

**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


## 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

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 Vegan dish

**BISTRO**  
**BERLAGE**

