



WELCOME TO BISTRO BERLAGE

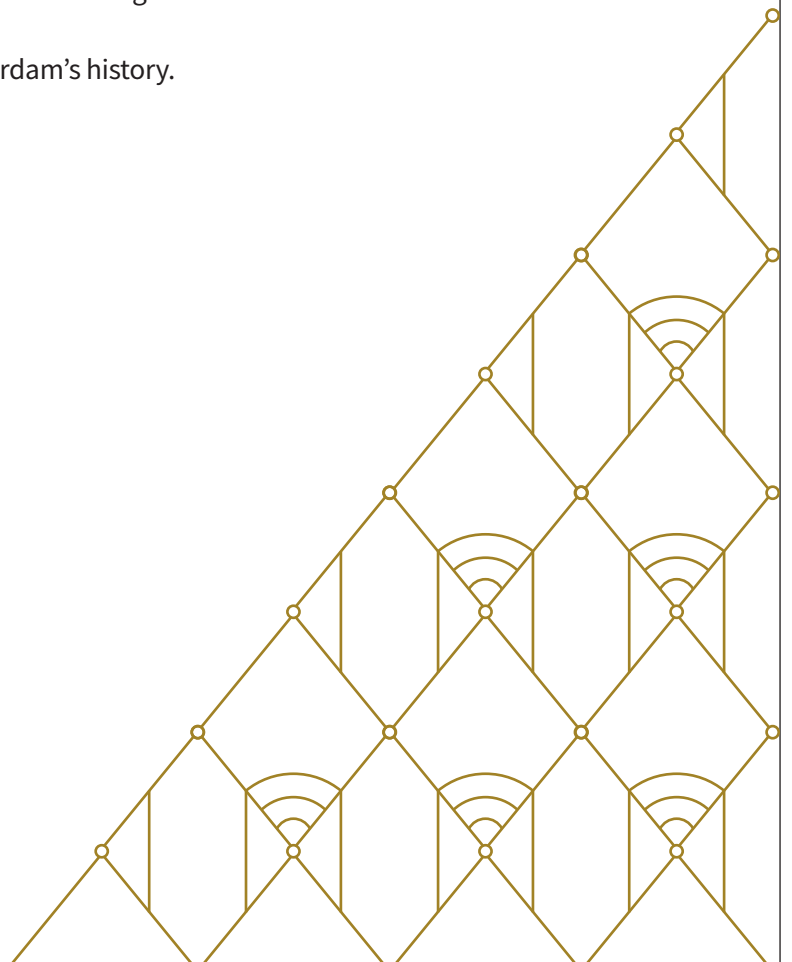
You are in a truly special place, with a story that dates back to the early 20th century. Whether you are seated inside or on the terrace, this space was once the main entrance to the Commodity Exchange of the Beurs van Berlage. This is where hundreds of traders gathered every day. The building, designed by architect Hendrik Petrus Berlage, opened in 1903 and still carries the monumental atmosphere of that time.

Take a moment to look around. Inside the Bistro, you will find the impressive tile panels by artist Jan Toorop, which depict the past, present and future in vivid imagery. Outside, above the entrance, you can see the stained-glass window by Antoon Derkinderen, rich in symbolism and storytelling, from planets to virtues.

Over the years, the building has served many purposes. It has hosted exhibitions and events, and in 2002 it was even the setting for the wedding of King Willem-Alexander and Queen Máxima. Today, it is a place where people come together, meet, feel inspired and enjoy great food and drinks.

At Bistro Berlage, you will experience the combination of rich history and contemporary hospitality. Our menu offers everything for a perfect moment, from a good cup of coffee to an extensive lunch, from drinks to a dinner with carefully selected wines. Everything is prepared using fresh, and whenever possible, locally sourced ingredients.

