

ABOUT TROOST

In 2013 we brewed beer for the first time in our first brewery in a former monastery on the Cornelis Troostplein in the Amsterdam Pijp.

Now we have three brew pubs, two of which have a brewery in the building. There we manufacture award-winning organic beers and a number of delicious soft drinks. We also distil gin and jenever (Dutch gin) from the beer that isn't used. We make everything ourselves in the most beautiful places in the middle of Amsterdam. Not at all efficient of course, but all the more fun!

PEOPLE PLANET PILS

At Troost we are convinced that we should avoid harming other people and the environment as much as we can in everything we do.

The ways in which we do that include drawing attention to biodiversity with our own bee colony, separating and recycling all of our waste, reusing residual energy, adapting our packaging to create less waste, and minimizing our transport movements.

At the end of 2019 we transitioned to completely organic production. As a result, we can be sure that our ingredients have been grown with an eye for flora and fauna by farmers who have the same approach as us.

WHY WE CAN

Cans are lighter and more compact than disposable glass bottles. It requires less energy to produce cans, and the aluminum they are made of can be recycled indefinitely without any loss of quality.

Cans can also be stacked more easily, which means that we, as well as our suppliers, save more than 40% on our transport movements, reducing our CO2 emission notably. Because they are light- and airtight, cans also help maintain beer quality, and on top of that, they get cold quickly in the refrigerator.

In short, cans are better for the environment and better for our beer!



brouwerij

TROOST

MENU

LOCAL AND FRESH

At Troost we prefer to keep our carbon footprint as low as possible. That is why we won't do long transports but choose to brew everything locally and opt to deliver our beers to local retailers and catering establishments in the greater Amsterdam region with the help of our sustainable partner Rederij Keas. Needless to say, delivery occurs either emission free or on biogas. This way, we not only limit our CO2 emission, but also keep control over the freshness of our beer, making sure that our beer always tastes like it tastes at our brewery: at its finest.

GUIDED TOURS

Of course we like to show you how we brew our beer, so you can take a guided tour in our brewery in the Westergasfabriek!

Every Saturday we organize a full tour through our stainless steel jungle and of course you can take a can of beer with you afterwards to enjoy at home!

Please book your spot in advance. Check our prices and availability via westergas@brouwerijtroost.nl

LOCATIONS

DE PIJP
Cornelis Troostplein 21,
1072 JJ Amsterdam.
Tel: (020) 760 58 20 /
E-mail: depijp@brouwerijtroost.nl

WESTERGAS
Pazzanistraat 25-27, 1014
DB Amsterdam.
Tel: (020) 737 10 28 /
E-mail: westergas@brouwerijtroost.nl

OUD-WEST
Bilderdijkstraat 205 hs,
1053 KT Amsterdam.
Tel: (020) 214 96 07 /
E-mail: oudwest@brouwerijtroost.nl

www.brouwerijtroost.nl/en

brouwerij

TROOST

INFO

ICON INDEX

-  Gluten Free
-  Veggie
-  Organic
-  Vegan

ALLERGENS

Scan this QR code with your smartphone and learn all about the allergens in our dishes!



No smartphone?

Ask our waiting staff for the allergen information.

NO CASH, CARDS ONLY!

We only accept payments by debit/credit cards. For your and our safety we cannot accept cash.

ABOUT US

In 2013 we started brewing in our first brewery in the Amsterdam Pijp. Today, we manufacture award-winning beers and soft drinks, and from leftover beer we distill gin and jenever (Dutch gin). Our breweries are located in beautiful historic buildings on several sites in Amsterdam. For our production we use our own facilities and use locally grown, organic ingredients, which is better for our beer and our planet. Doing so is definitely not the easy route, but it makes it all the more fun!

Read our full story on www.brouwerijtroost.nl/en/about.

TAKE IT AWAY

6-PACK (CANS) FOR € 15,00

Closing time, but super thirsty still? Or do you just want to enjoy Troost all week at home? Buy a couple of cans in one of our brewpubs! They're chilled!

GIFT

In need of a last minute gift or do you just want to feel like you're Santa Claus all year round? Our 6-pack comes with a slick gift box, so you can hand it to your friends without having to bother to wrap it up first.

