



WWW.BROUWERIJTROOST.NL

HIER ALLEEN PINNEN



ABOUT BREWERY TROOST

In 2013 we built our first brewery in the Amsterdam Pijp. We now make prize-winning beers, but also soft drinks and we make our spirits from our beer. We make everything ourselves and as sustainable as possible in monumental beautiful places in the middle of the city. Totally inefficient of course. But all the more fun!

EVERY CLOUD HAS A GOLDEN LINING!

Read our entire story on brouwerijtroost.nl/over

DISTILLING

Last year we bought oak-wood Bourbon barrels and a distillation kettle. The barrels are filled with Barleywine or distillates from our own distillery. Some have been used before and give off extra special aromas. Our own distilled beer is always at the base and that ensures unique tastes.

GUIDED TOURS

In our brewery in the Westergas you can come and see how we make our beer! Every Saturday you can get a full tour including a bottle of beer for € 8,- at home!

Reservations can be made via: westergas@brouwerijtroost.nl.

RENTAL BREWS

At the Troost Westergas Brewery we also reserve space for others brewers who have no or too few boilers of their own and who want to brew beer with us. Then together we can surprise the city with even more types of beer!

PARTY ?

Reserve a wall tap! You can then tap your own beers. Ask at the bar for the conditions or mail to oudwest@brouwerijtroost.nl.

BARSNACKS

BARSNACKS

BAR NUTS

Boevenmix



3.50

BREAD PLATTER

Bread of brewers grains with smoked aioli, red pesto and olive oil.



6.50

OLD CHEESE

Dutch mature cheese with mustard.



7.50

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!).



11.50/
20.00

BEER PLATTER / XL

Troost 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.



7.50

TROOST BIERWORSTJES

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.



8.00

NACHO'S UIT DE OVEN (SMALL/LARGE)

With cheddar, jalapeños, guacamole, sour cream and homemade tomato-coriander salsa.



9.00/
12.00

HOMEMADE TORTILLA CORN

CHIPS With guacamole, sour cream and homemade tomato-coriander salsa.



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/
13.00

ARANCINI

Risottoball with tomato and mozzarella (6 pieces)



8.00

VEGAN 'BITTERBALLEN'

Can you tell the difference from the meat version? (6 pieces)



8.00

CHEESE FINGERS

(8 pieces)



7.00

MINI SPRING ROLLS

(8 pieces)



7.00

LIVAR FRIKANDELLETJES

Craft Dutch snack, made with sustainable meat from Livar-pig. (8 pieces)



7.50

VARIOUS DEEP FRIED SNACKS

(15 pieces / 30 pieces)



14.00/
25.00

VARIOUS VEGETARIAN DEEP FRIED SNACKS

(15 pieces / 30 pieces)



14.00/
25.00

FLAMMKUCHEN

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

PANCETTA AND CHIVES



7.50

SPINACH AND FETA



7.50

FIGS, GORGONZOLA, SERRANO AND CHIVES

Without red onion.



7.50



PUBFOOD

STEAK (200g)

Steak from a changing part of Ouderkerkse Blonde d'Aquitaine cattle with a gravy from Troost Beer, see reverse for more information about these animals from farmer Gijs.

IPA



15.00

SPARERIBS

Sous-vide cooked pork ribs with a glace of BBQ sauce served with homemade garlic sauce.

BRUNETTE



16.00

CHICKEN THIGH SKEWERS

According to our own recipe with homemade saté sauce and homemade Troost Extra White sweet and sour.

NEIPA



13.50

FISH AND CHIPS

Cod (MSC) in a Troost Extra White batter with fresh fries and a remoulade sauce.

EXTRA WHITE



17.00

CAESAR SALADE

Salad of romaine, croutons, parmesan, caper apples, chicken, anchovies and a poached egg.

EXTRA WHITE



14.00

MEXICAN BOWL

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

CERVEZA



13.50

BUTTERCHICKEN TACO

Meat from tender chicken thighs on two corn tortillas with coriander tomato salsa, romaine lettuce, yogurt sauce and coriander.

NEIPA



13.50

SPICY PULLED BEEF TACO

Slowly cooked beef on two corn tortillas with guacamole, romaine lettuce, red onion and coriander tomato salsa.

IPA



14.50

SIDES

Our mayonnaise is home made.

FRIES



4.50

SWEET POTATO FRIES



4.50

MAC 'N CHEESE

With smoked cheddar (slightly spicy).



5.50

ROMAINE SIDE SALAD

With fresh dressing, cherry tomatoes and walnuts.



4.50

COLESLAW

With fresh dressing, raisins and sesame.



4.50



Vegan



Vegetarian



Gluten free

BEER SUGGESTIONS

HIER ALLEEN PINNEN



PUBFOOD, BURGERS, SIDES, SWEET

BURGERS

*BEYOND MEAT?

