

MENU
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.



LUNCH OR DINNER?

Ask our employees for the separate menu.



Network: BistroBerlage
Password: Beursplein

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

BREAKFAST

10 am - 12 pm

- ✓ **CROISSANT** - butter - fruit compote | 5
- ✓ **PANCAKES** - red fruit compote - chocolate spread | 9.50
- ✓ **BULGARIAN YOGHURT** - granola | 7.50

LUNCH OR STARTERS

12 pm - 9 pm

Served with bread, so delicious as a sandwich, but also as a starter.

MARINATED SALMON - 65-degree egg - sweet and sour cucumber - dill dressing | 14

SAVOURY FRENCH TOAST - ham - cheese - fried egg | 9.50

TUNA RILLETES - frisée - apple - Amsterdam pickle - saffron mayonnaise | 11.50

SMOKED RIB EYE - aubergine chutney - piccalilli | 12.50

TWO VEAL CROQUETTES - mustard mayonnaise | 12.50

✓ **BURRATA** - basil oil - summer tomatoes - pumpkin seeds | 13.50

🌿 **TARTELETTE** - aubergine chutney - sweet and sour vegetables - Vadouvan cream | 13

CAESAR SALAD - grilled chicken - anchovies - poached egg - Parmesan cheese | 15.50

🌿 **ROASTED VEGETABLES** - baby spinach - red onions - hummus - herb dressing | 12.50

SOUPS

12 pm - 9 pm

🌿 **CREAMY POMODORI** - tarragon cream - basil oil | 8.50

SOUP OF THE SEASON | 8.50

ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

✓ Vegetarian dish
🌿 Vegan dish

MAIN COURSES

12 pm - 9 pm

- GRILLED SALMON - orzo - green asparagus - tarragon sauce | 24
- SEA BASS - red lentils - marinated tomatoes - herb oil - Vadouvan cream | 24.50
- BAVETTE - grilled vegetables - Roseval potatoes - herb butter | 26
- TAME DUCK BREAST - pineapple chutney - Caponata - balsamic sauce | 26
- BEEF BURGER - brioche sesame bun - red onion - Cheddar - Amsterdam sauce - fries | 18.50
- ✓ BEETROOT RISOTTO - goat's cheese - peas - basil oil | 18.50
- 🌿 PEARL COUSCOUS - tapenade - grilled vegetables - Vadouvan cream | 18.50

SIDE DISHES

12 pm - 9 pm

- ✓ FRIES - mayonnaise or ketchup | 6
- ✓ FRIES - truffle mayonnaise | 6.50
- ✓ MIXED SALAD | 5
- ✓ SEASONAL VEGETABLES | 6.50

DESSERTS

12 pm - 9 pm

- 🌿 MARINATED PINEAPPLE - crumble - spiced syrup - pineapple sorbet | 9.50
- ✓ LIME PANNA COTTA - red fruit compote - white chocolate shavings | 9.50
- ✓ MARINATED STRAWBERRIES - vanilla ice cream - Romanoff sauce | 9.50
- ✓ DUTCH CHEESE PLATTER - fig compote - crackers | 15.50

THREE-COURSE MENU

Create your own three-course menu | 45

Matching wine pairings | 14.50

NÖBLE TREE CÖFFEE

Coffee / espresso / Americano | 3.30

Double coffee / espresso | 4.30

Cappuccino | 3.80

Espresso macchiato | 3.50

Latte macchiato | 3.80

Caffé au lait | 3.80

Flat white | 4.30

Iced coffee - (un)sweetened | 4.50

Hot chocolate | 4.50

- whipped cream | 0.50

MILK OPTIONS | 0.50

Soy milk

Oat milk

Whole milk

FLAVOURINGS | 0.50

Caramel

Hazelnut

SPECIAL CÖFFEE | 11

Irish coffee (Jameson)

Mexican coffee (Kahlúa)

Italian coffee (Macaroon liqueur)

Dutch coffee (Butterscotch liqueur)

French coffee (Cointreau)

NÖBLE TEA | 3.30

Classic Strong English

Japan Green Sencha

Japan Green Lemon

Traditional Earl Grey

China Green Jasmine

Verveine

Suid African Rooibos

Black Forest Fruit

FRESH TEA | 4

Mint

Ginger

HOLTKAMP PIES | 5.20

APPLE PIE

LEMON MERINGUE PIE

CHEESE CAKE

CHOCOLATE PIE

CHAMPAGNE RASPBERRY PIE

SEASONAL PIE

SOFT DRINKS

- Coca Cola / zero 20cl | 3.40
- Coca Cola / zero 33cl | 5.40
- Fanta / Cassis | 3.40
- Sprite / Rivella | 3.40
- Fuze Tea sparkling / green | 3.40
- Bitter lemon | 3.40
- Royal Bliss ginger beer / ginger ale | 4.40
- Royal Bliss regular tonic / Yuzu tonic | 4.40
- Chaufontaine blue / red | 3.40
- Fristi / Chocolate milk | 4.40