DELIVERY

Don't feel like lugging beer around or are you looking for a gift for someone who lives outside of Amsterdam? We also do home delivery! Place your order on www.brouwerijtroostwinkel.nl.

PEOPLE PLANET PILS

ORGANIC

In December 2019 our brewery became fully organic. This means that the raw materials used in our beers must meet strict requirements.

Instead of using chemical fertilizer, organic farmers actively combat soil degradation by stimulating a living culture of microorganisms in the soil. Pests are controlled with the help of natural enemies, and by doing so, the farmers increase the biodiversity in the area. This creates a balance both below and above ground that is much more sustainable than in conventional agriculture. We believe that a drink of beer tastes even more delicious when you know that the earth was harmed as little as possible during its creation. That is why we brew all of our beers with organic ingredients.

HONINGBLOND

Wild bees are having great trouble surviving. Species are dying out because the pesticides that are used in conventional farming are toxic to them, and their habitats are being taken over by monocultures or urban areas. Yet bees are responsible for a great part of our life on earth. According to Einstein, humankind wouldn't even outlast this species for longer than four years. Luckily, we can still lend the bees a hand by creating more bee habitat and by buying food that has been grown and manufactured without the use of pesticides. That is why for every glass of Honingblond beer you drink, we contribute to projects aimed at increasing biodiversity in the city.

Want to see bees up close? We have our very own bee colony living on our brewpub's patio in De Pijp. Come over for a meet & greet!

PLANT-BASED

You may have noticed from our menu that we use plant-based ingredients wherever we can. This may sound strange coming from a company that made a name for itself with its hamburgers, but we have noticed that at this point veggie alternatives are just as delicious as animal-source foods. As a big bonus, you prevent a lot of environmental damage and animal suffering, which makes enjoying your meal just a little bit easier.

If we do opt for an animal-source food, we always go with the most sustainable choice. Think of Schiphol Airport geese that are gassed to ensure the safety of airplanes, and monastery pigs that have had the best possible life. The beef in our hamburgers derives from Blonde d'Aquitaine cows that graze on the land of farmer Gijs in the shadow of Amsterdam. Furthermore, our fish is sustainably caught and we only use fish that is in season, which prevents overfishing. This means that you may find different types of fish in the Fish & Chips throughout the year. Of course we make sure that it's just as tasty all year round!

OUR CIRCULAR & SOCIAL MISSION

Needless to say, we're powered by renewables. However, it doesn't end there: we reuse the energy from our cooling water to brew new beer. We deliver our beers throughout the city in carts that run on renewables or biogas. We are a certified training company and offer workplaces to people who need a little help finding their way back into the job market. Furthermore, we reuse as much residual products from our brewing process as possible. For example, we bake bread from our own brewers' grain, we have partners who make all sorts of other products from it like granola and soap, and from what remains we generate energy. We use reusable packaging where we can, like stainless steel barrels that can be used over and over again. If these aren't available, we look for packaging that can be recycled. This is one of the reasons why we switched to cans instead of bottles. When steel isn't an option, we use plastic KeyKeg barrels. We collect these KeyKegs after use and return them to the manufacturer, who recycles the plastic (which is BPA-free, by the way) to make new barrels, which we in turn use to store our delicious beer. And just like that, we've come full circle!

BROUWERIJ TROOST AND THE STREETSMART PROJECT

During the months of November and December, you can support StreetSmart by dining at one of our brewpubs. StreetSmart is an initiative by Amsterdam-based catering entrepreneurs. Internationally, the project has proven its success in supporting projects for the homeless, families who are on the verge of ending up on the street and people with mental health issues.

Since we care about StreetSmart all year round, we invite a family over for dinner at Brouwerij Troost once a month. These families normally do not have the means to go out to dinner. A small gesture which results in a great night out!

We also produce a low-alcohol beer for StreetSmart which they use to raise money at other pubs and restaurants for the same cause, of course!

MERCH & GIFTS

Besides beer, we sell gift packages, gift cards, cool sustainable T-shirts and sweaters, and other merchandise. Check what our stores have to offer or ask our staff at the bar!

