

BURGERS

until 22:30 (Fridays 23:00)

THE CLASSIC (200 g) 11.00

Blonde d'Aquitaine burger with cheddar, bacon, piccalilly mayonnaise, lettuce, tomato, pickles and jalapeños on a brioche bun

THE PURIST (200 g)

Coarse ground Angus burger with cheddar, lettuce, tomato and pickles on a brioche bun 10.50

THE ITALIAN (150 g)

Blonde d'Aquitaine burger with pancetta, blue cheese, olives, aioli, lettuce en red onion on a white wheat bun 10.50

THE LAMB (200g)

Lamb burger with feta, Dutch sheep cheese, tzatziki, lettuce and tomato on a white wheat bun 11.00

THE VEGAN (150 g)

Made with kidney beans, mushrooms, walnuts, roasted cauliflower and chickpeas, with homemade ketchup, spinach, red onion, cucumber and tomato on a white wheat bun 11.00

THE VEGGIE (150 g)

Made with lentils, quinoa, mushrooms and parmesan, with avocado, Sriracha-truffle mayonnaise, lettuce and pickles on a white wheat bun 11.00

BURGER OF THE WEEK

check the blackboard!

The Purist, The Lamb and The Vegan can be ordered gluten free.

SIDES

until 22:30 (Fridays 23:00)

Fries 3.75

Sweet Potato Fries 4.00

Little Gem Salad with cherry tomatoes and walnuts 3.75

Corn on the Cob 3.75

Coleslaw 3.50

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

CLASSICS

until 22:30 (Fridays 23:00)

Ribeye (Zwartbont beef, 200 g) with jus de veau 14.00

Caesar Salad with caperberries, parmesan, anchovies and poached egg (without / with chicken) 13.75 / 14.75

Spareribs with garlic sauce and BBQ sauce 13.00

WEEKLY SPECIAL

check the blackboard!

VEGGIE SPECIAL

check the blackboard!

RIBROAST for 8 or more

18.50 p.p.

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.



brouwerij

TROOST

CONTRACT BREWING

At Brouwerij Troost Westergas we invite other brewers to brew their own beers using our equipment (so-called contract brewing). This way we can enrich the city with an even larger variety of beer flavours!

WE DO OUR BEST

We are a training company for young cooks and for the occupationally disabled. We use sustainable meat, green energy, recycle the steam of our cooling water and the brewer's spent grain and other organic waste is being transformed into energy or fed to goats and pigs!

BOTTLED BEERS

Available in our brewpubs and in several Amsterdam-based beer shops! Ask our bar staff which beers we have in stock at the moment or check the blackboards!

**A LITTLE SNACK?
CRAVING SWEETS?**

PTO

**NO CASH
ONLY CARDS**

FOR SAFETY REASONS YOU CAN ONLY PAY BY
CARD HERE.

PARTY? PRIVATE TAP? CHECK OUT WWW.BROUWERIJTROOST.NL

BROUWERIJTROOST

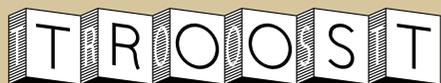
@BROUWERIJTROOST

BROUWERIJ_TROOST

THIRSTY? CHECK OUT OUR DRINKS MENU!
ALLERGY? ASK US FOR ALLERGEN INFORMATION.



b r o u w e r i j



ABOUT US

In beautiful places in the center of the city we want to make beer that is appealing to everyone: from advanced beer tasters to lager drinkers and everyone in between. Since the beginning, this was a great succes and we could hardly brew enough Troost beer to satisfy the demand. Therefore we've opened this second location in September: Brouwerij Troost Westergas! This is a brewery, brewpub and beer store all under one roof.

GUIDED TOUR

Curious about our brewery? You're welcome for a guided tour every Saturday at 4pm in Brouwerij Troost Westergas! For 6 euros you get a 30 minute tour where you'll learn all about the brewing process and receive a bottle of beer to take back home. Just be on time to assure yourself a spot. Private tour? Send an email to westergas@brouwerijtroost.nl

SNACKS

until 22:30 (Fridays 23:00)

Bread with aioli, red pesto and extra virgin olive oil	6.00
Manchego Cheese with olive oil and thyme	5.75
Old Amsterdam (Dutch mature cheese with mustard)	5.00
'Ossenworst' (Dutch raw beef sausage with mustard)	5.00
'Hollands Plankje' (small platter with Dutch raw beef sausage and Dutch mature cheese)	8.50
Beef Jerky (beef flank, dried and marinated in Troost I.P.A.)	4.50
Butcher's Plate (selection varies)	8.50
Nachos with melted cheddar, jalapeños, guacamole, sour cream and salsa	8.50
Loaded Nachos with pulled pork, red onion, olives, melted cheddar, jalapeños, guacamole, sour cream and salsa	10.50
Tapas Platter (small bites on a big plate to share)	18.50
Pimientos de Padrón (mild Spanish green peppers with Fleur de Sel)	4.50
Stockfish Croquettes (4 pieces)	5.00
'Bieterballen' (Beetroot croquettes with tzatziki, 6 pieces)	7.00
'Bitterballen' (Dutch meat croquettes with mustard, 8 pieces)	6.50
Cheese Fingers with sweet chili sauce (8 pieces)	6.50
Mini Spring Rolls (8 pieces)	5.75
Various deep fried Snacks (15 pieces / 30 pieces)	10.00 / 18.00
Green Olives	3.75
Bar Nuts	1.50
Vegetable Crisps with Sriracha-trufflemayo	3.50

PARTY?

BOOK A PRIVATE TAP!

Now you can be your own bartender! Ask our bar staff for conditions or send an email to depijp@brouwerijtroost.nl

FLAMMKUCHEN

until 22:30 (Fridays 23:00)

Thin crispy pizzas from the Elzas with sour cream, red onion and the following toppings:

Pancetta and chives	6.00
Sundried tomatoes, capers and chives	6.00
Spinach and feta	6.00

SWEETS

until 22:30 (Fridays 23:00)

Lemon Cheesecake	5.50
Eton Mess with whipped cream, red fruits and meringue	5.50
Sticky Date (sticky date cake with salted butterscotch)	5.00

All our desserts are homemade.

FANCY DINNER? BURGERS & CLASSICS!

PTO

WESTERGAS LIVE!

During Summer we'll have several smaller jazz bands on stage who love music as much as we love beer! Every Wednesday between 8pm and 10pm you are welcome to come by and enjoy Westergas Live!