

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.



BREAKFAST

FROM 10 AM - 3 PM

- ✓ **CROISSANT** - butter - red fruit compote | 5
- ✓ **PANCAKES** - red fruit - chocolate spread | 9
- DUTCH-STYLE FRIED EGGS** - ham and/or cheese - bread | 12

LUNCH OR STARTERS

FROM 12 PM

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

- ✓ **BURRATA** - cherry tomatoes - basil cream - pumpkin seeds
- balsamic vinegar | 14.50
- 🌿 **WATERMELON TARTARE** - mango - jalapeño - vegan feta | 13.50
- STEAK TARTARE** - lobster mayonnaise - fried capers | medium 14.50 - large 21.50
- FRIED PRAWNS** - garlic - red chili - saffron - lemon mayonnaise | 14.50
- CAESAR SALAD** - grilled chicken - anchovies - poached egg - Parmesan cheese | 15.50
- ✓ **GOAT CHEESE SALAD** - kohlrabi - radish - walnuts - honey | 15
- ✓ **GREEN BEAN SALAD** - egg - capers - olives - tomato - croutons | 11
- GRILLED SWORDFISH SALAD** - green beans - egg - capers - olives - tomato - croutons | 16

LUNCH SPECIALS

FROM 12 PM

- CROQUE MADAME** - toasted bread - ham - cheese - Mornay sauce - fried egg | 9
- TWO VEAL CROQUETTES** - bread - butter - mustard | 12.50
- BEEF BURGER** - brioche - red onion - lettuce - cheddar - fries | 19.50

SOUPS

FROM 12 PM

- ✓ **SOUP OF THE WEEK** - bread - butter | 9
- TOMATO SOUP** - basil oil - bacon - bread - butter | 9


ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

✓ Vegetarian dish
🌿 Vegan dish

MAIN DISHES



FROM 12 PM

-  **BELUGA LENTILS** - green peas - baby carrots - kohlrabi - asparagus | 19.50
- ENTRECOTE** - 250 grams - Béarnaise sauce - fries - mixed salad | 29.50
- GRILLED SWORDFISH** - lemon risotto - summer tomatoes | 25
- GUINEA FOWL** - warm potato salad - green beans - mustard velouté | 28
-  **STUFFED PORTOBELLO** - spiced quinoa - carrot puree - antiboise - carrot chips | 22.50

SIDE DISHES


FROM 12 PM

FRIES

- ✓ - mayonnaise or ketchup | 6
- ✓ - truffle mayonnaise | 6.50
- ✓ - Parmesan cheese - truffle mayonnaise | 8
-  **MIXED SALAD** | 5
-  **ROASTED GREEN ASPARAGUS** - garlic - hazelnuts | 7

DESSERTS

FROM 12 PM

- ✓ **CHEESE PLATTER** - four types of cheese - nut and fruit bread - grapes - fig chutney | 15.50
-  **SORBET COUPE** - three types of sorbet - fresh fruit | 9
- ✓ **LIMONCELLO TART** - strawberry sorbet | 9.50
- ✓ **BROWNIE** - vanilla ice cream - vanilla sauce | 9.50

THREE-COURSE MENU



Create your own three-course menu | 47

Cheese supplement | 5

Matching wine arrangement | 15.50

ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

 Vegetarian dish
 Vegan dish

NOBLE TREE COFFEE

Coffee / espresso / Americano | 3.50

Double coffee / espresso | 4.50

Cappuccino | 3.80

Espresso macchiato | 3.80

Latte macchiato | 4.20

Café au lait | 4.20

Flat white | 4.50

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 COFFEE | 11

Irish coffee (Jameson)

Mexican coffee (Kahlúa)

Italian coffee (Macaroon liqueur)

Dutch coffee (Butterscotch liqueur)

French coffee (Cointreau)

