

PILSNER 4.8%



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

Non-alcoholic? Ask for Jever Fun

0.25l 2.90
1.5l 17.40



FRUIT FREAK 3.5%



Low in alcohol, full of exotic flavours from fresh mango, passion fruit and apricot.

0.25l 3.75

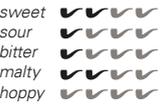


EXTRA WIT 5.0%



Lots of wheat make a soft White Ale. The citrus and camomile make it quite refreshing!

0.40l 5.25



O.P.A. 5.5%



Ozzie Pale Ale, generously hopped to create firm aroma's. Wheat and oats give this beer a gentle mouthfeel.

0.25l 4.75



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



BRUNETTE 7.0%



Brown Ale with a full malty and slightly roasted character, lots of caramel and a hopbitter that goes nicely against the sweetness.

0.25l 4.50



HONINGBLOND 7.0%

Winner audience award of best beer of Noord-Holland!



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

0.25l 4.85



LENTEBIER 3.5%



Fresh Pale Ale with hop-aromas hinting at citrus. The oats and wheat keeps the taste of the beer despite the low alcohol volume.

0.25l 4.50



TRIPEL 7.5%



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

0.25l 4.55



VIRGIN I.P.A. 0.5%



Beer that has everything from an IPA except the alcohol. With a nice bitterness thanks to the hops.

0.33l 3.75



NEW ENGLAND I.P.A. 5.5%

Top 10 beste Amsterdamse bieren!



Hoparoma's, Hoparoma's, Hoparoma's!
This NEIPA is smooth in the mouth and has a smell of tropical fruit.

0.25l 4.90



RADLER 2.5%



Comfort White and Comfort Lemon-hop lemonade in a glass. Summer thirst quencher.

0.40l 5.25



CERVEZA E.O. 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 4.95



BARREL AGED BARLEYWINE 10.5%



Our barleywine, aged for nine months on Bourbon-barrels. Oakwood gives this Barleywine vanilla and an even sweeter finish.

0.33l 8.75



CLUB TROPICANA 3.8%



Slightly sour fruitbeer. The excessive use of tropical fruit gives this beer its extra character.

0.25l 4.50



BEER FLIGHT

Try different Troost beers in smaller glasses by ordering a beer flight! For 12 euros you get a selection of four different beers.



4 x 0.15l

Changing selection.

12.00



SOFT DRINKS

VARIOUS SOFT DRINKS

Sparkling/non-sparkling in various flavours.

2.90
/ 3.15

FRITZ-SPRITZ RABARBER

200ml

3.25

HOMEMADE ICE TEA

Still or sparkling.

3.25

TROOST LEMON-HOPLEMONADE

330ml

3.50

TROOST GINGERBEER

330ml

3.50

TROOST TONIC

330ml

3.50

COFFEE / TEA/ HOT CHOCOLATE

All coffee can be orderd caffeine free and with soy milk.

2.60
/ 3.60

COCKTAILS

KOPSTOOT

Troost Jonge Jenever and Troost Pilsner.

8.00

DUTCH & STORMY

Troost Oude Jenever, Troost Gingerbeer, tabasco and lime.

9.50

TROOST STRAALJAGER

Troost Jonge Jenever, Troost Lemon-hoplemonade and lemon.

8.50

JENEVER SOUR

Troost Jonge Jenever, Troost Club Tropicana and lime.

8.50

VIRGIN BULLDOG (0,5% ALC.)

Cognac, Cointreau, Whisky, Brunette and caster sugar.

4.50

SPIRITS

TROOST GIN (& Troost Tonic)

Smooth Gin with hints of fresh cucumber. Drink it straight or in the mix with Troost Tonic and a slice of grapefruit!

6.50
/ 9.50

TROOST JONGE JENEVER

"Young" Jenever distilled from beer and juniper berries. Smooth and slightly sweet. Best served at room temperature!

5.50

TROOST OUDE JENEVER

Spicy "old" Jenever. Juniper berries make for a golden colour and our secret blend of spices hints of vanilla and cinnamon.

