



b r o u w e r i j

TROOST



PILSNER 4.8%

Light blonde lager with a fresh aftertaste and not that much alcohol.

0.25l 2.90
1.5l 17.40

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓



WEIZEN 4.7%

German wheat beer with traditional yeast, giving it a hint of banana in its scent.

0.40l 5.20

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓



I.P.A. 6.5%

India Pale Ale with a round bitterness and a flowery finish thanks to the large amounts of hop.

0.25l 4.50

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓



HONINGBLOND 7.0%

Strong honey blonde beer with a subtle sweet kick from the honey and a crisp finish!

Winner audience award of best beer of Noord-Holland!



0.25l 4.75

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓



TRIPEL 7.5%

Soft Tripel with the essence of citrus coming from coriander seeds and orange peel. Fruity and strong!

0.25l 4.55

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓



NEW ENGLAND I.P.A. 5.5%

Hoparoma's, Hoparoma's, Hoparoma's!

This NEIPA is smooth in the mouth and a smell of tropical fruit.



0.25l 4.75

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓



CERVEZA 4.5%

Extraordinary Mexican beer. Citrahops and lots of love give it more flavour than you're used to with Mexican beers.

And it's gluten free



0.33l 4.90

zoet	✓✓✓✓
zuur	✓✓✓✓
bitter	✓✓✓✓
moutig	✓✓✓✓
hoppig	✓✓✓✓

BEER





CLUB TROPICANA 4.5%

Slightly sour fruit beer. The excessive use of tropical fruit gives this beer it's extra character.

0.25l 4.50

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓



SMOKED PORTER 5.1%

Smoked Porter with a rich blend of smoked and roasted malts, giving it sweetness and a touch of bacon.

0.25l 4.50

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓



RADLER ROYAAL

Fully brewed Radler. Low in alcohol, full of exotic flavors from fresh mango, passion fruit and apricot.

0.25l 3.75

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓



O.P.A. 5.5%

Ozzie Pale Ale. Light Pale Ale with an ozzie touch from our brewers. Generously hopped to create firm aromas. Wheat and oats give this beer a gentle mouthfeel.

0.25l 4.50

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓



VIRGIN I.P.A. 0.5%

Beer that has everything from an IPA except the alcohol. With a nice bitterness and a solid dryhop with Mosaic and Citra hops.

0.25l 3.75

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓



BARLEYWINE 10.5%

American Barleywine, fullbodied and sweet. With a round bitterness and a fruity aroma from caramalts and hops.

0.33l 6.75

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓



BARREL AGED BARLEYWINE 10.5%

Our Barleywine aged for nine months in Jack Daniels and Old Forrester barrels. For a smooth and characteristic bourbon taste.

0.33l 6.75

zoet	✓✓✓✓✓
zuur	✓✓✓✓✓
bitter	✓✓✓✓✓
moutig	✓✓✓✓✓
hoppig	✓✓✓✓✓

BEER FLIGHT



4 x 0.15l
10.00

Try different Troost beers in smaller glasses by ordering a beer flight! For 10 euros you get a selection of four different beers. Changing selection.

MORE BEER



SOFT DRINKS

VARIOUS SOFT DRINKS

sparkling/non-sparkling in all flavours

2.75
/ 3.00

FRITZ-SPRITZ RABARBER

200ml

3.00

HOMEMADE ICE TEA

3.00

HOMEMADE CITROEN HOPLIMONADE

0.33l

3.25

HOMEMADE GINGERBEER

0.33l

3.25

COFFEE / TEA / HOT CHOCOLATE

All coffee can be orderd caffeine free and with soy milk

2.40
/ 3.40

COCKTAILS

KOPSTOOT

Jonge jenever en Pilsner

7.50

DUTCH & STORMY

Oude Jenever, Gingerbeer, tabasco en lime

9.00

TROOST STRAALJAGER

Jonge Jenever, Citroen-hoplimonade en lemon

8.00

JENEVER SOUR

Jonge Jenever, Sour en lime

8.50

N.E.I.P.A. COLADA

Oude Jenever, Havana Club, N.E.I.P.A., coconut, cream en pineapple

9.50

SPIRITS

TROOST GIN

(& Fevertree tonic)