PUB QUIZ

On Monday evenings we organize the Brouwerij Troost Pub Quiz at our Oud-West location! With teams consisting of two to five people you answer questions during several rounds, including rounds on the topics of music and popular culture, and a special theme round. This theme is communicated well in advance through our social media channels, so come prepared! This is your chance at putting all that senseless knowledge you possess to good use. Taking part in the pub quiz is completely free of charge and as a reward to the winners we'll tear up your tab. Even the losers have been thought of: with more luck than sense you can win a portion of 'bitterballen' with the so-called estimation question, to mourn your deep loss. We also offer the pub quiz on our covered and heated terrace with silent disco headphones! Extra fun!

Every Monday we start off at 20:00 and we are up and at 'em until 22:30. Book your spot online, on Facebook, by phone or by email and let us know the number of people in your team, at what time you'll arrive and if you'd like to eat (dinner or snacks) beforehand. You can have more than five people in your team, but it will cost you serious penalty points!

Please be aware that our pub quiz is always in Dutch.

E-mail: oudwest@brouwerijtroost.nl / Phone: (020) 214 96 07

CONTRACT BREWING

At Brouwerij Troost Westergas we reserve space for brewers who have little or no vessels of their own and are looking to start or upscale production. We're happy to have you, because the more beer, the merrier!














DISTILLING & BARREL AGING

Our brewery in De Pijp has oak barrels in storage that were previously used to ripen American bourbons. We currently have them filled with barley wine and distillates from our own brewed beers, so that the liquors absorb the flavors and aromas of the bourbon infused wood. It takes at least six months of patience before you'll get the results we're aiming for, but it's well worth the wait! Our distillates are developed together with De Tweekoppige Phoenix distillery on the Zaanse Schans. We always use malt wine from our own brewed beer for the base, which creates rich and unique flavors. We aim to keep experimenting, so that our gin and jenever also continue to evolve in flavor.

GUIDED TOURS




Of course we would like to show you how we make our beer, so you can take a guided 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.

DRAFT BEER



	sweet	sour	bitter	malty	hoppy	price in €	
PILSNER (4,8%) 0,25L 	•		•	•••	••	3,20	
Low fermenting, light blonde lager with a fresh finish and not too much alcohol.							
EXTRA WHITE (5,0%) 0,40L 	••	•	•	•	••	5,50	
Soft thanks to lots of wheat. Citrus peel and chamomile make this a fresh thirst quencher.							
Gold Medal European Beer Challenge 2020 							
SAISON (5,8%) 0,25L 	•		•	•	•	4,90	
Brewed with cloves, peppercorns and a typical Belgian yeast for a slightly fruity aroma. Dry and yet velvety soft.							
TRIPEL (7,5%) 0,25L 	••••		•	••••	•	4,90	
Soft Tripel with citrus notes from coriander seeds and orange peel. Fruity and strong!							
HONINGBLOND (7,0%) 0,25L 	•••		••	•••	•	5,30	
Public favourite honey infused blonde beer with a slightly sweet kick and a soft dry finish.							
INDIA PALE ALE (6,5%) 0,25L 	•••		•••	••	••••	4,90	
I.P.A. with a round bitterness and floral aftertaste due to the large amounts of hops.							
NEW ENGLAND (4,8%) 0,25L 	••		•	•••	•	5,30	
New England IPA. This beer has a soft mouthfeel and smells like tropical fruit.							
Gold Medal European Beer Challenge 2020 							
CLUB TROPICANA (3,8%) 0,25L 	••••	•	•	••	•••	4,90	
Blackcurrant passion fruit gives this award winning beer its fresh tropical character from which it derives its cheerful name.							
Silver Medal Dutch Beer Challenge 2019 							
BRUNETTE (7,0%) 0,25L	•••		•	••		4,90	
A Brown Ale with a roasted flavour, full body, a hint of caramel and a characteristic bitter.							
RADLER 						5,50	
Troost Extra White and Troost Lemon-hop lemonade in a glass. Summer thirst quencher.							
CHANGING TAP							  
Curious about what's on tap now? Ask us!							