7.00



SPIRITS

WHISKY WILLIAM LAWSON'S <small>Scotland.</small>	5.50
WHISKY SINGLE MALT GLENFIDDICH <small>Scotland.</small>	7.50
FRYSK HYNDER SINGLE MALT <small>Friesland.</small>	8.50
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:

SAUVIGNON BLANC 'LAS BRISAS' <small>Chili / Fresh, dry.</small>	4.10 / 20.50
CHARDONNAY 'QUARTAUT' <small>France / Full, smooth, oak.</small>	5.30 / 26.50

RED

CABERNET SAUVIGNON-MERLOT 'PRINCIPATO' <small>Spain / Juicy, red fruit, smooth.</small>	4.10 / 20.50
MONTEPULCIANO D'ABRUZZO 'RISEIS' <small>Italy / Fresh, dry, smooth.</small>	5.30 / 26.50

ROSÉ

&

BUBBLES

PINOT GRIGIO 'BLUSH' <small>Italië / Full red fruit, spicy.</small>	4.10 / 20.50
CAVA FLAMA D'ORO BRUT <small>Spain (smaller bottle 375ml).</small>	6.40 / 16.00

CIDER

BEAR APPELCIDER <small>'s-Gravenland, Netherlands / Bitter, sweet, sour (5%).</small>	6.00
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PUBFOOD

STEAK

Rib-eye of Zwartbont beef, (200 g) with Beurre Café de Paris.

IPA



17.50

SPARERIBS

Sous-vide pork ribs with a BBQ-sauce glace, served with homemade garlicsauce and fresh, creamy coleslaw.

BARLEYWINE



16.00

CHICKEN THIGH SKEWERS

From our own recipe with homemade satay sauce and homemade Weizen sweet and sour.

NEIPA



13.50

FISH AND CHIPS

In a Troost Weizen batter with fries and a remoulade sauce.

WEIZEN



16.00

CAESAR SALAD

Salad with romaine lettuce, croutons, parmesan, capperberris, chicken, anchovies and a poached egg.

IPA



14.00

MEXICAN BOWL

Rice, black beans, corn, avocado, coriander, lime, chillies, roasted bell pepper and roasted sweet potato.

CERVEZA



13.50

BUTTERCHICKEN TACO

On two corn tortillas with tomato-coriander salsa, little gem, yoghurt sauce and coriander.

NEIPA



13.50

SPICY PULLED BEEF TACO

On two corn tortillas with guacamole, tomato-coriander salsa and red onion.

IPA



14.50



Vegan



Vegetarian



Gluten free

BEER SUGGESTIONS



BURGERS

<p>TROOST BURGER (available gluten free) <i>BRUNETTE</i></p> <p>Coarsely ground Blonde d'Aquitaine burger with Serrano ham, mushroom compote, red pesto, truffelmayonnaise, spinach, tomato on a brioche bun. (Or try it with a Beyond Meat* burgerpatty and leave out the Serrano ham!)</p>	  	<p>14.50</p>
<p>CLASSIC BURGER <i>IPA</i></p> <p>Blonde d'Aquitaine burger with cheddar, bacon, piccalilly mayonnaise, lettuce, tomato, pickles and jalapeños on a brioche bun. (Or try it with a Beyond Meat* burgerpatty and skip the bacon!)</p>	  	<p>13.50</p>
<p>ITALIAN BURGER <i>BARLEYWINE</i></p> <p>Blonde d'Aquitaine burger with pancetta, gorgonzola, mushrooms, black olives, smoked aioli, lettuce and red onion compote on a white wheat bun. (Or try it with a Beyond Meat* burgerpatty and skip the pancetta!)</p>	  	<p>15.00</p>
<p>HOMEMADE VEGAN BURGER <i>O.P.A.</i></p> <p>With chickpeas, corn, lemon, parsley and ketumbar, with vegan Sriracha-mayo, spinach, and smokey BBQ-mushrooms on a white wheat bun.</p>	  	<p>13.50</p>
<p>HOMEMADE VEGGIE BURGER <i>TRIPLE</i></p> <p>With lentils, quinoa, mushrooms and parmesan, with avocado, Sriracha-truffle mayonnaise, lettuce and pickles on a brioche bun.</p>	  	<p>14.00</p>
<p>*BEYOND MEAT? <i>INFO</i></p> <p>No meat today? Why not try one of our burgers with a Beyond Meat burgerpatty? This vegan, gluten-free, burgerpatty is 100% plantbased and has all the feeling of an actual meat burgerpatty.</p>		 

SIDES

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

<p>FRIES</p>		<p>4.50</p>
<p>SWEET POTATO FRIES</p>		<p>4.50</p>
<p>MAC 'N CHEESE</p> <p>With smoked cheddar (slightly spicy).</p>		<p>5.50</p>
<p>LITTLE GEM SALAD</p> <p>With a fresh dressing, cherry tomatoes and walnuts.</p>		<p>4.50</p>
<p>COLESLAW</p> <p>With a fresh dressing, raisins and sesame.</p>		<p>4.50</p>