6.50
/ 9.00

TROOST JONGE JENEVER

5.00

TROOST OUDE JENEVER

6.50

HOME DISTILLED & SOFTDRINKS

SPIRITS

WHISKY WILLIAM LAWSON'S Schotland	5.00
WISKY SINGLE MALT GLENFIDDICH Schotland	6.50
FRYSK HYNDER SINGLE MALT Friesland	7.00
VODKA PARTISAN	5.00
RUM HAVANA CLUB WHITE/BROWN	5.00 / 6.50
COGNAC RÉSERVE SEGUINOT	6.50
CALVADOS DU DOMFRONTAIS 'VIEILLE RÉSERVE'	5.00
PORT QUINTA DE LA ROSA RUBY	5.00

WINE / CIDER

WHITE

GLASS / BOTTLE:

VERDEJO 'FACE TO FACE' Spain / Fresh, dry, juicy, pure	4.00 / 19.50
CHARDONNAY 'QUARTAUT' France / Full, smooth, oak	5.00 / 25.50

RED

TEMPRANILLO 'BASIANO' Spain / Juicy, red fruit, smooth	4.00 / 19.50
MONTEPULCIANO D'ABRUZZO 'RISEIS' Italië / Firm, deep-delved, ripe fruit	5.00 / 25.50

ROSÉ

&

BUBBELS

PINOT GRIGIO 'BLUSH' Italië / Full red fruit, spicy	4.00 / 19.50
CAVA FLAMA D'ORO BRUT Spain (smaller bottle 375ml)	6.25 / 15.75

CIDER

BEAR APPELCIDER 's-Gravenland, Nederland / Bitter, sweet, sour (5%)	5.00
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PUBFOOD

<p>STEAK <i>IPA</i> (rib-eye of Zwartbont beef, 200 g) with homemade jus de veau</p>	  	<p>16.00</p>
<p>SPARERIBS <i>STOUT</i> tender pork ribs served with homemade garlic- and BBQ sauce</p>	  	<p>14.00</p>
<p>CHICKEN TIGH SKEWERS <i>NEIPA</i> with satay sauce and homemade Weizen sweet and sour</p>	  	<p>11.50</p>
<p>FISH AND CHIPS <i>WEIZEN</i> in a Troost Weizen batter with Friethoes fries and a remoulade sauce</p>	  	<p>14.50</p>
<p>TABOULEH SALADE <i>OPA</i> with bulgur, fresh herbs, Ras el Hanout, veggies, apricots, flaked almonds, flatbread and yoghurt sauce</p>	  	<p>12.50</p>
<p>MEXICAN BOWL <i>CERVEZA</i> rice, black beans, corn, avocado, coriander, lime, chillies, roasted bell pepper and roasted sweet potato</p>	  	<p>12.50</p>
<p>BUTTERCHICKEN TACO <i>NEIPA</i> on two corn tortillas with tomato salsa, little gem, yoghurt sauce and coriander</p>	  	<p>11.00</p>
<p>SPICY PULLED BEEF TACO <i>IPA</i> on two corn tortillas with guacamole and tomato salsa</p>	  	<p>14.50</p>
<p>RIBROAST Groups of 8 or more can order a big ribroast (500 g p.p.)! It's served whole with corn, fries and salad. Please reserve 3 days in advance.</p>	<p>PP. 18.50</p>	

 Vegan  Vegetarian  Gluten free

BEER SUGGESTIONS

PUBFOOD & SIDES

tot 22:30u



BURGERS

The Troostburger and The Vegan can be orderd Gluten free.