BEER FLIGHT 4 X 0,15L 12,00
Discover different Troost beers with our Beer Flight! For 12 euros, we offer you a selection of four beers in smaller glasses. Changing selection.

CANNED / BOTTLED BEER

	sweet	sour	bitter	malty	hoppy	price in €
CERVEZA (4,8%) 0,33L  	•		•	•	•	5,10
Extraordinary Mexican lager. Made with love & care and therefore extra rich in taste.						
BARLEYWINE (9,0%) 0,33L 	•••		••	••	•	6,50
Powerful beer that gives you maltiness in the nose and hint of caramel. 100% organic Barley.						
BA BARAUCHUS (8,5%) 0,33L	••	•	•	••		9,50
Contains smoked malt, riped on bourbon barrels. Smokey, vanilla and pure chocolate.						

NON-ALCOHOLIC BEER

	sweet	sour	bitter	malty	hoppy	price in €
VIRGIN I.P.A. (<0,5%) 0,33L 	•		•••	••	•••	4,45
Extraordinary Mexican lager. Made with love & care and therefore extra rich on taste.						
VIRGIN EXTRA WHITE (<0,5%) 0,33L 	••	•	•	•	•	4,45
Everything from a wheat beer except the alcohol. Spicy thanks to lemon peels, coriander seeds and chamomile. Wheat and oats provide the smooth finish.						
HEINEKEN 0.0 (0,0%) 0,25L	••	•	••	•••	•	3,00
The best non-alcoholic pilsner in the world, according to our test panel. Let's set our pride aside and just enjoy a good product.						
VIRGIN PORNSTAR (0,0%)						6,00
Troost Virgin I.P.A., passion fruit, vanilla and lime.						
VIRGIN G&T (0,0%)						8,00
Seedlip Spice 94 in the mix with our own Troost Tonic.						
SCHNICK-SCHMACK (0,0%)						3,95
Non-alcoholic drink made from grape must with a light sparkle, ideal for when you feel like wine but no alcohol!						







HOME BREWED SODAS

	price in €
TROOST SENCHA ICETEA 0,33L  	4,00
TROOST CITROEN-HOPLIMONADE 0,33L  	4,00
TROOST GINGER BEER 0,33L  	4,00
TROOST TONIC 0,33L 	3,95

(BEER)COCKTAILS




	price in €
KOPSTOOT	8,00
Jonge Jenever (Dutch Gin) and Troost Pilsner.	
MOSCOW MULE	8,50
Vodka, Ginger Beer and lime.	
NEW ENGLAND PORNSTAR	9,50
Troost New England, vodka, passion fruit, vanilla and lime.	
I.P.A. NEGRONI	9,50
Troost I.P.A., red vermouth, Campari, orange.	

BURGERS






	price in €
VEGGIE BURGER  - COMBINES WELL WITH A TRIPEL	14,25
Made of lentils, quinoa, mushrooms and parmesan cheese, served with avocado, Sriracha- truffle-mayonnaise, lettuce and pickle on a ciabatta bun.	
VEGAN BURGER  - COMBINES WELL WITH A BRUNETTE - OPTIONAL: 	14,25
Plant-based patty with vegan aioli, spinach, red onion chutney and vegan blue cheese on a ciabatta bun.	
CLASSIC BURGER - COMBINES WELL WITH AN I.P.A. - OPTIONAL: 	14,25
Beef-based or plant-based patty with cheddar, bacon, piccalilli mayonnaise, lettuce, tomato, pickle and jalapeños on a brioche bun.	
UMAMI BURGER - COMBINES WELL WITH AN EXTRA WHITE - OPTIONAL:  	15,25
Beef-, miso-, sesame seed-based or plant based patty with wasabi mayonnaise, lettuce, wakame and kimchi on a brioche bun.	

