

COLD BEER TAKEOUT!

6 cans for € 12.50!



Now you can also enjoy our beers at home. Each brewpub has delicious cold cans ready and bags to take them with you. In addition to beer, we also have gift packages, gift certificates, cool sustainable shirts and other merchandise. Check the offer in our stores or ask at the bar!

Don't feel like dragging your own beer or do you want to give someone a gift outside Amsterdam? Take a look at Brouwerijtroostwinkel.nl for our webshop. Then we simply deliver the beers to your home!

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!

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!



OUD WEST

Bilderdijkstraat 205 hs, 1053 KT Amsterdam
020 214 9607, oudwest@brouwerijtroost.nl

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 NO CASH CARDS ONLY



b r o u w e r i j



COMFORT FOR HOME ACTION!

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ABOUT

BROUWERIJ TROOST

In 2013 we brewed beer for the first time in our first brewery in Amsterdamse Pijp. In the meantime we make award-winning beers, soft drinks and what is left of beer, and we distill gin and gin again. We make everything ourselves, as local as possible and completely organic because that is better for our beer and for the planet. Our breweries are located in the most beautiful places in the middle of Amsterdam. Not efficient at all, of course, but all the more fun!

Read our entire story on brouwerijtroost.nl/over

DISTILLING AND BARREL AGING

Our brewery in De Pijp contains oak barrels that were previously used to ripen American bourbons. We have filled them with Barleywine or distillates from our own brewed beers so that they absorb the flavors and aromas of the wood and the bourbon. It takes a while before you get results, it is there to mature for at least 6 months! We develop our distillates together with the De Tweekoppige Phoenix distillery on the Zaanse Schans. The basis is always malt wine from our own brewed beer, which ensures rich and unique flavors. We always experiment so that our gins and gin continue to develop in taste.

GUIDED TOURS

Of course we would like to show you how we make our beer, so you can take a tour in our brewery in the Westergasfabriek! Normally you can get a full tour through our stainless steel jungle every Saturday for € 8,- and of course you can take home a can of beer afterwards! Always check in advance whether the tour takes place via westergas@brouwerijtroost.nl

CONTRACT BREWERS

At Brouwerij Troost Westergas we also reserve space for other brewers who have little or no boilers of their own and want to brew with us. Then we can surprise the city with even more kinds of beer!

PUBQUIZ AT BROUWERIJ TROOST OUD WEST












Now also on the terrace with Silent Disco Headsets!

Every Monday evening you can go to Troost Oud West for the Troost Pubquiz Brewery! In teams of 2 to 5 you answer questions divided into several rounds. There is always a music and picture round and you can prepare for the theme round that is communicated well in advance via our socials. For the rest, you can finally use all that useless information in your brain for a higher purpose. Taking part in the quiz is completely free and the winners earn a shredded drink account. The losers have also been thought of, because for them there is of course a Consolation Prize and the treasure question where, with more luck than wisdom, you can win a portion of bitterballen. Now extra fun: quizzes on the covered and heated terrace with silent disco headphones! Come and see!

Every Monday we start at 20:00 and we are ready again at 22:30. Book online, on facebook, by phone or by email and indicate how many you come, what time and if you want to eat a snack beforehand. More than 5 in a team can and should but will cost you penalty points!

M: oudwest@brouwerijtroost.nl T: (020) 214 96 07

BEER FROM OUR OWN BREWERY

	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% <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 5.20	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 4.8% <i>Top 10 best Amsterdam beers! Hop aromas!</i> This NEIPA feels soft and smells like tropical fruit.		0.25l 5.20	sweet ✓ sour ✓ bitter ✓ with malt ✓ with hops ✓
	CLUB TROPICANA 3.8% <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 4.90	sweet ✓ sour ✓ bitter ✓ with malt ✓ with hops ✓
	WATERMELON SOUR 4.5% Refreshing organic beer made with watermelon and Hot Sauce. The slightly sour undertone pairs great with the sweet fruity aroma of the watermelon. The Hot Sauce balances the beer with a slightly spicy undertone that builds up with every sip.		0.25l 4.90	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 ✓
	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 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

	VIRGIN I.P.A. 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 4.35	sweet ✓ sour ✓ bitter ✓ with malt ✓ with hops ✓
	HEINEKEN 0.0% 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 3.00	sweet ✓ sour ✓ bitter ✓ with malt ✓ with hops ✓
	NON-ALCOHOLIC GIN AND TROOST TONIC Seedlib Spice 94 in the mix with our own Troost Tonic.		8.00	

