



WWW.BROUWERIJTROOST.NL

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

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.

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.

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!

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 20:30 (we wrap up at 23). It is wise to book via: oudwest@brouwerijtroost.nl / (020) 214 96 07.

PARTY?

Rent a wall tap, so you can tap your own beers! Ask about the conditions at the bar or e-mail us at westergas@brouwerijtroost.nl.

BAR SNACKS

BAR SNACKS

GOTJÉ'S BAR NUTS Boevenmix	Ⓥ	3.50
BREAD PLATTER Bread of brewers' grain with smoked garlic aioli, red pesto and olive oil.	Ⓥ	6.50
OLD CHEESE With mustard and Amsterdam pickled veggies.	Ⓥ	7.50
VEGGIE SNACKPLATTER / XL 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).	Ⓥ	11.50/ 20.00
BEER PLATTER / XL 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).		11.50/ 20.00
TROOST BEEF JERKY Sirloin from Boer Gijs, dried and marinated in Troost I.P.A.		7.50
TROOST BEER SAUSAGES Our own recipe, with Troost I.P.A., Livar pork, apricot, honey and rosewater with Amsterdam pickled veggies.		7.50
QUESADILLAS With sour cream, jalapeños, onion, cheddar and homemade tomato-coriander salsa.	Ⓥ Ⓦ	8.00
OVEN-FRIED NACHOS (SMALL / LARGE) With cheddar, jalapeños, guacamole, sour cream and home-made tomato-coriander salsa.	Ⓥ	9.00/ 12.00
HOMEMADE TORTILLA CORN CHIPS With guacamole and homemade tomato-coriander salsa.	Ⓥ Ⓦ	9.00

Can also be ordered after 22:30:

TROOST 'BITTERBALLEN' Our own recipe with Troost Extra Wit (8 pieces / 12 pieces).		8.50/ 13.00
ARANCINI Risotto balls with tomato and mozzarella (6 pieces)	Ⓥ	8.00
VEGAN 'BITTERBALLEN' No meat today? (6 pieces)	Ⓥ	8.00
CHEESE FINGERS (8 pieces)	Ⓥ	7.00
MINI SPRING ROLLS (6 pieces)	Ⓥ	7.00
LIVAR FRIKANDELLETJES Craft Dutch snack, from sustainable Livar-pork. (8 pieces)		7.50
VARIETY OF DEEP FRIED SNACKS (15 pieces / 30 pieces)		15.50/ 28.00
VARIETY OF VEGETARIAN DEEP FRIED SNACKS (15 pieces / 30 pieces)	Ⓥ	15.50/ 28.00

FLAMMKUCHEN

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

SPINACH, FETA AND RED ONION		7.50
SERRANO AND CHIVES	Ⓥ	7.50
PANCETTA, CHIVES, RED ONION, FIGS AND GORGONZOLA		7.50

Allergies: Do you have some kind of allergy and would you like to know the ingredients of our food? Please scan this QR Code with your smartphone! No phone? Ask someone at the bar!



Ⓥ Vegan Ⓦ Vegetarian Ⓦ Gluten-free

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Served until
22.30 uur

PUBFOOD

STEAK FROM BOER GIJS (200g) Ouderkerks Bonde d'Aquitaine round steak, with a gravy from Troost Tripel and pancetta.	I.P.A.	  	16.00
LIVAR SPARERIBS 650 grams of sous-vide cooked livar pork ribs with a glaze of BBQ sauce, served with homemade garlic sauce.	BA BaRAUCHus	  	18.00
CHICKEN SATAY Organic chicken thigh by our own recipe, served with homemade satay sauce and Troost Extra Wit-sweet and sour.	NEIPA	  	15.00
FISH AND CHIPS Cod (MSC) in a Troost Extra Wit batter with fresh fries and a remoulade sauce.	EXTRA WIT	  	17.00
VEGGIE CAESAR SALAD Salad of romaine lettuce, croutons, parmesan cheese, caper apples, black olives, jackfruit and miso with a poached egg.	EXTRA WIT	  	14.00
MEXICAN BOWL Rice, black beans, corn, avocado, coriander, lime, red pepper, roasted bell pepper, sweet potato and crispy corn tortilla.	CERVEZA	  	14.00
BUTTERCHICKEN TACO Marinated Polderhoen chicken thighs, served on two corn tortillas with coriander-tomato salsa, romaine lettuce, yogurt sauce and coriander.	NEIPA	  	15.00
PAKORA TACO Cauliflower pakoras, potato and onion on two corn tortillas with tomato chutney, vegan coconut raita and mint.	NEIPA	  	14.00