SOURDOUGH PIZZA




Beer and pizza are best friends, and fermenting is our second nature. That is why we focussed on developing the ultimate dough with which we now bake the most delicious organic pizzas with sourdough crust.

	price in €
MARGHERITA  - COMBINES WELL WITH A PILSNER	8,75
Tomato, mozzarella and basil.	
DIAVOLA - COMBINES WELL WITH AN I.P.A.	12,75
Tomato, mozzarella, spicy salami, grilled peppers and chili-oil.	
REGINA BIANCA  - COMBINES WELL WITH A BRUNETTE	13,75
(Buffel)mozzarella, Stracciatella di Bufala, porcini, chestnut mushrooms, hazelnut and truffle-oil.	
MORTADELLA BIANCA - COMBINES WELL WITH A TRIPEL	13,75
(Buffel)mozzarella, Stracciatella di bufala, mortadella and pistachio.	
NAPOLETANA - COMBINES WELL WITH AN EXTRA WHITE	12,25
Tomato, mozzarella, anchovies, capers, olives and oregano.	
SOTT'OLIO  - COMBINES WELL WITH A SAISON	13,25
Tomato, Michele's pickled vegetables and Max&Bien's Vegan blue cheese.	

FOR THE KIDS

	price in €
CHILDREN QUESADILLA  	8,00
Two corn tortillas with crème-fraîche, red onion, rice, beans, corn and cheddar.	
MAC 'N CHEESE KIDS 	5,50
With smoked cheddar and parmesan.	
BABY BOWL  	6,00
Rice, corn, roasted sweet potato, bell pepper and black beans with 2 crunchy tortillas and guacamole.	

SWEET

	price in €
CHOCOLATE GANACHE CAKE - COMBINES WELL WITH A TROPICANA 	6,60
With Oreo base, espresso and red fruit coulis.	
LEMON CHEESECAKE - COMBINES WELL WITH A TRIPEL 	6,60
With Bastogne base and white chocolate.	
MANGO PASSIONFRUIT BAR - COMBINES WELL WITH A NEW ENGLAND 	6,60
With sweet cream cheese, date walnut crust and coconut ice cream.	

PUBFOOD

	price in €
<u>RENDANG JACKFRUIT TACO</u> - COMBINES WELL WITH A NEW ENGLAND	14,50
<i>Jackfruit rendang on two corn tortillas with little gem lettuce, homemade sweet and sour, spring onion and roasted coconut grater.</i>	
<u>LOADED QUESADILLA</u> - COMBINES WELL WITH A CERVEZA	14,50
<i>Two large corn tortillas with crème-fraîche, red onion, jalapeños, rice, beans, corn, minced plant-based meat and cheddar with homemade tomato-coriander salsa and guacamole.</i>	
<u>MEXICAN BOWL</u> - COMBINES WELL WITH A CERVEZA	14,50
<i>Rice, black beans, corn, avocado, coriander, grilled lime, red pepper, roasted bell pepper, sweet potato and two crispy corn tortillas.</i>	
<u>SALADE NICOISE</u> - COMBINES WELL WITH AN EXTRA WHITE - OPTIONAL:	14,50
<i>Salad of haricots verts, wakame, samphire, kalamata olives, red onion, cherry tomato, roasted baby potatoes, garlic croutons, a soft-boiled egg and dill-tarragon dressing. (Go vegan and order without egg!)</i>	
<u>FISH AND CHIPS</u> - COMBINES WELL WITH AN EXTRA WHITE	17,00
<i>Seasonal fish (MSC) covered in a Troost Extra Wit batter served with fresh fries and a remoulade sauce.</i>	
<u>WILD GOOSE CONFIT</u> - COMBINES WELL WITH A HONINGBLOND	19,50
<i>Two confit legs of goose with apricot compote.</i>	
<u>ORGANIC CHICKEN SATAY</u> - COMBINES WELL WITH A SAISON	16,00
<i>Satay made with organic chicken thigh by our very own secret recipe. Served with homemade peanut sauce and homemade-sweet and sour.</i>	

SIDES

	price in €
<u>FRESH FRIES</u>	4,60
<i>With mayonaise.</i>	
<u>SWEET POTATO FRIES</u>	4,60
<i>With mayonaise.</i>	
<u>MAC 'N CHEESE</u>	5,60
<i>With smoked cheddar, parmesan, jalapeños.</i>	
<u>LITTLE GEM SIDE SALAD</u>	4,60
<i>With orange dressing, cherry tomatoes and walnuts.</i>	
<u>COLESLAW</u>	4,60
<i>With crème fraîche-ginger dressing, raisins and sesame.</i>	

ICON INDEX

- Gluten Free
- Veggie
- Organic
- Vegan

ALLERGENS

Scan this QR code with your smartphone and learn all about the allergens in our dishes!