JUICE

- Fresh orange juice | 4.20
- Apple juice | 3.40
- Tomato juice | 3.40
- Cranberry juice | 3.40

LIMONADES | 4.70

Still or sparkling limonade in the following flavours:

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

BEER

DRAUGHT BEERS

- Wit van Berlage 20 cl | 5
- Heineken - small | 4.50
- Heineken - medium | 6
- Heineken - large | 8
- Seizoensbier | 6.50

BOTTLED BEERS

- Heineken 0% | 4
- Amstel Radler 2% | 4.50
- Brand Weizen 0% | 5
- Liefmans | 7
- Apple Bandit | 6
- Desperados | 7.50

LOCAL SPECIAL BEERS

- Brouwerij 't IJ - IJwit - White | 7.50
- Brouwerij 't IJ - Zatte - Tripel | 7.50
- Jopen - Mooie Nel - IPA | 7.50
- Oedipus - Mannenliefde - Saison | 7.50

MADE BLUE WATER

We serve **MADE BLUE** water, which is delicious chilled tap water that we bottle on the spot. In addition, we donate an amount to **MADE BLUE** for every bottle we put on the table. They provide 1,000 times as much drinking water per bottle in countries with permanent water scarcity.

Unlimited refills per 2 people, still or sparkling per bottle | 4.50

SNACKS

from 12 pm

- ✓ **BERLAGE NUT MIX** from Gotjé | 4.50
- ✓ **GARLIC OLIVES** | 4.50
- ✓ **OLD DUTCH CHEESE CUBES** - mustard | 9.50
 - VEAL 'BITTERBALLEN'** from Holtkamp - 6 pieces - mustard mayonnaise | 9.50
- ✓ **KAASTENGELS** - 6 pieces - chilli sauce | 9
- 🍄 **OYSTER MUSHROOM 'BITTERBALLEN'** from Holtkamp - 6 pieces - honey mayonnaise | 9.50
- NACHO'S** - pulled chicken - cheddar - jalapeños - crème fraîche | 14
- CALAMARIS** - 6 pieces - lemon aioli | 10.50
- GRILLED SAUSAGE** - mustard | 8
- CRISPY CHICKEN** - 6 pieces - chilli sauce | 9.50
- 🍄 **CRUNCHY CAULIFLOWER BITES** - lemon aioli | 8
- HOTDOG** - cheddar - coleslaw - fried onion - truffle mayonnaise | 11.50

SNACKS TO SHARE

from 12 pm

- ✓ **BREAD SHARING PLATTER DE LUXE** - butter - olive oil - herb butter - tapenade | 13
- BERLAGE PLATTER** - grilled sausage - cheese - bitterballen - oyster mushroom bitterballen - Amsterdam sour - olives | 15
- BITTERGARNITUUR** - veal bitterballen - cheese sticks - oyster mushroom bitterballen - crispy chicken | 14

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🍄 Vegan dish

MOCKTAILS

SHIRLEY TEMPLE - grenadine - ginger ale - Maraschino cherry | 8

CUTIE - cranberry juice - apple juice - honey - sparkling water | 8

COCKTAILS

KIR BERLAGE - cava - Wynand Fockink raspberry gin | 8

MOJITO - Bacardi - lime juice - mint - cane sugar | 11

NEGRONI - gin - Campari - Martini Rosso | 11

BLOODY MARY - vodka - tomato juice - lemon juice - Worcestershire sauce - tabasco | 11

CAIPIRINHA - cachaça - lime - cane sugar | 11

MIMOSA - orange juice - cava | 11

PINK OSTRICH - Pinkyrose lemon & rose - gin - sparkling water | 11

SUMMER GARDEN - Wynand Fockink raspberry gin - lychee juice - rose buds - mint | 11