No meat today? Then try one of our burgers with a Beyond Meat burger. This vegan, gluten-free burger is 100% vegetable and, thanks to its texture and juiciness, almost indistinguishable from beef!

INFO

TROOST BURGER (gluten free available)

Burger of Blonde d'Aquitaine beef with miso and sesame seeds. On a brioche bun with wasabi mayonnaise, wakame, kimchi and lettuce. Prefer without meat? Order it with a **Beyond Meat *** burger!

LEFGOSER



14.50

CLASSIC BURGER

Oudekerks Blonde d'Aquitaineburger with cheddar, bacon, piccalilla mayo, lettuce, tomato, pickle and jalapeños on a brioche bun. Prefer without meat? Order it with a **Beyond Meat *** burger and omit the bacon!

IPA



13.50

ITALIAN BURGER

Oudekerks Blonde d'Aquitaineburger with pancetta, gorgonzola, black olives, fried mushrooms, smoked garlic aioli, red onion chutney and lettuce on a Ciabbata bun. Prefer without meat? Then order it with a **Beyond Meat *** burger and omit the Pancetta!

BRUNETTE



15.00

HOMEMADE VEGAN BURGER

From chickpeas, corn, lemon, parsley and ketoembar, with vegan Sriracha mayo, spinach and smokey BBQ mushrooms on a Ciabbata bun.

O.P.A.



13.50

HOMEMADE VEGGIE BURGER

From lentils, quinoa, mushrooms and parmesan, with avocado, Sriracha truffle mayo, lettuce and pickle on a Ciabbata bun.

TRIPEL



14.00

SIDES

Our mayonnaise is home made.

FRIES



4.50

SWEET POTATO FRIES



4.50

MAC 'N CHEESE

With smoked cheddar (slightly spicy).



5.50

ROMAINE SIDE SALAD

With fresh dressing, cherry tomatoes and walnuts.



4.50

COLESLAW

With fresh dressing, raisins and sesame.



4.50

SWEET

All our desserts are home made.

LEMON CHEESECAKE



6.50

BANOFFEE

Banana-toffee pie with chocolate.



6.50

TROOST SORBET ICE CREAM WITH FRESH FRUIT

Made from Troost Tropicana with fresh fruit and roasted almonds.



6.50

(BEER)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

WINE / CIDER

WHITE

GLASS / BOTTLE

4.10 /
20.50

SAUVIGNON BLANC 'LAS BRISAS'

Chili / Fresh, dry.

5.30 /
26.50

CHARDONNAY 'QUARTAUT'

France / Full, smooth, oak.

6.00 /
30.00

VIognier "MESTIZAJE"

Spain / Round, floral, spicy

ROSÉ

&

BUBBLES

4.10 /
20.50

PINOT GRIGIO 'BLUSH'

Italië / Full red fruit, spicy.

6.40 /
16.00

CAVA FLAMA D'ORO BRUT

Spain (smaller bottle 375ml).

RED

GLASS / BOTTLE

4.10/
20.50

CABERNET SAUVIGNON-MERLOT 'PRINCIPATO'

Spain / Juicy, red fruit, smooth.

5.30/
26.50

MONTEPULCIANO D'ABRUZZO 'RISEIS'

Italy / Fresh, dry, smooth.

6.00

CIDER

BEAR APPELCIDER

's-Gravenland, Netherlands / Bitter,

sweet, sour (5%).

SOFTDRINKS

HOMEMADE ICE TEA

Still or sparkling.

3.95

TROOST LEMON-HOPLEMONADE

330ml

3.95

TROOST GINGERBEER

330ml

3.95

TROOST TONIC

330ml

3.95

SPIRITS FROM OUR OWN DISTILLERY

GIN 40% (& Troost tonic).

Soft Gin with fresh notes of cucumber. Drink it pure or in the mix with Troost Tonic and a slice of grapefruit!

6.50/
9.50

JONGE JENEVER 35%

Young Gin based on beer and juniper distillate. Sweet and soft best at room temperature!

5.50

OUDÉ JENEVER 39%

Spicy Old Gin. Juniper berries give this Gin a golden color and secret spice mixture hints for vanilla and cinnamon.