No smartphone?
Ask our waiting staff for the allergen information.



WINE

	€ per bottle	€ per glass
WHITE		
<u>SAUVIGNON BLANC 'LAS BRISAS'</u>	21,00	4,20
<i>Fresh and dry white wine. Origin: Chili</i>		
<u>CHARDONNAY 'QUARTAUT'</u>	27,50	5,50
<i>Full, smooth, oaky white wine. Origin: France</i>		
<u>VIIGNIER "MESTIZAJE"</u>	30,00	6,00
<i>Round, floral and spicy organic white wine. Origin: Spain</i>		
<u>VERDICCHIO RISERVA 'SALMARIANO'</u>	40,00	N.A.
<i>Round, juicy and complex white wine. Origin: Italy</i>		
RED		
<u>CABERNET SAUVIGNON-MERLOT 'PRINCIPATO'</u>	21,00	4,20
<i>Fresh, spicy and smooth red wine. Origin: Italy</i>		
<u>MONTEPULCIANO D'ABRUZZO 'RISEIS'</u>	27,50	5,50
<i>Firm, sun-exposed red wine with a red fruity undertone. Origin: Italy</i>		
<u>BARBERA D'ALBA 'MARIA GIOANA'</u>	40,00	N.A.
<i>Dry, juicy and robust red wine. Origin: Italy</i>		
ROSÉ		
<u>PINOT GRIGIO 'BLUSH'</u>	21,00	4,20
<i>A floral rosé wine with a spicy undertone of red fruit. Origin: Italy</i>		
SPARKLING		
<u>CAVA FLAMA D'OR BRUT</u>	21,00	4,20
<i>Origin: Spain</i>		
CIDER		
<u>BEAR APPELCIDER</u> 0,33L		6,00
<i>'Bitter, sweet, sour (5%). Origin: The Netherlands</i>		
<u>ELEGAST HARD CIDER</u> 0,33L		6,00
<i>Fruity, dry, slightly bitter (6,5%). Origin: The Netherlands</i>		

SELZER

	price in €
<u>DECIAO HARD SELTZER MOSCOW MULE CHIC</u> (5%) 0,33L	5,20
<i>Cucumber, lime and ginger.</i>	
<u>DECIAO HARD SELTZER ITALIAN ATTITUDE</u> (5%) 0,33L	5,20
<i>Bergamot, Grapefruit, Lemon.</i>	

TROOST SPIRITS

	price in €
<u>GIN</u> (40%)	7,00
<i>Soft gin with fresh notes of cucumber. Drink it pure or make it a G&T. We'll mix it with our Troost tonic and a slice of grapefruit.</i>	
<i>Gin & Tonic</i>	10,00
<u>JONGE JENEVER (YOUNG DUTCH GIN)</u> (35%)	5,50
<i>Based on a distillate of beer and juniper. Sweet and soft, enjoyed best at room temperature!</i>	
<u>OUDE JENEVER (OLD DUTCH GIN)</u> (39%)	7,50
<i>Spicy Old gin. Juniper berries give this gin a golden color and the secret spice mixture hints of vanilla and cinnamon.</i>	

HOT DRINKS

<u>REGULAR COFFEE</u>	price in €	2,60
<u>ESPRESSO/DOPPIO</u>		2,40/3,40
<u>LATTE MACHIATO</u>		3,00
<u>CAPPUCCINO</u>		2,80
<u>TEA / MINT / FRESH GINGER / VERVEIN</u>		2,50/2,80

DIGESTIVES

<u>PORT QUINTA DE LA ROSA RUBY</u> <i>Portugal</i>	price in €	5,00
<u>FRYSK HYNDER SINGLE MALT</u> <i>Frysland</i>		7,00
<u>ZUIDDAM MILLSTONE 10YO OAK</u> <i>Netherlands</i>		7,00
<u>COGNAC RÉSERVE SEGUINOT</u> <i>France</i>		6,50
<u>GRAPPA DI TRAMINER, POJER E SANDRI</u> <i>Italy</i>		7,00
<u>JONGE / OUDE Jenever</u> <i>Brouwerij Troost, Netherlands</i>		5,00/7,50
<u>SAMBUCA / LIMONCELLO / AMARETTO</u>		5,00
<u>SALMARI</u> <i>Brouwerij Troost, Netherlands</i>		5,00

ICON INDEX

 Gluten Free

 Veggie

 Organic

 Vegan

ALLERGENS

Scan this QR code with your smartphone and learn all about the allergens in our dishes!

