



b r o u w e r i j

# T R O O S T

[WWW.BROUWERIJTROOST.NL](http://WWW.BROUWERIJTROOST.NL)

f   **NO CASH CARDS ONLY** 

## ABOUT

### BROUWERIJ TROOST

In 2013, we built our first brewery in the Amsterdam Pijp. We are now producing award-winning beers, but also soft drinks and our beers are being distilled into our own gin and jenever. We make everything ourselves and as sustainable as possible at beautiful monumental locations in the heart 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](https://brouwerijtroost.nl/over)*

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### DISTILLING AND BARREL AGING

Our brewery in De Pijp has oak-wood Bourbon barrels filled with Barley wine or distillates from our own distillery. Some have been used before and give off extra special aromas. We distill our own beers together with distillery De Tweekoppige Phoenix in De Zaanse Schans. Our own distilled beer is always at the base to ensure unique tastes. Experimenting is key, so our jenever and gin keep on developing their flavours.

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### GUIDED TOURS

In our brewery in the Westergas factory, you can check out how we make our beers! Every Saturday, you can get a full tour including a bottle of beer for € 8! Book now via: [westergas@brouwerijtroost.nl](mailto:westergas@brouwerijtroost.nl).

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### CONTRACT BREWERS

At the Troost Westergas Brewery, we also reserve space for other brewers with no or too few own brewing capacity. They are welcome to come brew with us. By joining forces, we can surprise the city with even more types of beer!

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### PUBQUIZ AT BROUWERIJ TROOST OUD WEST

Every Monday night, you're welcome at Troost Oud West to join our Brouwerij Troost pubquiz! Book online, on Facebook, or let us know by phone or mail how many friends you're bringing with you, at what time you'll arrive and if you would like to grab a bite. Teams of 2 to 5 people play at each table, or more if you'll accept the penalty points we'll deduct from the end score. By the way: you can eliminate these penalty points by ringing the bell for double points! Our pubquiz is free and the winning team's drinks are on us! The team with the lowest score ends up with real Troost-prices... And the team that wins the treasure hunt gets a typical Dutch treat: 'bitterballen' (meat croquettes). The pubquiz is in Dutch and occasionally also English. Check our Facebook to stay tuned! Join the show! Every Monday at 20:00 (we wrap up at 22:30). It is wise to book via: [oudwest@brouwerijtroost.nl](mailto:oudwest@brouwerijtroost.nl) / (020) 214 96 07.

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### PARTY?

Rent a wall tap, so you can tap your own beers! Ask about the conditions at the bar or e-mail us at [depijp@brouwerijtroost.nl](mailto:depijp@brouwerijtroost.nl).

BAR SNACKS

**TROOST BEEF JERKY** 7.50

Sirloin from Boer Gijs, dried and marinated in Troost I.P.A.

**TROOST BEER SAUSAGES** 7.50

Our own recipe, with Troost I.P.A., Livar pork, apricot, honey and rosewater with Amsterdam pickled veggies.

**GOTJÉ'S BAR NUTS** 3.50

Boevenmix

**BREAD PLATTER** 6.50

Bread of brewers' grain with smoked garlic aioli, red pesto and olive oil.

**OLD CHEESE** 7.50

With mustard and Amsterdam pickled veggies.

**QUESADILLAS** 8.00

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

**OVEN-FRIED NACHOS (SMALL / LARGE)** 9.00/12.00

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

**HOMEMADE TORTILLA CORN CHIPS** 9.00

With guacamole and homemade tomato-coriander salsa.

**VEGGIE SNACKPLATTER / XL** 11.50/20.00

Vegan 'bitterballen', old cheese, cherry tomatoes, walnuts, cucumber, olives and pickled veggies (or go XL with extra arancini, bread, red pesto, aioli and olive oil).

**BEER PLATTER / XL** 11.50/20.00

Beer 'bitterballen', beef jerky, dried beer sausages and Amsterdam pickled veggies (or go XL with extra bread, olive oil, red pesto, aioli and old cheese).