NOBLE TEA | 3.50

Classic Strong English

Japan Green Sencha

Japan Green Lemon

Traditional Earl Grey

China Green Jasmine

Verveine

Suid African Rooibos

Black Forest Fruit

FRESH TEA | 4.20

Mint

Ginger

WITH YOUR COFFEE, HOLT KAMP PIES | 5.50

APPLE PIE

LEMON MERINGUE PIE

CHEESE CAKE

CHOCOLATE PIE

CHAMPAGNE RASPBERRY PIE

SEASONAL PIE

SOFT DRINK

- Coca Cola / zero 20cl | 3.50
- Fanta / Cassis | 3.50
- Sprite / Rivella | 3.50
- Fuze Tea sparkling / green | 3.50
- Bitter lemon | 3.50
- Royal Bliss ginger beer / ginger ale | 4.50
- Royal Bliss regular tonic / Yuzu tonic | 4.50
- Chaufontaine blue / red | 3.50
- Fristi / Chocolate milk | 4.50

JUICE

- Fresh orange juice | medium 4.50
- Fresh orange juice | large 7.50
- Apple juice | 4
- Tomato juice | 4
- Cranberry juice | 4

LIMONADE | 4.90

Still or sparkling limonade in the following flavours:

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

BEER

DRAUGHT BEER

- Wit van Berlage 20 cl | 5.20
- Heineken - small | 4.50
- Heineken - medium | 6
- Heineken - large | 8
- Seizoensbier | 6.50

BOTTLED BEER

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

LOCAL SPECIAL BEER

- Birra Moretti - pilsener | 4.50
- Oedipus Mannenliefde - Saison | 7
- La Chouffe - blond | 6.50
- Jopen Mooie Nel IPA | 5.50
- Westmalle Dubbel | 6.50
- Tripel Karmeliet | 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 | 5


SNACKS

FROM 12 PM

-  **BERLAGE NUT MIX** from Gotjé | 4.50
-  **OLIVES** | 4.50
-  **BREAD** - homemade herb butter | 8
-  **OLD DUTCH CHEESE CUBES** - mustard | 9.50
 - 'BITTERBALLEN' from Holtkamp - 6 pieces - mustard | 9.50
-  **CHEESE STICKS** - 6 pieces - chilli sauce | 9
 - CRISPY CHICKEN THIGHS** - 6 pieces - chilli sauce | 9.50
 - 'VLAMMETJES' - 6 mini spring roll with spicy minced meat filling - chilli sauce | 9
-  **CRUNCHY CAULIFLOWER BITES** - lemon mayonnaise | 9
- DUTCH ASSORTED SNACK PLATTER** - 10 pieces | 14
- FLAMMKUCHEN** - bacon - crème fraîche - Gruyère cheese - red onion | 12.50
- NACHOS** - pulled chicken - cheddar - jalapeños - crème fraîche - guacamole | 14



SNACKS TO SHARE

FROM 12 PM

- CHARCUTERIE BOARD** - pata negra - serrano ham - spianata romana - cornichons - Sud 'n' Sol Tomatoes - Taggiasca olives | 16.50
-  **VEGETARIAN BOARD** - manchego cheese - peppadew - cauliflower - marinated asparagus - hummus - tapenade - Taggiasca olives | 15.50
- COMBO BOARD** - manchego cheese - serrano ham - shrimp - 'bitterballen' - cauliflower bites - lemon mayonnaise | 17

ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

 Vegetarian dish
 Vegan dish

MOCKTAIL

SHIRLEY TEMPLE - grenadine - ginger ale - Maraschino cherry | 6.50

CUTIE - cranberry juice - apple juice - honey - soda water - mint | 6.50

COCKTAIL

KIR BERLAGE - cava - Crème de Cassis | 7

MIMOSA - orange juice - cava | 7

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

NEGRONI - gin - Campari - Martini Rosso | 11

BLOODY MARY - vodka - tomato juice - Worcestersaus - tabasco - celery | 11

CAIPRINHA - Cachaça - lime | 11

SUNNY SOPHIE - Bacardi - lime juice - orange juice - Cointreau | 11

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

SUMMER GARDEN - Wynand Fockink Framboozle gin - lychee juice - roses - mint | 11

SPRITZ

LIMONCELLO SPRITZ - lemon liqueur - cava - soda water | 9.50

LILLET SPRITZ - Lillet blanc - cava - soda water | 9.50

APEROL SPRITZ - Aperol - cava - soda water | 9.50

GIN & TONIC

AMSTERDAM WYNAND FOCKINK G&T - Wynand Fockink gin - tonic - lime | 11

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

Wynand Fockink Framboozle 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

Busnel Calvados | 9

Rémy Martin VSOP | 9

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 cinnamon 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

APERITIF



OFFLEY PORT WHITE - Douro - Portugal	5.50
Semi sweet - apricot - peach	
OFFLEY PORT RUBY - Douro - Portugal	5.50
Fresh - sweet - red fruit	
NOILLY PRAT - Marseillan - France	5.50
Fresh - dry - fruity - nuts - anise - vanilla	
LILLET BLANC - Bordeaux - France	6
Fresh - fruity - honey - exotic fruit	
CHÂTEAU BELLEVUE MONBAZILLAC - Sud-Ouest - France	8
Floral - peach - apricot - pineapple	
BANYULS '5 ANS D'ÂGE' DOMAINE DE BAILLAURY - Roussillon - France	8.50
Ripe red fruit - chocolate notes	
QUINTA DE LA ROSA 10 YEARS OLD TAWNY - Douro - Portugal	8.50
Fruit - nuts - figs - almond - cinnamon	

WHITE WINE



CHARDONNAY, QUARTAUT - Languedoc - France	5.50	30
Buttery - woody - full-bodied		
SAUVIGNON BLANC, LE DROPT - Sud-Ouest - France	5.50	30
Fresh - clean - touch of acidity		
PINOT GRIGIO, GREGORIS - Veneto - Italy	5.50	30
Fruity - elegant		
VERDEJO, LIAS 'FINCA TRESOLMOS - Castilla y León - Spain	6.50	37
Citrus - fresh - minerals		
VIIGNIER, DOMAINE HAUT DE MOURIER - Languedoc - France	6.50	37
Spicy - peach - full-bodied		
GRÜNER VELTLINER, LÖSS - Kamptal - Austria	6.50	37
Granny Smith - balanced - fresh		
MARSANNE, LOUIS CHÈZE - Rhône - France		40
Floral - chamomile - full-bodied - well-rounded in flavour		
CHARDONNAY, CHABLIS, DOMAINE HAMELIN - Bourgogne - France		59
Fresh dry - smooth - mild		

ROSÉ



PINOT GRIGIO, PRINCIPATO - Lombardia - Italy	5.50	30
Fresh red fruit - slightly creamy - smooth		
GRENACHE, CÔTES DE PROVENCE CHÂTEAU PAQUETTE - Provence - France	7	39
Peach - white flowers - fresh		

SPARKLING WINE



PURE BUBBLES SPARKLING ZERO - Cataluña - Spain	5.50	30
Alcohol-free - fresh acidity - balanced		
CAVA D'ARCIAC SELECCIÓ BRUT - Cataluña - Spain	6.50	37
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, LE DROPT - Sud-Ouest - France	5.50	30
Red fruit - soft		
SANGIOVESE & MONTEPULCIANO, ROSSO PICENO 'VIABORE' - Marche - Italy	5.50	30
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, RIOJA VALLOBERA 'CRIANZA' - Rioja Alavesa - Spain		44
Deep red - wood - slightly spicy		
MERLOT, DOMAINE DE PEYRELONGUE - Saint-Emilion - France		59
Full - vanilla - traditional		

BISTRO
BERLAGE