No smartphone?

Ask our waiting staff for the allergen information.








BARSNACKS

SERVED UNTIL 22:30

<u>OLIVES</u> 	price in €	3,50
<u>GOTJÉ'S BAR NUTS</u> 		3,50
Nut mix.		
<u>OLD CHEESE</u> 		7,50
With mustard and Amsterdam pickled veggies.		
<u>QUESADILLA</u>  		8,00
With crème-fraîche, jalapeños, onion, cheddar and homemade tomato-coriander salsa.		
<u>NACHO'S</u> <i>(SMALL / LARGE)</i> 	<i>S</i>	9,00
With cheddar, jalapeños, guacamole, crème-fraîche and homemade tomato-coriander salsa.	<i>L</i>	12,00
<u>VEGAN NACHO'S</u>  		9,00
Tortilla chips with salsa, jalapeño, vegan cheese sauce, guacamole and tomato-coriander salsa.		
<u>TROOST BEEF JERKY</u>		7,50
Sirloin from Boer Gijs, dried and marinated in Troost I.P.A.		
<u>TROOST BEER SAUSAGES</u>		7,50
Our own recipe, with Troost I.P.A., sustainable pork from Livar, honey and Amsterdam pickled veggies.		
<u>BREAD PLATTER</u> 		6,50
Circular bread made with our brewers' leftover grain. Served with Dukkah dip, red pesto and olive oil.		
<u>VEGGIE SNACK PLATTER</u> <i>(XL)</i> 		11,50
Vegan 'bitterballen', old cheese, cherry tomatoes, walnuts, cucumber, olives and pickled veggies (or go XL with extra arancini, bread, red pesto and olive oil).	<i>XL</i>	20,00
<u>BEER PLATTER</u> <i>(XL)</i>		11,50
Beer 'bitterballen', beef jerky, dried beer sausages and Amsterdam pickled veggies (or go XL with extra bread, olive oil, red pesto and old cheese).	<i>XL</i>	20,00

ALL DAY SNACKS

CAN BE ORDERED UNTIL CLOSING TIME:

<u>TROOST BITTERBALLEN</u> <i>(8 PIECES / 12 PIECES)</i>	price in €	<i>8 PC</i> 8,50
Our own recipe with organic beef and Troost Extra White.		<i>12 PC</i> 13,00
<u>VEGAN BITTERBALLEN</u> <i>(6 PIECES)</i> 		8,00
<u>VEGAN CHEESE BITTERBALLEN</u> <i>(6 PIECES)</i> 		8,00
<u>MINI SPRING ROLLS</u> <i>(6 PIECES)</i> 		7,00
<u>ARANCINI</u> <i>(6 PIECES)</i> 		8,00
Risotto ball with tomato and mozzarella (6 pieces)		
<u>CHEESE FINGERS</u> <i>(8 PIECES)</i> 		7,00
<u>VARIETY OF DEEP FRIED SNACKS</u> <i>(15 PIECES / 30 PIECES)</i>		<i>15 PC</i> 15,50
With or without meat		<i>30 PC</i> 28,00

FLAMMKUCHEN

VERY THIN PIZZA FROM THE ALSACE, WITH ...
(SERVED UNTIL 22:30)

<u>VEGAN CRÈME FRAÎCHE, VEGAN BLUE CHEESE, FIGS AND WALNUT</u> 	price in €	7,50
<u>CRÈME FRAÎCHE, SPINACH, FETA AND RED ONION</u> 		7,50
<u>CRÈME FRAÎCHE, LIVAR SPECK, CHIVES AND RED ONION</u>		7,50