ANIMAL WELFARE & SUSTAINABILITY

We feel responsible to buy meat from farmers who treat their animals with respect and work as sustainable as possible. For that reason, we only work with a farmer once we've seen how his animals live and how he treats the environment. Our chicken meat is organic and the fish we use has been certified by the highest environmental standards (www.msc.org). Our spareribs come from 3-star Limburgian monastery pigs (www.livar.nl) and all our steaks and hamburgers are supplied by boer Gijs, a farmer in Ouderkerk aan de Amstel. Because beef is our most ordered meat dish, we would like to tell you a bit more:

The Blonde d'Aquitaine cows owned by boer Gijs graze in a meadow shadowed by the Johan Cruijff Arena. Gijs does small-scale business: he doesn't own a mega-stable. We are flexible about which pieces of meat we offer, so more of these magnificent animals is being used. This way, Gijs needs fewer cows to meet the demand. He lets the bulls run among the cows, so spring can perform its magic. He does not do cesarean sections and avoids antibiotics. He leaves the calves with their mother for a long time and his cows enjoy fresh air for about 8 months a year. The meadow is still of the sort where various grass and herb species mix. During the winter, these cows enjoy spacious stables with straw. Gijs is also considerate of nature and the environment. He is an important participant in a meadow bird project close to his farm. Gijs owns so much land and so few cows that he has a manure deficiency instead of a surplus, and owning solar panels makes his farm completely energy neutral. You can visit Gijs de Nooij yourself at the Boschlust farm in Ouderkerk aan de Amstel or check: 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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 Vegan  Vegetarian  Gluten-free

BEER SUGGESTIONS

NO CASH CARDS ONLY 

BURGERS

PUBFOOD, BURGERS, SIDES, SWEET

*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 Ouderkerks Blonde d'Aquitaine burger with Troost hop-mayonnaise, chili-bacon-marmelade, tomato and romaine lettuce on a brioche bun. No meat today? Order it with a Beyond Meat* patty! I.P.A.	  	14.50
CLASSIC BURGER Oudekerks Blonde d'Aquitaine burger with cheddar, bacon, piccadilli mayonnaise, lettuce, tomato, pickle and jalapeños on a brioche bun. No meat today? Order it with a Beyond Meat* patty and without bacon! I.P.A.	  	14.00
MISO BURGER (also available gluten-free) Ouderkerks Blonde d'Aquitaine burger with miso and sesame seed in the patty, on a brioche bun with wasabi mayonnaise, wakame, kimchi and romaine lettuce. No meat today? Order it with a Beyond Meat* patty! LEFGOSER	  	15.00
VEGAN BEYOND BURGER (also available gluten-free) Beyond Meat* patty with vegan Sriracha-mayonnaise, spinach and smokey BBQ-mushrooms on a ciabatta bun. O.P.A.	  	14.00
HOMEMADE VEGGIE BURGER Made of lentils, quinoa, mushrooms and parmesan cheese, served with avocado, Sriracha- truffle-mayonnaise, lettuce and pickle on a ciabatta bun. TRIPEL	  	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
BREAD PUDDING 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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Served until
22.30 uur

(BEER)COCKTAILS

KOPSTOOT

Jonge Jenever and Pilsner.

8.00

DUTCH & STORMY

Oude Jenever, Gingerbeer, tabasco and lime.

9.50

TROOST STRAALJAGER

Jonge Jenever, Lemon-hop-lemonade and lemon.

8.50

JENEVER SOUR

Jonge Jenever, Club Tropicana and lime.

8.50

VIRGIN BULLDOG

Troost Virgin I.P.A., passion fruit and lemon.

4.50

WINE / CIDER

WHITE

GLASS /
BOTTLE

SAUVIGNON BLANC 'LAS BRISAS'

Chili / Fresh and dry.

4.10 /
20.50

CHARDONNAY 'QUARTAUT'

France / Full, smooth, oak.

5.30 /
26.50

VIOGNIER 'MESTIZAJE'

Spain / Round, floral, spicy.