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





SANDWICHES

EGGS BENEDICT

with salmon | 15
with ham | 14.50

GRILLED VEGETABLES SANDWICH

with grilled courgette, carrot and asparagus
and hummus 🌿 | 16

CAPRESE SANDWICH

with buffalo mozzarella, tomato, pesto
and basilicum ✓ | 16.50

CALZONE SANDWICH WITH PULLED CHICKEN

with jalapeño, gratinated cheese
and BBQ sauce | 17.50

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 a fried egg | 14

STEAK SANDWICH

with caramelised onion, rocket
and mustard mayonnaise | 23

TUNA MELT

with fresh dill cream and roasted
Amsterdam pickled onions (Kesbeke) | 17.50

TWO VEAL CROQUETTES

with bread, butter and mustard | 15

BISTRO SMASH BURGER

with double burger patty, cheddar
and burger sauce | 18.50
extra burger patty | +2.50
with bacon | +2.50
with egg | +1.50

SOUPS

BISQUE

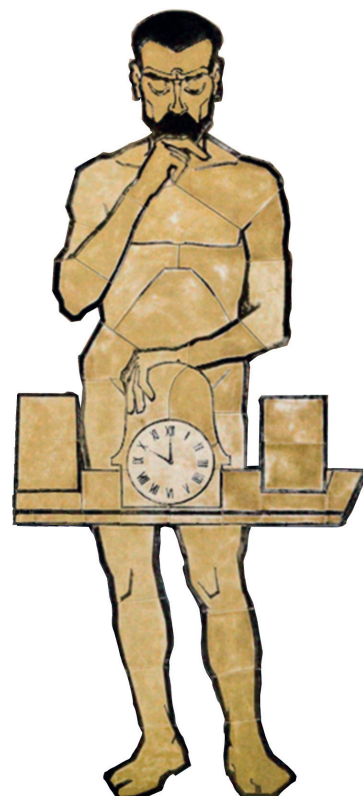
with crayfish, smoked salmon
and cream | 16

TOMATO SOUP

with cream foam ✓ | 14.50

🌿 Vegan | ✓ Vegetarian

ALLERGY OR DIETARY REQUIREMENT? Our staff will be happy to
inform you about allergens present in our dishes.





PLATES

CAPRESE SALAD

with buffalo mozzarella, tomato, basil,
pesto and pine nuts ✓ | 16

COUSCOUS SALAD

with grilled courgette, paprika and cherry
tomatoes and lemon dressing 🌿 | 16.50

CAESAR SALAD

with anchovies, boiled egg, croutons
and Parmesan cheese | 16.50
with chicken | +2.50
with prawns | +2.50

SMOKED OSSENWORST CARPACCIO

with Amsterdam pickled onions and
mustard caviar from Kesbeke | 16.50

DOVER SOLE

with roasted bimi and
lemon butter sauce | 30

STEAK TARTARE

hand-cut bavette, mustard,
capers and toast
regular | 18
large | 23.50

STEAK & FRIES

bavette, chimichurri and
fries from Friet uit Zuyd | 28.50

RISOTTO

with wild mushrooms, Parmesan cheese
and basil dressing ✓ | 22

SALMON

with cauliflower purée, roasted bimi
and beurre blanc | 26

SPRING CHICKEN

corn-fed chicken with miso butter sauce
and grilled asparagus | 28

SIDES

FRIES FROM FRIET UIT ZUYD

with mayonnaise or ketchup ✓ | 7
with truffle mayonnaise ✓ | 8

BREAD PLATTER

with butter, herb butter and tapenade of
sun-dried tomatoes and olive oil ✓ | 8

ROSEVAL POTATOES 🌿 | 7

ROASTED BIMI 🌿 | 7

ROASTED ASPARAGUS 🌿 | 8

MIXED SALAD ✓ | 7

DESSERTS

CRÈME BRÛLÉE

with vanilla ice cream ✓ | 14

BISTRO BOL

croissant with pistachio cream, caramel
and vanilla ice cream ✓ | 14.50

SORBET TRIO



lemon, strawberry and cherry sorbet 🌿 | 13.50

AFFOGATO

vanilla ice cream with a shot of espresso | 7.50
optional with Baileys, Flor de Caña Espresso,
Cointreau or Licor 43 | +5





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