 Gluten free
  Vegetarian
  Vegan

BEER SUGGESTIONS



BARSNACKS

BAR NUTS "Boevenmix"	V	3.50
BREAD PLATTER Bread of brewers grains with smoked aioli, red pesto and olive oil.	V	6.50
OLD CHEESE Dutch mature cheese with mustard	V	6.00
VEGGIE SNACKPLATTER / VEGGIE SNACKPLATTER XL Vegan 'bitterballen', old cheese, cherry-tomatoes, walnuts, cucumber, olives, mustard and beer pickled veggies (or go XL with veggie beetroot croquettes, bread, red pesto, aioli and olive oil!).	V	11.50 / 20.00
BEER PLATTER / BEER PLATTER XL Beer 'bitterbal', dried beer sausages, beef jerky, mustard and Beer pickled veggies (or go XL with bread, red pesto, aioli, olive oil, and old cheese!).		11.50 / 20.00
TROOST BEEF JERKY Beef flank marinated in Troost I.P.A. and dried.		5.50
TROOST BEER SAUSAGES From our own recipe with Troost I.P.A., Duroc pork, apricot, honey and rosewater with Beer pickled veggies.		7.50
QUESEDILLA With sour cream, jalapeños, onion, cheddar and homemade tomato-coriander salsa.	V	8.00
NACHO'S (SMALL / LARGE) With cheddar, jalapeños, guacamole, sour cream and homemade tomato-coriander salsa.	V	9.00 / 12.00
HOMEMADE TORTILLA CORN CHIPS With guacamole, sour cream and homemade tomato-coriander salsa.	V	9.00

Can also be ordered after 22:30:

TROOST BITTERBALLEN Dutch meat croquettes from our own recipe with Troost Weizen (8 pieces / 12 pieces).		8.50 / 13.50
ARANCINI Risottoball with tomato and mozzarella (6 pieces)	V	7.50
VEGAN 'BITTERBALLEN' Can you tell the difference from the meat version? (6 pieces)	V	7.50
CHEESE FINGERS (8 pieces)	V	7.00
MINI SPRING ROLLS (8 pieces)	V	6.50
LIVAR FRIKANDELLETJES Craft Dutch snack, made with sustainable meat from Livar-pig. (8 pieces)		6.50
VARIOUS DEEP FRIED SNACKS (15 pieces / 30 pieces)		13.00 / 23.00
VARIOUS VEGETARIAN DEEP FRIED SNACKS (15 pieces / 30 pieces)	V	13.00 / 23.00

FLAMMKUCHEN

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

PANCETTA AND CHIVES		7.50
SPINACH AND FETA	V	7.50
FIGS, GORGONZOLA, SERRANO AND CHIVES Without red onion.		7.50

SWEETS

All our desserts are homemade.

LEMON CHEESECAKE	V	6.50
BANOFFEE Banana-toffee pie with chocolate.	V	6.50
ETON MESS Fresh red fruit, almond lace cookies, strawberry-chilli sauce and foam of coconut.	V	6.50



Vegan



Vegetarian



Gluten free

ABOUT BROUWERIJ TROOST

Brouwerij Troost might well be the most optimistic brewery in the Netherlands. In 2013, we decided that we could easily do without traditional big brewers, and started making our own beer. Here we are, five years later, making award-winning beers, crisp new soda's, and even gin and 'jenever', the Dutch predecessor of gin, on monumental places in the middle of Amsterdam. Smart and efficient? Not really, but that's not why we do it. Life is too short to be serious all the time, so why not have a little fun? At Brouwerij Troost we try to be as sustainable as possible, create wonderful products, and make you happy while we're at it. Because remember:

Every cloud has a golden lining!

Read our story on www.brouwerijtroost.nl/about

DISTILLING



Last year we bought a still and wooden barrels. These barrels are filled with barleywine or spirits from our own distillery. Some of these barrels have been used before, giving us some extra special aromas. To create unique flavours, it's always our beers that form the base. We'll keep on experimenting to develop rich and flavourful gins, bourbons and genevers.

GUIDED TOURS



Curious about our brewery? You're welcome for a guided tour every Saturday in Brouwerij Troost Westergas at 4pm! For €6,- you get a 30-minute tour and receive a bottle of beer to take home. Private tour? Send an email to: westergas@brouwerijtroost.nl

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 beers!

SUSTAINABILITY WILL SUSTAIN US



We use renewable energy, recycle steam from the cooling process, and fuel our transport with biogas. New energy is created from our organic waste at Westergasterrein by our friends from The Waste Transformers, and sold by VandeBron. The kegs we use are made of circular material and are recycled by the original manufacturer, KeyKeg in North Holland. We collect all empty kegs, they pick them up and transform them into new ones, and send them back to us. It's like one big 'recycle-ception' out here.

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!