*Can also be ordered after 22.30:*

**TROOST 'BITTERBALLEN'** 8.50/13.00

Our own recipe with Troost Extra Wit (8 pieces / 12 pieces).

**LIVAR FRIKANDELLETJES** 7.50

Craft Dutch snack, from sustainable Livar-pork. (8 pieces)

**VARIETY OF DEEP FRIED SNACKS** 15.50/28.00

(15 pieces / 30 pieces)

**ARANCINI** 8.00

Risotto balls with tomato and mozzarella (6 pieces)

**VEGAN 'BITTERBALLEN'** 8.00

No meat today? (6 pieces)

**CHEESE FINGERS** 7.00

(8 pieces)

**MINI SPRING ROLLS** 7.00

(6 pieces)

**VARIETY OF VEGETARIAN DEEP FRIED SNACKS** 15.50/28.00

(15 pieces / 30 pieces)

FLAMMKUCHEN

*Very thin pizza from the Alsace, with sour cream and:*

**LIVAR SPECK, CHIVES AND RED ONION** 7.50

**SPINACH, FETA AND RED ONION** 7.50

**FIGS, GORGONZOLA, LIVAR SERRANO AND CHIVES** 7.50

ALLERGEN INFORMATION:

Scan this QR code with your smartphone and get informed about the allergens in our dishes! No smartphone?

Ask our waiting staff for allergen information!



# PUBFOOD

IPA

## STEAK FROM BOER GIJS (200g)

Ouderkerks Bonde d'Aquitaine round steak, with a gravy from Troost Tripel and pancetta.

16.00

BA BaRAUCHus

## LIVAR SPARERIBS (650g)

Sous-vide cooked livar pork ribs with a glaze of BBQ sauce, served with homemade garlic sauce.



18.00

NEW ENGLAND

## ORGANIC CHICKEN SATAY

Organic chicken thigh by our own recipe, served with homemade satay sauce and Troost Extra Wit-sweet and sour.

15.00

NEW ENGLAND

## ORGANIC BUTTERCHICKENTACO

Marinated Polderhoen chicken thighs, served on two corn tortillas with coriander-tomato salsa, romaine lettuce, yogurt sauce and coriander.



15.00

EXTRA WIT

## FISH AND CHIPS

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

17.00

EXTRA WIT

## CEASAR SALAD

Salad of romaine lettuce, croutons, parmesan cheese, caper apples, black olives, jackfruit and miso with a poached egg.



14.00

CERVEZA

## MEXICAN BOWL

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



14.00

NEW ENGLAND

## INDIAN VEGAN TACO

Cauliflower pakoras, potato and onion on two corn tortillas with tomato chutney, vegan coconut raita and mint.



14.00

# FOR YOUR CHILD

## MINI BURGER

Little Ouderkerkse Blonde d'Aquitaine burger with cheddar on a brioche with mayonnaise, ketchup, lettuce, tomato and pickle.

6.00

## BABY BOWL

Rice, corn, roasted sweet potato, bell pepper and black beans with 2 crispy tortillas and guacamole.



6.00

## FLAMMKUCHEN PIZZA

Flammkuchen with tomato sauce, roasted sweet potato, pepper and cheddar cheese.



6.00

# ANIMAL WELFARE & SUSTAINABILITY

We feel a responsibility to buy our meat from farmers who treat their animals with respect and work as sustainably as possible. That is why we work together with farmers from whom we have been able to determine how the animals live and how the farmers treat the environment. For example, we use organic chickens and the fish we use has the strictest environmental quality mark ([www.msc.org](http://www.msc.org)). For our spareribs we work with Livar, 3-star Limburg monastery pigs ([www.livar.nl](http://www.livar.nl)) and for all steaks and hamburgers with farmer Gijs from Ouderkerk aan de Amstel ([www.ouderkerksblond.nl](http://www.ouderkerksblond.nl))

The meat we serve is as sustainable as possible, but we also offer more and more delicious vegetarian food. We are very proud of the fact that more than 60% of our main dishes is vegetarian or has a vegetarian version. That is even more sustainable of course!

