, with a barbecue and crème fraîche dip 14.00



SHARING PLATTERS

11:00 - 21:30

- ✓ **BREAD SHARING PLATTER** with salted butter and olive oil 9.50
- FLAMMKUCHEN** with bacon, crème fraîche, Gruyère cheese and red onion 11.50
- DUTCH SNACK PLATTER** with grilled sausage, cheese cubes, 'bitterballen', goat cheese croquettes and Amsterdam pickles 13.00
- FRIED SNACK PLATTER** with 'bitterbal', cheese sticks, chicken thighs and goat cheese croquettes 13.00

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NÖBLE TREE CÖFFEE

Coffee / Espresso / Americano 3.30
Double coffee / espresso 4.30
Cappuccino 3.80
Espresso macchiato 3.50
Latte macchiato 3.80
Café au lait 3.80
Flat white 4.30
Hot chocolate 4.50
- whipped cream 0.50

MILK OPTIONS:

Soy milk 0.50
Oat milk 0.50

FLAVOURINGS

Caramel | vanilla | hazelnut |
cinnamon | pumpkin spice 0.50

NÖBLE TEA

Classic Strong English 3.30
JapanGreen sSencha 3.30
Japan Green Lemon 3.30
Traditional Earl Grey 3.30
Verveine 3,30
South African Rooibos 3.30
Black Forest Fruit 3.30
China Green Jasmine 3.30

FRESH TEA

Mint 4.00
Ginger 4.00
Rosemary 4.00
Winter tea
star anise, cinnamon orange 4.20

OUR FAVOURITES

PUMPKIN CHAI LATTE 4.50

DIRTY PUMPKIN CHAI LATTE 5.50

AMSTERDAMSE APPELEHIET warm spiced apple juice 4.50

ICED COFFEE creamy milk, double espresso and caramel 4.50

BERLAGE'S KISS vodka, Baileys and creamy milk 10.00

DIRTY BERLAGE'S vodka, Baileys, creamy milk and a shot of espresso 11.00

HOT CHOCOLATE WITH RUM and whipped cream 11.00

IRISH COFFEE with whipped cream 11.00

SOFT DRINKS

- Coca Cola / zero 20cl 3.40
- Coca Cola / zero 33cl 5.20
- Fanta / Cassis 3.40
- Sprite / Rivella 3.40
- Fuze Tea Black Tea 3.40
- Fuze Tea Green 3.40
- Fristi / Chocolate milk 4.00
- Bitter Lemon 4.20
- Ginger Beer / Ginger Ale 4.20
- Tonic Regular / Yuzu 4.20
- Tonic Berry Sensation 4.20
- Chaudfontaine blue 0.25L 3.40
- Chaudfontaine red 0.25L 3.40

JUICE

- Apple juice 3.40
- Kohl organic apple juice 4.50
- Tomato juice 3.40
- Cranberry juice 3.40
- Fresh orange juice small 4.20
- Fresh orange juice large 6.20

PINKY ROSE LEMONADE

Still or sparkling in the following
flavours:

- Spiced lemon & rose 4.70
- Chili grapefruit 4.70
- Straight lemon 4.70
- Floral ginger & orange 4.70

BEER

DRAUGHT BEERS

- Wit van Berlage 33 cl 5.00
- Heineken 25 cl 4.50
- Heineken 35 cl 6.00
- Heineken 50 cl 7.50
- Seasonal beer 6.50

BOTTLED BEERS

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

LOCAL SPECIAL BEERS

- Brouwerij 't IJ | IJwit - White 7.00
- Brouwerij 't IJ | Zatte - Tripel 7.00
- Brouwerij 't IJ | Free - IPA <0.5% 7.00
- De Eeuwige Jeugd | Lellebel - Blonde 7.00
- Jopen | Mooie Nel - IPA 7.00
- Oedipus | Mannenliefde - Saison 7.00

MADE BLUE WATER

We serve **MADE BLUE** water, which is deliciously 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.

