

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 - 5 PM

- ✓ **CROISSANT** - butter - red fruit compote | 5
- ✓ **AMERICAN PANCAKES** - red fruit - chocolate spread | 9.50
- EGGS BENEDICT** - Hollandaise sauce - choice of ham or smoked salmon | 14

LUNCH SPECIALS

FROM 12 PM - 5 PM

- CROQUE MADAME** - toasted bread - ham - cheese - Mornay sauce - fried egg | 10
- TWO VEAL CROQUETTES** - brood - boter - mosterd | 13.50
- 🍃 **HUTSPOT SANDWICH** - Kesbeke pickled red onions - sambal mayonnaise | 14.50
- ✓ **MIXED MUSHROOM SANDWICH** - Gruyère cheese - poached egg | 15.50
- CARPACCIO SANDWICH** - arugula - Parmesan cheese - truffle mayonnaise | 16
- TUNA MELT** - melted cheese - Kesbeke pickled red onion - sriracha mayonnaise | 15
- BEEF BURGER** - brioche - red onion - lettuce - cheddar - fries | 21.50 (*until 10 PM*)

SOUPS AND SALADS

FROM 12 PM

- ✓ **SOUP OF THE WEEK** | 9.50
- ONION SOUP** - Gruyère cheese - crouton | 12.50
- CAESAR SALAD** - grilled chicken - anchovies - poached egg - Parmesan cheese | 15.50
- 🍃 **ROASTED PUMPKIN SALAD** - pumpkin seeds - pear - yogurt-ginger dressing | 15

SIDE DISHES

FROM 12 PM

- 🍃 **MIXED SALAD** | 5
- ✓ **FRIES**
- 🍃 **SEASONAL VEGETABLES** | 7 - mayonnaise or ketchup | 6
- truffle mayonaise | 6.50
- Parmesan cheese - truffle mayonnaise | 7

ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

✓ Vegetarian dish
🍃 Vegan dish

STARTERS

FROM 12 PM

- ✓ **ROASTED BEETROOT** - goat cheese mousse - hazelnuts - Amsterdam onion gel | 15
- 🌿 **TARTARE OF HEIRLOOM VEGETABLES** - crispy tarragon - port syrup | 15
- STEAK TARTARE** - fried anchovy - little gem lettuce - egg yolk | 17.50
- SCALLOPS** - cauliflower cream - pancetta - samphire | 17.50

MAIN COURSES

FROM 12 PM

- ✓ **POTATO FOAM** - wild mushrooms - poached egg - potato crisps | 19.50
- DUCK BREAST** - potato mousseline - smoked spring onion - port sauce | 28
- MULLET** - mashed potato with leek - beurre blanc | 26.50
- BRAISED BEEF STEAK** - fondant potatoes - green beans - jus | 28
- 🌿 **STUFFED PORTOBELLO** - spiced quinoa - carrot purée - antiboise - carrot chips | 21.50
- WEEKLY SPECIAL DISH** - *ask our staff about the current special.*

DESSERTS

FROM 12 PM

- ✓ **STICKY TOFFEE PUDDING** - caramel ice cream - toffee sauce | 11
- ✓ **CLAFOUTIS** - crumble - cherry ice cream | 10.50
- 🌿 **VEGAN NUT TART** - dark chocolate ice cream - caramel sauce | 12.50
- ✓ **CHEESE PLATTER** - four types of cheese - crackers - fig chutney | 17.50

THREE-COURSE MENU

Create your own three-course menu | 49.50

Cheese supplement | 5

Matching wine arrangement | 15.50

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✓ 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

Glühwein | 5

MILK OPTIONS | 0.50

Soy milk

Oat milk

FLAVOURINGS | 0.50

Caramel

Hazelnut

Vanilia

SPECIAL COFFEE | 11

Irish coffee (Jameson)

Mexican coffee (Kahlúa)

Italian coffee (macaroon liqueur)

Dutch coffee (butterscotch liqueur)

French coffee (Cointreau)

Hot chocolate

- with brown rum

- with butterscotch liqueur

- with gingerbread liqueur

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

Winter tea

- with rosemary lemon

- with star anise cinnamon orange

- with licorice

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 20 cl | 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
- Pear 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