SPRITZ

LIMONCELLO SPRITZ - lemon liqueur - cava - sparkling water | 12

LILLET SPRITZ - Lillet blanc - cava - sparkling water | 11

APEROL SPRITZ - Aperol - cava - sparkling water | 9.50

GIN & TONIC

AMSTERDAM WYNAND FOCKINK G&T - Wynand Fockink gin - tonic - lime | 12

HENDRICK'S G&T - Hendrick's gin - tonic - cucumber | 11

ROKU G&T - Roku gin - tonic - ginger | 11

SPIRITS

Wynand Fockink Dutch young gin | 5.50

Wynand Fockink Dutch old gin | 5.50

Jägermeister | 6

Martini Bianco | 5.50

Martini Rosso | 5.50

Campari | 5.50

Bols Vodka | 5.50

Wynand Fockink dry gin | 6

Hendrick's gin | 6.50

Roku gin | 6.50

Bacardi superior | 6

Havana Club | 6

Sierra Tequila Reposado | 6.50

Tequila Gold | 6.50

Busnel Calvados | 9

Rémy Martin VSOP | 9

Lilet Blanc | 5.50

Noilly Prat | 5.50

Offley port white | 5.50

Offley port red | 5.50

WHISKEY

Famous Grouse | 7

Jameson | 7

Jack Daniels | 7

Bulleit bourbon | 7

Glenfiddich single malt | 8

LIQUEURS

Kahlúa | 6

Licor 43 | 6

Cointreau | 6

Boudier Crème de Cassis | 6

Sambuca Vaccari | 6

Wynand Fockink macaroon liqueur | 6

Wynand Fockink butterscotch liqueur | 6

Wynand Fockink lemon liqueur | 6

WYNAND FOCKINK

Located in the heart of Amsterdam, with a real Amsterdam character and mentality, the Wynand Fockink distillery is home to brands such as Damrak Gin, Bols and of course its own Wynand Fockink range.

A liquor store, tasting room, distillery and distributor that are run by a close-knit 'family' of colleagues, each with their own expertise. This expertise forms the basis for the liqueurs, gins, bitters, brandies, an Amsterdam dry gin and various other products, all made from carefully selected ingredients and a passion for distilling.

www.wynand-fockink.nl

WHITE WINE



| | | |
|---|------|----|
| CHARDONNAY, QUARTAUT - Languedoc - France Buttery - woody - full-bodied | 5 | 28 |
| SAUVIGNON BLANC, LE DROPT - Sud-Ouest - France Fresh - clean - touch of acidity | 5 | 28 |
| PINOT GRIGIO, GREGORIS - Veneto - Italy Fruity - elegant | 5 | 28 |
| VERDEJO, LIAS 'FINCA TRESOLMOS - Castilla y León - Spain Citrus - fresh - minerals | 6.50 | 37 |
| VIOGNIER, DOMAINE HAUT DE MOURIER - Languedoc - France Spicy - peach - full-bodied | 6.50 | 37 |
| GRÜNER VELTLINER, LÖSS - Kamptal - Austria Granny Smith - balanced - fresh | 6.50 | 37 |
| MARSANNE, LOUIS CHÈZE - Rhône - France Floral - chamomile - full-bodied - well-rounded in flavour | | 40 |
| CHARDONNAY, CHABLIS, DOMAINE HAMELIN - Bourgogne - France Fresh dry - smooth - mild | | 59 |

ROSÉ

| | | |
|--|---|----|
| PINOT GRIGIO, PRINCIPATO - Lombardia - Italy Fresh red fruit - slightly creamy - smooth | 5 | 28 |
| GRENACHE, CÔTES DE PROVENCE CHÂTEAU PAQUETTE - Provence - France Peach - white flowers - fresh | 7 | 39 |

SPARKLING WINE



| | | |
|---|---|-----|
| CAVA D'ARCIAC SELECCIÓ BRUT - Cataluña - Spain | 6 | 34 |
| Apple - pear - citrus fruit - soft dry | | |
| CHAMPAGNE DELOT 'PARCELLE DE MONTRE-CUL' BRUT - Champagne - France | | 69 |
| White fruit - pure - dry | | |
| CHAMPAGNE BARONS DE ROTHSCHILD BRUT - Champagne - France | | 100 |
| Ripe fruit - pure - tingling fresh | | |

RED WINE

| | | |
|--|------|----|
| MERLOT, JEAN D'AOSQUE - Languedoc - France | 5 | 28 |
| Red fruit - soft - creamy | | |
| SANGIOVESE & MONTEPULCIANO, ROSSO PICENO 'VIABORE' - Marche - Italy | 5 | 28 |
| Cherry - endearing - ruby red | | |
| SHIRAZ, MILTON PARK - South Australia | 6 | 34 |
| Forest fruits - pepper - long aftertaste | | |
| PRIMITIVO, CAIAFFA - Apulie - Italy | 7 | 39 |
| Powerful - fruity - sun-drenched | | |
| MALBEC, FABRE MONTAMYOU 'RESERVADO - Mendoza - Argentina | 7.50 | 40 |
| Sun-dried fruit - French oak - finesse | | |
| TEMPRANILLO, RIOJO VALLOBERA 'CRIANZA' - Rioja Alavesa - Spain | | 44 |
| Deep red - wood - slightly spicy | | |
| MERLOT, DOMAINE DE PEYRELONGUE - Saint-Emilion - France | | 59 |
| Full - vanilla - traditional | | |

BISTRO
BERLAGE