Flat or sparkling per 0,7 ltr bottle 5,00

Unlimited refills, 1 bottle per max 2 people

SPIRITS

Dutch gin, young 5.50
Dutch gin, old 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
Calvados 8.00
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

WHISKY

Famous Grouse 7.00
Jameson 7.00
Jack Daniels 7.00
Bulleit bourbon 7.00
Glenfiddich single malt 8.00
Tullamore 8.50
Monkey Shoulder blended malt 9.00



APERITIF

HOUSE APERITIF Wit van Berlage, gin, lime juice and grenadine 7.50

PORT ruby, white 5.50

LILET BLANC 6.00

SÉMILLON, Château Bellevue Monbazillac, Sud-Ouest, France 8.00

BANYULS '5 ans d'âge' Domaine de Baillaury, Roussillon, France 8.50

PORT Quinta de la Rosa, 10 year old tawny, Douro, Portugal 8.50



COCKTAILS

APEROL SPRITZ Aperol, Cava, sparkling water 8.00

LILLET SPRITZ Lillet, Cava, sparkling water 8.00

AMSTERDAM GIN & TONIC Damrak gin, tonic, orange 10.00

CLASSIC GIN & TONIC Hendrick's gin, tonic, cucumber 11.00

AMARETTO SOUR Amaretto, egg white, lemon juice 11.00

WHISKEY SOUR Whiskey, egg white, lemon juice 11.00

DARK & STORMY Rum, ginger beer, lime 11.00

AMSTERDAM MULE Vodka, ginger beer, lime 11.00

ESPRESSO MARTINI Vodka, Tia Maria, espresso 11.00



MOCKTAILS

CUTIE Cranberry juice, apple juice, sparkling water, honey, mint 6.00

GOOD TIMES Pinky Rose spiced lemon & rose, apple juice,
lemon & cinnamon 6.50

WINTER MULE Ginger beer, lemon and winter spices 6.50





WHITE WINE

		
CHARDONNAY, QUARTAUT Languedoc, France Buttery, woody, full-bodied	5.00	28.00
SAUVIGNON BLANC, LE DROPT Sud-Ouest, France Fresh, clean, touch of acidity	5.00	28.00
PINOT GRIGIO, GREGORIS Veneto, Italy Fruity, elegant	5.00	28.00
VIOGNIER, DOMAINE HAUT DE MOURIER Languedoc, France Spicy, peach, full-bodied	6.50	37.00
GRÜNER VELTLINER, LÖSS Kamptal, Austria, Granny Smith, balanced, fresh	6.50	37.00
VERDEJO, LIAS 'FINCA TRESOLMOS Castilla y León, Spain Citrus, fresh, minerals		37.00
MARSANNE, LOUIS CHÈZE Rhône, France Floral, chamomile, full-bodied and well-rounded in flavour		40.00
SAUVIGNON BLANC, DOMAINE DE LA ROSSIGNOLE 2018 - Sancerre, France Exciting, clean and dry, pure		49.00
CHARDONNAY, CHABLIS, DOMAINE HAMELIN 2017 - Bourgogne, France Rich, refreshing, wine legs		59.00

The vintages are subject to availability.





ROSÉ

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

SPARKLING WINE

		
CAFÉ DE PARIS, BLANC DE BLANCS BRUT	6,00	34.00
France		
Fresh, white fruit, cirtus		
CHAMPAGNE DELOT 'PARCELLE DE MONTRE-CUL' BRUT		69.00
Champagne - France		
White fruit, clean, dry		
CHAMPAGNE BARONS DE ROTHSCHILD BRUT		100.00
Champagne - France		
Ripe fruit, clean, tingly fresh		





RED WINE

		
MERLOT, JEAN D' AOSQUE Languedoc, France, Red fruit, gentle, creamy	5.00	28.00
SANGIOVESE & MONTEPULCIANO, ROSSO PICENO 'VIABORE' Marche, Italy Cherry, engaging, ruby red	5.00	28.00
SHIRAZ, MILTON PARK South Australia Forest fruits, pepper, long finish	5.00	28.00
PRIMITIVO, CAIAFFA Apulie, Italy Strong, fruity, sun-drenched	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, woody, slightly spicy		44.00
MERLOT, DOMAINE DE PEYRELONGUE 2015 - Saint-Emilion, France Full-bodied, vanilla, traditional		59.00

The vintages are subject to availability.