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## BURGERS

### \*BEYOND MEAT?

No meat today? Then try one of our burgers with a Beyond Meat patty. This vegan, gluten-free burger is 100% vegetable and, thanks to its texture and juiciness, you cannot tell the difference from beef!

#### TROOST BURGER

Mint & Fig Porter

Oudekerks Blonde d'Aquitaine burger with feta, grilled zucchini, baba ganoush, rocket lettuce and red onion chutney on a brioche bun. Prefer without meat? Then order it with a Beyond Meat \* patty and omit the chili-bacon jam!

14.50

#### CLASSIC BURGER

I.P.A.

Oudekerks Blonde d'Aquitaine burger with cheddar, bacon, piccadilli mayonnaise, lettuce, tomato, pickle and jalapeños on a brioche bun. Prefer without meat? Then order it with a Beyond Meat \* patty and omit the chili-bacon jam!

14.00

#### UMAMI BURGER (also available gluten-free)

EXTRA WIT

Oudekerks Blonde d'Aquitaine burger with miso and sesame seed in the patty, on a brioche bun with wasabi mayonnaise, wakame, kimchi and romaine lettuce. Prefer without meat? Then order it with a Beyond Meat \* patty and omit the chili-bacon jam!

15.00

#### VEGAN BEYOND BURGER

(also available gluten-free)

O.P.A.

Beyond Meat\* patty with vegan Sriracha-mayonnaise, spinach and smokey BBQ-mushrooms on a ciabatta bun.



14.00

#### HOMEMADE VEGGIE BURGER

TRIPLE

Made of lentils, quinoa, mushrooms and parmesan cheese, served with avocado, Sriracha- truffle-mayonnaise, lettuce and pickle on a ciabatta bun.



14.00

## SIDES

*Our mayonnaise is homemade.*

#### FRIES



4.50

#### SWEET POTATO FRIES



4.50

#### MAC 'N CHEESE

With smoked cheddar (a bit spicy).



5.50

#### ROMAINE SIDE SALAD

With a raspberry-vinegar-dressing, cherry tomatoes and walnuts.



4.50

#### COLESLAW

With a sour cream-ginger-dressing, raisins and sesame.



4.50

## SWEET

*All of our desserts are homemade.*

#### LEMON CHEESECAKE



6.50

#### BREADPUDDING

Bread pudding with Creme Anglaise.



6.50

#### TROOST SORBET ICECREAM WITH FRESH FRUIT

Made of Troost Tropicana, with fresh fruit and roasted almonds.



6.50

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## (BEER)COCKTAILS

<b>KOPSTOOT</b> Jonge Jenever and Pilsner.	<b>8.00</b>
<b>MOSCOW MULE</b> Vodka, Gingerbeer and lime.	<b>8.50</b>
<b>TROOST STRAALJAGER</b> Jonge Jenever, Lemon-hop-lemonade and lemon.	<b>8.50</b>
<b>JENEVER SOUR</b> Jonge Jenever, Club Tropicana and lime.	<b>8.50</b>
<b>VIRGIN BULLDOG</b> Troost Virgin I.P.A., passion fruit and lemon.	<b>4.50</b>

