



WELCOME TO BISTRO BERLAGE

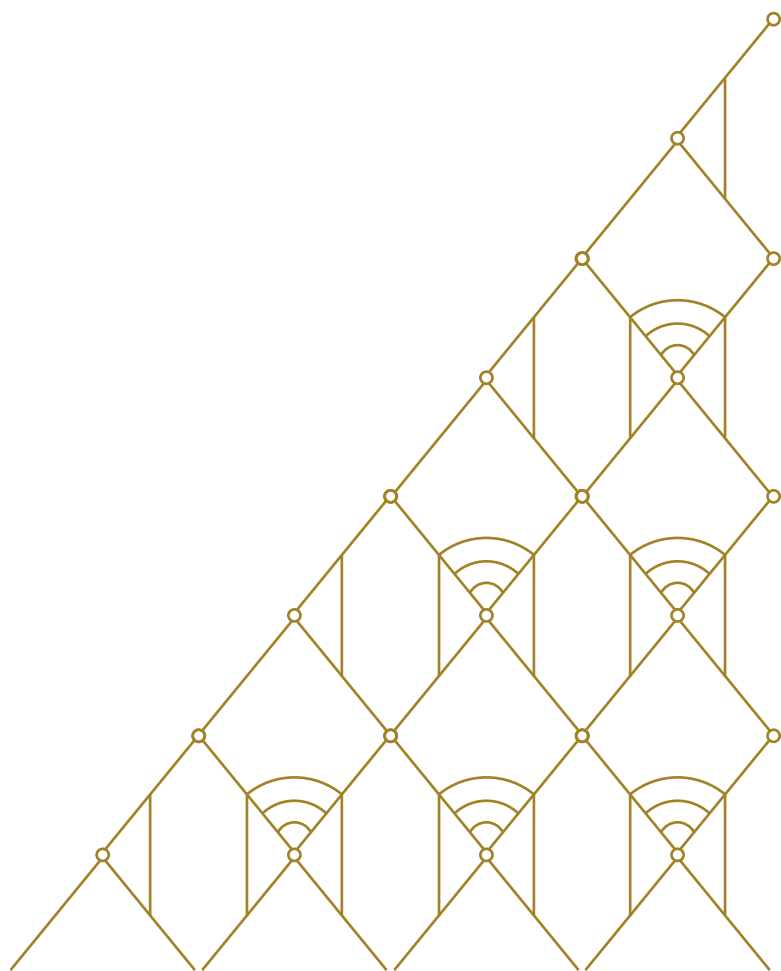
You are sitting in a special place, with a story that dates back to the beginning of the last century. Where your table now stands, hundreds of traders once entered and exited every day. This used to be the main entrance of the Commodities Exchange of the Beurs van Berlage. The building was designed by architect Hendrik Petrus Berlage and officially opened in 1903. Since then, much has changed, but the monumental atmosphere has always remained.

Take a moment to look around. At the back of the Bistro you can see three large tile panels by artist Jan Toorop. In colourful images, they tell the story of the past, the present and the future. Outside, too, there is something remarkable to discover: above the entrance shines an impressive stained-glass window by Antoon der Kinderen, full of symbols and stories, from planets to virtues.

Over the years, this building has had many different purposes. Exhibitions and gatherings were held here, and in 2002, it was even the venue for the wedding of King Willem-Alexander and Queen Máxima. Today, it is above all a place where people meet and inspire each other – and where you can enjoy good food and drinks.

At Bistro Berlage, you will taste the combination of rich history and contemporary hospitality. On our menu, you will find everything for a pleasant moment at the table: from a good cup of coffee to an extensive lunch, from drinks to dinner with fine wines. Everything is prepared with fresh, often local ingredients.

Enjoy your time here – in the very heart of Amsterdam's history.



SANDWICHES

EGGS BENEDICT

with salmon | 15

with ham | 14

GRILLED VEGETABLES SANDWICH

with hummus and herb salad 🌿 | 15.50

MIXED MUSHROOM SANDWICH

with Gruyère and homemade sriracha mayonnaise ✓ | 15.50

TUNA MELT

with creamy dill sauce and roasted Amsterdam Kesbeke onions | 17.50

PULLED CHICKEN SANDWICH

with gratinated cheese, house-made barbecue sauce and jalapeño | 17.50

BLT SANDWICH

with crispy bacon, lettuce and tomato | 16.50

AVOCADO TOAST

with sour cream and chives, poached egg and lime oil ✓ | 16.50

with salmon | +2.50

with bacon | +2.50

CROQUE MADAME

with béchamel sauce and fried egg | 14

TWO VEAL CROQUETTES

with bread, butter and mustard | 15

BISTRO BEEF BURGER

with cheddar and burger sauce | 18.50

extra burger patty | +2.50

with bacon | +2.50

with egg | +1.50



SOUPS

CARROT AND PUMPKIN SOUP

with chilli oil and fresh bread ✓ | 14

SOUP OF THE WEEK

seasonal selection | 14



PLATES

GRILLED OCTOPUS

with romesco sauce of roasted peppers and squid cream | 17.50

PUMPKIN SALAD

with orange vinaigrette and roasted feta ✓ | 15

CAESAR SALAD

with anchovies, boiled egg, croutons and Parmesan cheese | 16.50

with chicken | +2.50

with prawns | +2.50

STEAK TARTARE

with Carl Siegert brioche and fried capers | 18

POTATO FOAM

with mixed mushrooms and crispy bacon bits ✓ | 17

SWORDFISH

with saffron pearl couscous and airy bisque foam | 27.50

DUCK BREAST

with orange mousseline, glazed baby carrots and sauce à l'orange | 28

BEEF STEW

with glazed parsnip and mousseline | 27

TOFU CURRY

with grilled aubergine and salsa verde 🌿 | 24



SIDES

CHIPS

with mayonnaise or ketchup ✓ | 7

with truffle mayonnaise ✓ | 7

with Parmesan and truffle ✓ | 8

GREEN ASPARAGUS

with grated hazelnut 🌿 | 7

MIXED SALAD ✓ | 7



DESSERTS

PISTACHIO CRÈME BRÛLÉE

with pistachio crumble and vanilla ice cream ✓ | 14

APPLE TARTE TATIN

with vanilla sauce ✓ | 14

VEGAN CHOCOLATE MOUSSE

with stewed pear and Beurs van Berlage chocolate 🌿 | 14