 Vegan  Vegetarian  Gluten-free  Organic

NO CASH CARDS ONLY 





(BEER)COCKTAILS

KOPSTOOT Jonge Jenever and Pilsner.	8.00
MOSCOW MULE Vodka, Gingerbeer and lime.	8.50
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	ROOD	GLASS / BOTTLE
SAUVIGNON BLANC 'LAS BRISAS' Chili / Fresh and dry.	4.10 / 20.50	CABERNET SAUVIGNON-MERLOT 'PRINCIPATO' Italy / Fresh, spicy, smooth.	4.10 / 20.50
CHARDONNAY 'QUARTAUT' France / Full, smooth, oak.	5.30 / 26.50	MONTEPULCIANO D'ABRUZZO 'RISEIS' Italy / Firm, sun-exposed, red fruit	5.30 / 26.50
VIIGNIER "MESTIZAJE" Spain / Round, floral, spicy.	6.00 / 30.00	BARBERA D'ALBA 'MARIA GIOANA' Italy / Dry, juicy, robust.	40.00
VERDICCHIO RISERVA 'SALMARIANO' Italy / Round, juicy, complex.	40.00		
ROSÉ & BUBBLES		CIDER	
PINOT GRIGIO 'BLUSH' Italy / Full red fruit, floral, spicy.	4.10 / 20.50	BEAR APPELCIDER 's-Gravenland, Netherlands/ Bitter, sweet, sour (5%).	6.00
CAVA FLAMA D'OR BRUT Spain (375ml).	6.40 / 16.00	ELEGAST HARD CIDER Netherlands / Fruity, dry, slightly bitter (6,5%).	6.00


BROUWERIJ TROOST SODA

HOMEMADE ICETE A 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

BAR SNACKS


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
GOTJÉ'S BAR NUTS Boevenmix	 3.50
BREAD PLATTER Bread of brewers' grain with Dukkah and olive oil.	 6.50
OLD CHEESE With mustard and Amsterdam pickled veggies.	 7.50
QUESADILLA 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 homemade tomato-coriander salsa.	 9.00 / 12.00
HOMEMADE TORTILLA CORN CHIPS With guacamole and homemade tomato-coriander salsa.	  9.00
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

Can also be ordered after 22:30:

TROOST 'BITTERBALLEN' Organic, our own recipe with Troost Extra Wit (8 pieces / 12 pieces).	 8.50 / 13.00
LIVAR FRIKANDELLETJES Craft Dutch snack, from sustainable Livar-pork. (8 pieces)	7.50
CHICK TENDERS OF ORGANIC POLDER GROUSE Breaded and fried fillets of Organic Polder Fowl with kimchi mayonnaise (5 pieces)	7.50
VARIETY OF DEEP FRIED SNACKS (15 pieces / 30 pieces)	15.50 / 28.00
RISOTTINI 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
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:

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	
IBERICO SPARERIBS (650g) Sous-vide cooked Iberico Spareribs 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 BUTTERCHICKEN TACO 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	
RENDANG JACKFRUIT TACO Rendang of Jackfruit on two corn tortillas with romaine lettuce, homemade sweet and sour, spring onion and roasted coconut grater.	14.00

FOR YOUR CHILD

MAC 'N CHEESE KIDS (not spicy)	5.50
CHICKEN 'N CHIPS Deep fried Chicken tenders with chips, mayonnaise and ketchup	6.00
BABY BOWL Rice, corn, roasted sweet potato, bell pepper and black beans with 2 crispy tortillas and guacamole.	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). For our spareribs we work with Livar, 3-star Limburg monastery pigs (www.livar.nl) and for all steaks and hamburgers with farmer Gijs from Ouderkerk aan de Amstel (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

VEGAN, PLANT BASED PATTY

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

CERVEZA	
TROOST BURGER Ouderkerks Blonde d'Aquitaine burger with vegan coconut raita, mango chutney, Aloo Gobi and a papadum on a brioche bun. Prefer without meat? Then order it with a Vegan, plant based patty and omit the chili-bacon jam!	14.50
I.P.A.	
CLASSIC BURGER 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 Vegan, plant based patty and omit the chili-bacon jam!	14.00
EXTRA WIT	
UMAMI 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. Prefer without meat? Then order it with a Vegan, plant based patty and omit the chili-bacon jam!	15.00
O.P.A.	
VEGAN BEYOND BURGER (also available gluten-free) Vegan, plant based patty with vegan Sriracha-mayonnaise, spinach and smokey BBQ-mushrooms on a ciabatta bun.	14.00
TRIPEL	
HOMEMADE VEGGIE BURGER 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 chocolate and 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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