## WINE / CIDER

<b>WHITE</b>	<b>GLASS / BOTTLE</b>	<b>ROOD</b>	<b>GLASS / BOTTLE</b>
<b>SAUVIGNON BLANC</b> ‘LAS BRISAS’ Chili / Fresh and dry.	<b>4.10 /</b> 20.50	<b>CABERNET SAUVIGNON-MERLOT</b> ‘PRINCIPATO’ Italy / Fresh, spicy, smooth.	<b>4.10 /</b> 20.50
<b>CHARDONNAY</b> ‘QUARTAUT’ France / Full, smooth, oak.	<b>5.30 /</b> 26.50	<b>MONTEPULCIANO</b> D’ABRUZZO ‘RISEIS’ Italy / Firm, sun-exposed, red fruit	<b>5.30 /</b> 26.50
<b>VIIGNIER</b> “MESTIZAJE” Spain / Round, floral, spicy.	<b>6.00 /</b> 30.00	<b>BARBERA D’ALBA</b> ‘MARIA GIOANA’ Italy / Dry, juicy, robust.	<b>40.00</b>
<b>VERDICCHIO RISERVA</b> ‘SALMARIANO’ Italy / Round, juicy, complex.	<b>40.00</b>		
<b>ROSÉ</b>	<b>&amp;</b>	<b>BUBBLES</b>	
<b>PINOT GRIGIO</b> ‘BLUSH’ Italy / Full red fruit, floral, spicy.	<b>4.10 /</b> 20.50	<b>BEAR APPELCIDER</b> ’s-Gravenland, Netherlands/ Bitter, sweet, sour (5%).	<b>6.00</b>
<b>CAVA FLAMA D’OR BRUT</b> Spain (375ml).	<b>6.40 /</b> 16.00	<b>ELEGAST HARD CIDER</b> Netherlands / Fruity, dry, slightly bitter (6.5%).	<b>6.00</b>

## BROUWERIJ TROOST SODA

<b>HOMEMADE ICE TEA</b> Still or sparkling.		<b>3.95</b>
<b>TROOST LEMON-HOP-LEMONADE</b> 330ml		<b>3.95</b>
<b>TROOST GINGERBEER</b> 330ml		<b>3.95</b>
<b>TROOST TONIC</b> 330ml		<b>3.95</b>

## BROUWERIJ TROOST SPIRITS

<b>GIN 40%</b> (& Troost tonic). Soft gin with fresh notes of cucumber. Drink it pure or mixed with Troost tonic and a slice of grapefruit!	<b>6.50 /</b> 9.50
<b>JONGE JENEVER 35%</b> Young gin based on a distillate of beer and juniper. Sweet and soft, enjoyed best at room temperature!	<b>5.50</b>
<b>OUDE JENEVER 39%</b> Spicy old gin. Juniper berries give this gin a golden color and the secret spice mixture has hints of vanilla and cinnamon.	<b>7.50</b>