6.00 /
30.00

RED

GLASS /
BOTTLE

CABERNET SAUVIGNON-MERLOT 'PRINCIPATO'

Italy / Fresh, spicy, smooth.

4.10/
20.50

MONTEPULCIANO D'ABRUZZO 'RISEIS'

Italy / Firm, sun-exposed, red fruit

5.30/
26.50

ROSÉ

&

BUBBLES

PINOT GRIGIO 'BLUSH'

Italy / Full red fruit, floral, spicy.

4.10 /
20.50

CAVA FLAMA D'ORO BRUT

Spain (375ml).

6.40 /
16.00

CIDER



BEAR APPLE CIDER

's-Gravenland, Netherlands/ Bitter, sweet, sour (5%).

6.00

ELEGAST HARD CIDER

Netherlands / Fruity, dry, slightly bitter (6.5%).

6.00

BROUWERIJ TROOST SODA

HOMEMADE ICETE TEA

Still or sparkling.

3.95

TROOST LEMON-HOP-LEMONADE

330ml

3.95

TROOST GINGERBEER

330ml

3.95

TROOST TONIC

330ml

3.95

BROUWERIJ TROOST SPIRITS

GIN 40% (& Troost tonic).

Soft gin with fresh notes of cucumber. Drink it pure or mixed with Troost tonic and a slice of grapefruit!

6.50/
9.50

JONGE JENEVER 35%

Young gin based on a distillate of beer and juniper. Sweet and soft, enjoyed best at room temperature!

5.50

OUDE JENEVER 39%

Spicy old gin. Juniper berries give this gin a golden color and the secret spice mixture has hints of vanilla and cinnamon.

7.50

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BEER FROM OUR OWN BREWERY

BEER AND OTHER DRINKS



PILSNER 4.8%

Low fermenting, light blonde lager with a fresh aftertaste and not that much alcohol.

0.25l 3.10

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



EXTRA WIT 5.0%

Soft because of lots of wheat. Citrus peel and chamomile make this a fresh thirst quencher!

0.40l 5.40

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



CERVEZA E.O. 4.5%

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 5.10



sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



TRIPLE 7.5%

Soft Tripel with citrus notes from coriander seeds and orange peel. Fruity and strong!

0.25l 4.90

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



HONINGBLOND 7.0%

Winner public award best beer of North-Holland! Solid honey blonde beer with a slightly sweet kick of honey and a soft dry finish.

0.25l 5.20



sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



VIRGIN I.P.A. 0.5%

Beer that has everything from an IPA except the alcohol. Full flavour with a nice bitter thanks to the hops.

0.33l 4.35

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



I.P.A. 6.5%

India Pale Ale with a round bitterness and a floral aftertaste thanks to the large amounts of hops.

0.25l 4.90

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



O.P.A. 5.5%

Ozzie Pale Ale, generously hopped for strong aromas. Wheat and oats let this one feel really soft in your mouth.

0.25l 4.90

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



NEW ENGLAND I.P.A. 4.8%

Top 10 best Amsterdam beers! Hop aromas! This NEIPA feels soft and smells like tropical fruit.

0.25l 5.20



sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



CLUB TROPICANA 3.8%

Winner silver medal Dutch Beer Challenge. Slightly sour fruit beer. The excessive use of passion fruit and black currant gives this beer extra character.

0.25l 4.90



sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



LEFGOSER 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.

0.25l 4.85

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



FRUIT FREAK 3.5%

A real brewed radler. Light in alcohol, full of flavour thanks to generous use of real mango, apricot and passion fruit.

0.25l 4.25

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



RADLER 2.5%

Troost Extra White and Troost Lemon-hop-lemonade in a glass. A real thirst quencher for the summer.

0.40l 5.40

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



BRUNETTE 7.0% 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 4.90

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



MINT & FIG PORTER 7.5%

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 5.50

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



BARLEYWINE 9%

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 6.50

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓



BA BARAUCHUS 8.5%

Beer made with smoked malt, riped on bourbon barrels. You can smell vanilla, pure chocolate and of course smoke. You will taste dried fruits and the roasted flavour of the malts.

0.33l 9.50

sweet ✓✓✓✓
sour ✓✓✓✓
bitter ✓✓✓✓
with malt ✓✓✓✓
with hops ✓✓✓✓

BEER TASTING

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



PITCHER



PITCHER

1.5l from 18.60

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!



b r o u w e r i j

TROOST

WESTERGAS

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