



WELCOME TO BISTRO BERLAGE

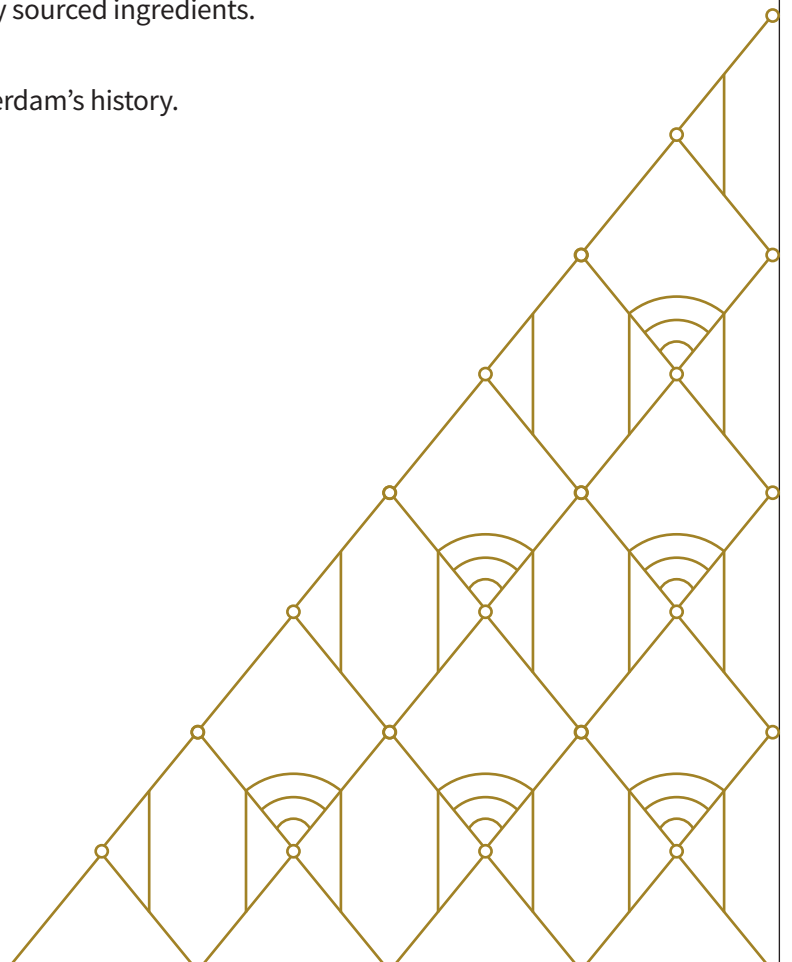
You are in a truly special place, with a story that dates back to the early 20th century. Whether you are seated inside or on the terrace, this space was once the main entrance to the Commodity Exchange of the Beurs van Berlage. This is where hundreds of traders gathered every day. The building, designed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

AVOCADO TOAST

with crème fraîche, chives and
a poached egg ✓ | 16.50

CAPRESE SANDWICH

with buffalo mozzarella, tomato
and basil ✓ | 16.50

STEAK SANDWICH

with caramelised onion, rocket
and mustard mayonnaise | 23

CROQUE MADAME

with ham, Old Amsterdam cheese
and a fried egg | 14

BABA GANOUSH

with a selection of
roasted vegetables 🌿 | 16

SOUPS

BISQUE

creamy shellfish soup with prawns | 16

TOMATO SOUP

with cream foam ✓ | 14.50

SALADS

CAPRESE SALAD

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

CAESAR SALAD

with a poached egg, croutons
and Parmesan cheese ✓ | 16.50
with chicken | +2,50

TUNA MELT

with Amsterdam Kesbeke
pickled onions | 17.50

TWO VEAL CROQUETTES

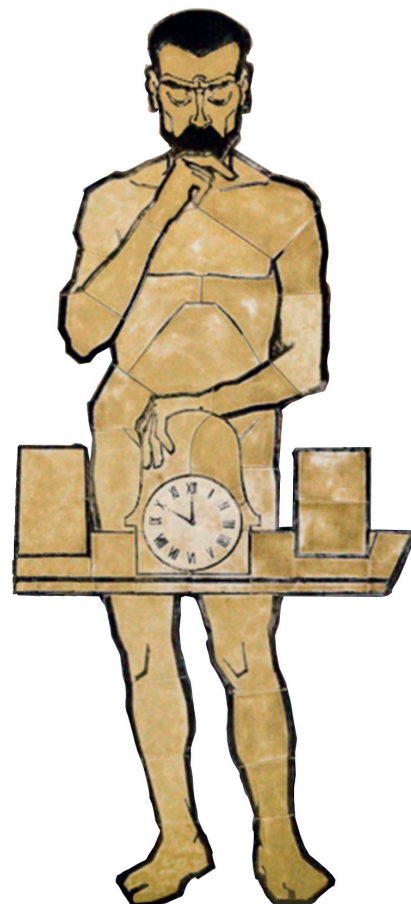
served with bread, butter
and mustard | 15

EGGS BENEDICT

with salmon | 15
with ham | 14.50

DUTCH-STYLE FRIED EGGS

with ham and
Old Amsterdam cheese | 15.50





PLATES

TARTARE OF SMOKED DUTCH BEEF SAUSAGE

with Amsterdam Kesbeke pickled onions,
mayonnaise and toast | 16.50

RISOTTO

with wild mushrooms
and Parmesan cheese ✓ | 22

SALMON

with cauliflower cream,
roasted bimi and
beurre blanc | 26

CHICKEN SUPREME

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

STEAK & FRIES

with chimichurri and fries
from Friet uit Zuyd | 28.50

BISTRO SMASHBURGER

with a double beef patty, cheddar
and truffle mayonnaise | 18.50
extra burger patty | +2.50
with bacon | +2.50
with egg | +1.50

SIDES

FRIES FROM FRIET UIT ZUYD

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

ROASTED ROSEVAL POTATOES 🌿 | 7

ROASTED VEGETABLES 🌿 | 7

MIXED SALAD ✓ | 7

DESSERTS

CRÈME BRÛLÉE

with vanilla ice cream ✓ | 14

BISTRO BOL

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



AFFOGATO

vanilla ice cream with a
shot of espresso ✓ | 13.50

optional with Baileys,
Cointreau, Licor 43 or
Flor de Caña Espresso | +7.50





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