## BEER FROM OUR OWN BREWERY


	<b>PILSNER 4.8%</b> Low fermenting, light blonde lager with a fresh aftertaste and not that much alcohol.	0.25l	<b>3.10</b>	sweet ✓ sour ✓ bitter ✓ with malt ✓✓✓ with hops ✓✓
	<b>EXTRA WIT 5.0%</b> Soft because of lots of wheat. Citrus peel and chamomile make this a fresh thirst quencher!	0.40l	<b>5.40</b>	sweet ✓ sour ✓ bitter ✓ with malt ✓✓ with hops ✓
	<b>CERVEZA E.O. 4.5%</b> Extraordinary Mexican lager. This was made with love; you will taste much more than you normally would from a Mexican beer. Also gluten-free.	 0.33l	<b>5.10</b>	sweet ✓ sour ✓ bitter ✓ with malt ✓ with hops ✓
	<b>TRIPEL 7.5%</b> Soft Tripel with citrus notes from coriander seeds and orange peel. Fruity and strong!	0.25l	<b>4.90</b>	sweet ✓✓✓ sour ✓✓✓ bitter ✓ with malt ✓✓✓ with hops ✓
	<b>HONINGBLOND 7.0%</b> <i>Winner public award best beer of North-Holland!</i> Solid honey blonde beer with a slightly sweet kick of honey and a soft dry finish.	 0.25l	<b>5.20</b>	sweet ✓✓✓ sour ✓✓✓ bitter ✓✓ with malt ✓✓✓ with hops ✓
	<b>I.P.A. 6.5%</b> India Pale Ale with a round bitterness and a floral aftertaste thanks to the large amounts of hops.	0.25l	<b>4.90</b>	sweet ✓ sour ✓ bitter ✓✓ with malt ✓✓ with hops ✓✓✓
	<b>O.P.A. 5.5%</b> Ozzie Pale Ale, generously hopped for strong aromas. Wheat and oats let this one feel really soft in your mouth.	0.25l	<b>4.90</b>	sweet ✓ sour ✓ bitter ✓✓ with malt ✓✓ with hops ✓✓✓
	<b>NEW ENGLAND 4.8%</b> <i>Top 10 best Amsterdam beers! Hop aromas!</i> This NEIPA feels soft and smells like tropical fruit.	 0.25l	<b>5.20</b>	sweet ✓✓ sour ✓✓ bitter ✓ with malt ✓✓ with hops ✓
	<b>CLUB TROPICANA 3.8%</b> <i>Winner silver medal Dutch Beer Challenge.</i> Slightly sour fruit beer. The excessive use of passion fruit and black currant gives this beer extra character.	 0.25l	<b>4.90</b>	sweet ✓ sour ✓✓✓ bitter ✓ with malt ✓✓ with hops ✓✓✓
	<b>FRUIT FREAK 3.5%</b> A real brewed radler. Light in alcohol, full of flavour thanks to generous use of real mango, apricot and passion fruit.	0.25l	<b>4.25</b>	sweet ✓✓ sour ✓✓ bitter ✓✓ with malt ✓✓ with hops ✓✓
	<b>RADLER 2.5%</b> Troost Extra White and Troost Lemon-hop-lemonade in a glass. A real thirst quencher for the summer.	0.40l	<b>5.40</b>	sweet ✓ sour ✓ bitter ✓ with malt ✓ with hops ✓✓
	<b>BRUNETTE 7.0%</b> Brown Ale with a full-bodied and slightly roasted character, karamel and a hop bitter that forms a nice counterpart for the sweetness.	0.25l	<b>4.90</b>	sweet ✓✓✓ sour ✓✓✓ bitter ✓✓ with malt ✓✓✓ with hops ✓✓
	<b>MINT &amp; FIG PORTER 7.5%</b> Firm porter, brewed with roasted malts that give this beer its black color and flavours of coffee and pure chocolate. The mixture of figs and mint makes it sweet and fresh.	0.25l	<b>5.50</b>	sweet ✓✓✓ sour ✓✓✓ bitter ✓✓ with malt ✓✓✓ with hops ✓
	<b>BARLEYWINE 9%</b> Barley wine made with 100% barley. This beer has a soft, malty aroma with a hint of karamel. The flavour is somewhat fruity and the aftertaste has hints of roasted nuts.	0.33l	<b>6.50</b>	sweet ✓✓✓ sour ✓✓✓ bitter ✓✓ with malt ✓✓ with hops ✓
	<b>BA BARAUCHUS 8.5%</b> Beer made with smoked malt, riped on bourbon barrells. You can smell vanilla, pure chocolate and of course smoke. You will taste dried fruits and the roasted flavour of the malts.	0.33l	<b>9.50</b>	sweet ✓✓ sour ✓✓ bitter ✓✓ with malt ✓✓ with hops ✓

### BEER TASTING Changing selection.

Discover different Troost beers with our beer tasting! For 12 euros, we offer you a selection of four beers in smaller glasses. Changing selection. 4 x 0.15l