- White of Berlage 20 cl | 5.20
- White of Berlage 50 cl | 8
- Heineken - 25 cl | 4.50
- Heineken - 35 cl | 6
- Heineken - 50 cl | 8
- Seasonal beer | 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 | 5
-  **OLIVES** | 4.50
-  **BREAD** - salted butter | 9
-  **OLD DUTCH CHEESE CUBES** - mustard | 9.50
- PORK LIVER SAUSAGE** - mustard | 9.50
- OSSENWORST (BEEF SAUSAGE)** - 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
-  **CRUNCHY CAULIFLOWER BITES** - lemon mayonnaise | 9.50



SNACKS TO SHARE

FROM 12 PM

- AMSTERDAM PLATTER** - beef sausage - pork liver sausage - Kesbeke onions - aged cheese - bitterballen | 15
- SNACK PLATTER** - bitterballen - cheese sticks - crispy chicken - cauliflower bites | 12.50
-  **CAMEMBERT FROM THE OVEN** - bread - cherry tomatoes - cucumber - carrot | 17
- FLAMMKUCHEN** - bacon - crème fraîche - Gruyère cheese - red onion | 12.50
- NACHOS** - pulled chicken - cheddar - jalapeños - crème fraîche - guacamole | 14

ANY ALLERGIES OR DIETARY REQUIREMENTS?

Please let us know.

 Vegetarian dish
 Vegan dish

MOCKTAIL | 6.50

SHIRLEY TEMPLE - grenadine - ginger ale - Maraschino cherry

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

TROPICAL VIBES - passion fruit coullis - pineapple juice - lime juice - vanilla syrup

COCKTAIL | 11

MOSCOW MULE - Bols vodka - ginger beer - lime juice - Angostura bitters

RASPBERRY CHEESECAKE MARTINI - Mozart white chocolate liqueur - Framboozle

- lime juice - cream - raspberry

ESPRESSO MARTINI - Bols vodka - Kahlua - espresso - sugar syrup

WINTERPEARS - Offley red port - Zuidam cinnamon liqueur - pear juice - lime juice

- star anise

TROPICAL MARTINI - Bols vodka - passion fruit coullis - pineapple juice - lime juice

- vanilla syrup

SWEETKEEPER - Wynand Fockink young gin - lime juice - pear juice - sugar syrup

- liquorice

SPICED MARGARITA - Jose Cuervo silver tequilla - Cointreau - lime juice - chili pepper

PALOMA - Jose Cuervo tequilla - grapefruit soda - Cointreau - lime juice

KIR BERLAGE - cava - Crème de Cassis | 7

MIMOSA - orange juice - cava | 7

NEGRONI - gin - Campari - Martini Rosso | 11

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

PINK OSTRICH - Framboozle gin - lemon juice - Pinkyrose lemon & rose

- sparkling water | 11

SPRITZ | 9.50

LIMONCELLO SPRITZ - lemon liqueur - cava - soda water

LILLET SPRITZ - Lillet blanc - cava - soda water

APEROL SPRITZ - Aperol - cava - soda water

AMARETTO SPRITZ - Wynand Fockink macaroons liqueur - cava
- soda water - amaretti

GIN & TONIC | 11

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

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

ROKU G&T - Roku gin - tonic - ginger

BOMBAY G&T - Bombay sapphire - tonic - lime

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

Kraken rum | 6

Sierra Tequila Reposado | 6.50

Busnel Calvados | 9

Rémy Martin VSOP | 9

Bombay sapphire | 6.50

Jose Cuervo silver | 6.50

WHISKEY

Famous Grouse | 7

Jameson | 7

Jack Daniels | 7

Bulleit bourbon | 7

Glenfiddich single malt | 8

LIQUEURS | 6

Kahlúa

Licor 43

Cointreau

Boudier Crème de Cassis

Sambuca Vaccari

Wynand Fockink macaroon liqueur

Wynand Fockink butterscotch liqueur

Wynand Fockink lemon liqueur

Wynand Fockink cinnamon liqueur

Wynand Fockink gingerbread liqueur

Zuidam

Zuidam cinnamon liqueur

Mozart white chocolate liqueur

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, DECANAL - veneto - 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