<p>THE TROOSTBURGER</p> <p>Chickenburger with spinach, tomato salsa, sweet corn, and peach infused ketchup on a white wheat bun</p>	<p>HONINGBLOND</p> <p>  </p>	<p>12.00</p>
<p>THE CLASSIC</p> <p>Blonde d'Aquitaine burger with cheddar, bacon, piccalilly mayonnaise, lettuce, tomato, pickles and jalapeños on a brioche bun</p>	<p>IPA</p> <p>  </p>	<p>11.50</p>
<p>THE ITALIAN</p> <p>Blonde d'Aquitaine burger with pancetta, gorgonzola, roasted mushrooms, black olives, smoked aioli, lettuce and red onion compote on a white wheat bun</p>	<p>BARLEYWINE</p> <p>  </p>	<p>12.50</p>
<p>THE VEGAN</p> <p>Made with kidney beans, mushrooms, walnuts, roasted cauliflower and chickpeas, with homemade ketchup, spinach, red onion, cucumber and tomato on a white wheat bun</p>	<p>TRIPEL</p> <p>  </p>	<p>11.00</p>
<p>THE VEGGIE</p> <p>Made with lentils, quinoa, mushrooms and parmesan, with avocado, Sriracha-truffle mayonnaise, lettuce and pickles on a white wheat bun</p>	<p>TRIPEL</p> <p>  </p>	<p>11.50</p>

SIDES

Our fries from Friethoes are organic and delivered fresh daily and our mayonnaise is homemade.

<p>FRIES</p> <p>(can also be ordered vegan)</p>	<p></p>	<p>4.00</p>
<p>SWEET POTATO FRIES</p> <p>(can also be ordered vegan)</p>	<p></p>	<p>4.00</p>
<p>MAC 'N CHEESE</p> <p>with smoked cheddar (slightly spicy)</p>	<p></p>	<p>4.50</p>
<p>LITTLE GEM SALADE</p> <p>with cherry tomatoes and walnuts</p>	<p></p>	<p>4.00</p>
<p>COLESLAW</p> <p>with fresh dressing, raisins and sesame</p>	<p></p>	<p>3.75</p>
<p>MIXED GREEN VEGGIES</p> <p>with citrus and coriander</p>	<p></p>	<p>4.00</p>

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BEER SUGGESTIONS

BURGERS & SIDES

tot 22:30u



BARSNACKS

BAR NUTS	V	3.00
BREAD PLATTER bread of brewers grains with smoked aioli, red pesto and olive oil	V	6.00
OLD AMSTERDAM Dutch mature cheese with mustard	V	5.00
DUTCH PLATTER small platter with dried beer sausages and Dutch mature cheese		8.50
BEER PLATTER beer 'bitterbal', dried beer sausages, beef jerky, mustard and Beer pickled veggies		9.00
BEER PLATTER XL our beer platter with bread, smoked aioli, red pesto, olive oil and Old Amsterdam		18.50
BEEF JERKY Beef flank marinated in Troost IPA and dried.		4.50
DRIED BEER SAUSAGES from our own recipe with Troost I.P.A., Duroc pork, apricot, honey and rosewater with Beer pickled veggies		6.50
CRISPY PITA CHIPS with chili-mango hummus	f	4.50
NACHO'S with melted cheddar, jalapeños, guacamole, sour cream and salsa	V	9.00
VEGGIE BEETROOT CROQUETTES (6 pieces)	V	7.00
'BITTERBALLEN' Dutch meat croquettes from our own recipe with Troost Weizen (8 pieces / 12 pieces)		7.00 /10.00
CHEESE FINGERS (8 pieces)	V	6.50
MINI SPRING ROLLS (8 pieces)	f	5.75
LIVAR FRIKANDELLETJES (8 pieces) typical Dutch snack; deep fried sausages		6.00
VARIOUS DEEP FRIED SNACKS (15 pieces / 30 pieces)		10.00 /18.00
WHITEFISH CROQUETTES (6 pieces)		5.50
VEGAN 'BITTERBALLEN' (8 pieces)	f	7.00

FLAMMKUCHEN

Very thin Alsatian pizza with crème fraiche, red onion and:

PANCETTA AND CHIVES		6.00
SPINACH AND FETA	V	6.00
FIGS, GORGONZOLA, SERRANO AND CHIVES without red onion		6.50

SWEETS

All our desserts are homemade.

LEMON CHEESECAKE	V	5.50
BANOFFEE banana-toffee pie with chocolate and whipped cream	V	5.50
VEGAN MESS coconut mousse, fresh red fruit, almond lace cookies and strawberry-chilli sauce	f	5.50



Vegan



Vegetarian



Gluten free

BARSNACKS & SWEETS

tot 22:30u