**12.00** 

## NON-ALCOHOLIC

	<b>VIRGIN I.P.A.</b> Beer that has everything from an I.P.A. except the alcohol (<0.5%), full taste with a nice bitter thanks to the hopping.	0.33l	<b>4.35</b>	sweet ✓ sour ✓ bitter ✓✓ with malt ✓✓ with hops ✓✓
	<b>HEINEKEN 0.0%</b> The best alcohol-free lager in the world, according to our test panel. Proud on the side and just enjoying a good product.	0.25l	<b>3.00</b>	sweet ✓✓ sour ✓✓ bitter ✓✓ with malt ✓✓ with hops ✓
	<b>NON-ALCOHOLIC GIN AND TROOST TONIC</b> Seedlib Spice 94 in the mix with our own Troost Tonic.		<b>8.00</b>	

**NO CASH CARDS ONLY** 

## BROUWERIJ TROOST GOES ORGANIC FOR BIODIVERSITY

Since December 2019 our brewery has become organic. That means that the raw materials we use in our beers must meet strict requirements. Organic farmers, instead of using artificial fertilizer, actively combat soil depletion by supporting a living culture of microorganisms in the ground. To combat pests, they stimulate the biodiversity ecosystem in the area because every pest has a natural enemy. In this way, there is a balance with nature, both above and below ground, that is much more sustainable than conventional agriculture. We think that a beer tastes extra delicious if you know that in making it the negative impact on the environment has been as small as possible. That is why, from now on, we make all our beers with organic ingredients.

## BROUWERIJ TROOST AND STREETSMART

In November and December, by dining with us you can support StreetSmart, initiated by Amsterdam hospitality entrepreneurs. Internationally, this initiative has very successfully supported projects for the homeless, for families who end up on the street and for people with mental issues.

Because we care about this wonderful project all year round, we have decided to invite a family over for dinner at our brewery every month. These people normally cannot afford to visit a restaurant. For us this is a small gesture, for them it's a great night out!

## OUR SHOP

Did you know that you can also take our beers home with you, straight from the brewpub and for a sweet price? Next to Brouwerij Troost beers, we also offer gift packages, gift cheques, bags, cool sustainable shirts and other merchandise. Check the offer in our brewpub shop or ask at the bar!

## BOTTLES AND CANS

There is no deposit on our beer bottles and cans. Cleaning the many bottles we fill costs a terrible amount of time, water and chemicals. That is why you may put our beer bottles in the glass container. The glass will be returned to the factory, where we recycle it into new bottles. This system used to be a bit cumbersome, but it is now very efficient! From now on, we will gradually move over from bottles to cans: cans are lighter, more compact and easier to recycle than glass and therefore more sustainable.

Because light or air can't get through, this packaging is also better for the quality of the beer.

## WITH HONEY BLONDE, YOU SUPPORT THE BEES OF THIS CITY!

Wild bees are not doing so well. Some species are on the verge of extinction, while bees are responsible for a great part of life on earth. According to Einstein, human kind would not last longer than four years if there were no bees. We can still help the bees, though, by creating a bit more living space for them, also in our cities. That is why we support, with every order of Honey blonde beer, projects aimed to improve biodiversity. Do you want to meet bees up close? Take a look in our brewpub's courtyard in De Pijp: our very own colony of bees is living over there.

## WE'RE ACTUALLY QUITE NICE! ♻️

We have nothing but good intentions. Of course we use green electricity, but we do a lot more: we reuse the energy from our cooling water to brew new beers. We deliver our beers throughout the city in small cars running on electricity or biogas. We offer a working environment and a recognised training company for people who need help to get back into the job market. We reuse as much as we can from the leftovers of our brewing process. For example, we create bread from our brewers' grains and what is left behind is put in a digester to generate even more energy. After usage, we recollect the plastic barrels containing our beers. They return to One Circle in Den Helder, a place where they produce new barrels and fill them with fresh beers. This way, we've come full circle!

## ANY SUGGESTIONS TO MAKE THIS WORLD A LITTLE BETTER?

Please let us know via [healtheworld@brouwerijtroost.nl](mailto:healtheworld@brouwerijtroost.nl)!



brouwerij

TROOST

DE PIJP

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