7.50



BEER AND OTHER DRINKS

BEER FROM OUR BREWERY

	PILSNER 4.8%	Light blonde lager with a fresh aftertaste and not that much alcohol.	0.25l	3.00					
	EXTRA WHITE 5.0%	Soft through lots of wheat. Citrus peel and chamomile make it one fresh thirst quencher!	0.40l	5.25					
	CERVEZA E.O. 4.5%	Extraordinary Mexican Beer. With much love you taste more than you do from the Mexicans. In addition, gluten-free.	0.33l	4.95					
	LEFFGOOSER 3.8%	Gose in collaboration with Gulpener. Made for the CRAFT MEGA COLLAB. Fresh, aromatic, spicy Gose with complex acids, lemon thyme and a hint of sea salt.	0.33l	4.85					
	RADLER 2.5%	Troost Extra White and Troost Lemon-hop lemonade in a glass. Summer thirst quencher.	0.40l	5.25					
	FRUIT FREAK 3.5%	A real brewed radler. Light in alcohol, full of flavor through generous use of real mango, apricot and passion fruit.	0.25l	3.75					
	CLUB TROPICANA 3.8%	Winner silver medal Dutch Beer Challenge. Sour fruit beer, its excessive use of passion fruit and black currant gives this beer extra character.	0.25l	4.50					
	TRIPEL 7.5%	Soft Tripel with citrus notes from coriander seeds and orange peel. Fruity and strong!	0.25l	4.75					
	HONINGBLOND 7.0%	Winner public award best beer in North Holland! Solid honey blonde beer with a slightly sweet kick of honey and a soft dry finish.	0.25l	4.95					
	BRUNETTE 7.0%	Brown Ale with a full-bodied and slightly roasted character, caramel and a hopbitter that goes nicely against sweetness.	0.25l	4.75					
	VIRGIN I.P.A. 0.5%	Beer that has everything from an IPA except the alcohol, full flavor with a nice bitter thanks to the hopping.	0.33l	4.25					
	I.P.A. 6.5%	India Pale Ale with a round bitterness and a floral aftertaste the large amounts of hops.	0.25l	4.75					
	O.P.A. 5.5%	Ozzie Pale Ale, generously hopped for strong aromas. Give wheat and oats a soft mouthfeel.	0.25l	4.75					
	NEW ENGLAND I.P.A. 4.8%	Top 10 best Amsterdam beers! Hop flavors! This NEIPA gives you a soft mouthfeel and a scent of tropical fruit.	0.25l	4.95					

TASTING

Discover different Troost beers with the beer tasting! You get for 12 euros four beers selected by us in smaller glasses. Changing selection.

4 x 0.15l 12.00



PITCHERS

PITCHER PILSNER



1.5l 18.00

PITCHER SPECIAAL



1.5l v.a. 19.80

BEERSANGRIA

Troost Tropicana, Orange Juice, Troost Hop-Lemonade and a lot of fresh fruit.



1.5l v.a. 27.50

BEEF FROM BOER GIJS FROM OUDE KERK

All our beef comes from Boer Gijs from Oudekerk, where his Blonde d'Aquitaine cows graze wonderfully in the shadow of the Johan Cruijff ArenA. Gijs does small-scale business and does not have a mega-stable, so all that beef is only possible because we are a little more flexible with which piece you get on your plate with us. Because that way we can use more parts of his cows.

Gijs lets his bulls run among the cows and let the spring do its work! He does not do caesarean sections and does not use antibiotics. He leaves the calves with the mother for a long time and, moreover, the cows stand in the meadow for about 8 months a year, which is still of the species with various grass and herb species. The cows also stand on straw in the winter in the stables, where they have the space. In addition, Gijs is also doing well for nature and the environment; He is an important participant in a meadow bird project right next to his farm. Gijs has so much land and so few cows that he has a manure deficiency instead of a surplus and is completely energy neutral with his own solar panels!

Be sure to visit Gijs de Nooij yourself at their Boschlust farm in Ouderkerk aan de Amstel or look at: www.ouderkerksblond.nl

NO DEPOSIT ON BOTTLES?

That's right! There is no deposit on our beer bottles. Cleaning the many bottles that we fill costs terrible amount of time, water and chemicals. That is why our beer bottles can simply go into the glass container. The glass goes back to the factory, where it is recycled into new bottles. Where this system used to be cumbersome, now it works very efficiently! We also do not use deposit crates, but the bottles are in one box made of recycled cardboard, which can be used with the old paper.

WITH HONEY BLONDE YOU SUPPORT THE BEES IN THE CITY!

Did you know that with every glass of Honey Blonde you contribute to a better life for bees in the city? We invest a part of the proceeds in beekeepers Jan's hives in the inner garden of our brewpub in De Pijp and a part goes to a better life for wild bees in the city. Without bees, a lot of nature is lost and according to calculations Albert Einstein would even have humans four years to live without bees. Bees are life and because bees are life we invest in bee-friendly plants on everyone's balcony, garden, garage, roof or wherever!

WE ARE ACTUALLY QUITE NICE

We are actually quite nice "Of course we also use green electricity, but we do much more: we recycle the steam from our cooling water and our transport now runs partly on biogas. Energy is made from our organic waste. This is done on site at Westergasterrein by our friends from The Waste Transformers and is sold by VandeBron. The casks that we use are made of circular material and are recycled by the original manufacturer, KeyKeg from North Holland. We collect all empty barrels, they collect them, make new ones and send them to us again."

DO YOU HAVE ANY IDEA HOW WE CAN MAKE THE WORLD AROUND US A LITTLE BETTER?

Let us know via healtheworld@brouwerijtroost.nl!



brouwerij

TROOST

OUD WEST

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