

### 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 in everything we do we should try to cause as little damage as possible to people and the environment. For example, we draw attention to biodiversity, we recycle all our waste, we reuse residual energy, we adapt our packaging to create less waste and we minimize our transport movements. We produce completely organically. 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 we do. Our menu is completely free of meat. We want to show that you don't need meat at all to make tasty pub food and in this way we save animal suffering and emissions.

### 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

## MEATLESS 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. 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](mailto:westergas@brouwerijtroost.nl)

### LOCATIONS

**DE PIJP**  
Cornelis Troostplein 21,  
1072 JJ Amsterdam.  
Phone: (020) 760 58 20  
Email: [depjip@brouwerijtroost.nl](mailto:depjip@brouwerijtroost.nl)

**WESTERGAS**  
Pazzanistraat 25-27,  
1014 DB Amsterdam.  
Phone: (020) 737 10 28  
Email: [westergas@brouwerijtroost.nl](mailto:westergas@brouwerijtroost.nl)

**OUD-WEST**  
Bilderdijkstraat 205 hs,  
1053 KT Amsterdam.  
Phone: (020) 214 96 07  
Email: [oudwest@brouwerijtroost.nl](mailto:oudwest@brouwerijtroost.nl)

[www.brouwerijtroost.nl/en](http://www.brouwerijtroost.nl/en)

brouwerij

TROOST

# INFO

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-  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](http://www.brouwerijtroost.nl/en/about).

# MEATLESS MENU

Our menu is completely free of meat. We want to show that you don't need meat at all to make tasty pub food.

More and more people are aware of the disadvantages of meat consumption. Eating less or no meat at all is one of the most effective ways to contribute to a more stable climate, as meat production comes with a number of negative effects:

- Through their burps and farts, animals emit methane, a greenhouse gas which is tens of times stronger than CO<sub>2</sub>.
- To meet the demand for meat, so many animals have to live and eat that jungles have to be cut down to make room for the habitat of the animals and the cultivation of livestock feed. It however, cutting down rainforests releases huge amounts of CO<sub>2</sub> released and is disastrous for biodiversity.
- Animals in the livestock industry live and die in atrocious circumstances. In addition, the close proximity of genetically almost identical animals the risk of an outbreak of a virus that spreads to people, such as the COVID-19 virus, for example.

Nevertheless, meat usually dominates the menu in restaurants and eateries. We want to show that you don't need meat at all to make delicious comfort food. Sometimes we do this by starting from vegetables as the main protagonist and sometimes by using a meat substitute. We process these meat substitutes in such a way that you hardly even realize they are vegetable. You can still continue to sin with us, but now you prevent a lot of environmental damage and animal suffering, and that makes enjoying just that little bit easier!

# 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.

## OUR CIRCULAR & SOCIAL MISSION

Of course we use green energy, but we go one step further: we recover the energy from our cooling water and use it to brew new beer. Our beers are delivered in trolleys that run on electricity or biogas. We offer workplaces to people with a distance to the labor market and we are a recognized training company. We also reuse as many residual products from our brewing process as possible. For example, we have partners who make all kinds of other products from it, such as granola and soap, and from what remains energy is generated again. Where possible, we use packaging that is reusable. Think, for example, of stainless steel kegs that can be used time and time again. If that is not possible, we look for packaging that you can easily recycle. That is why we have switched to cans instead of bottles. We want to get off the gas as soon as possible. So step by step we are going to replace our heaters with electric cushions. We will generate the steam for our brewing installation with green electricity.

## 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!

## 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!

# 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 19:30 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](mailto:oudwest@brouwerijtroost.nl) / Phone: (020) 214 96 07

# 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 barleywine 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](mailto:westergas@brouwerijtroost.nl).

# TAKE AWAY & GIFTS

## 6-PACK (CANS) FOR €13,75

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! For €2,75, it is also possible to get you beers wrapped in a Troost cardboard gift packaging!

## 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](http://www.brouwerijtroostwinkel.nl).

# DRAFT BEER

## CHANGING TAP

Curious about what's on tap now?  
Ask us!



sweet sour bitter malty hoppy € glass € pitcher

**PILSNER** (4,8%) 0,25L/1,5L • • • • 3,75 20,60

Low fermenting, light blonde lager with a fresh finish and not too much alcohol.



**EXTRA WHITE** (5,0%) • • • • 6,10 21,00

0,40L/1,5L Soft thanks to lots of wheat. Citrus peel and chamomile make this a fresh thirst quencher.



**SAISON** (5,8%) 0,25L/1,5L • • • • 5,30 29,15

Brewed with cloves, peppercorns and a typical Belgian yeast for a slightly fruity aroma. Dry and yet velvety soft.



**TRIPLE** (7,5%) 0,25L/1,5L • • • • 5,30 29,15

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



**HONINGBLOND** (7,0%) • • • • 5,75 31,60

0,25L/1,5L Honey infused blonde beer with a slightly sweet kick and a soft dry finish.



**INDIA PALE ALE** (6,5%) • • • • 5,30 29,15

0,25L/1,5L I.P.A. with a round bitterness and floral aftertaste due to the large amounts of hops.



**NEW ENGLAND** (4,8%) • • • • 5,75 31,60

0,25L/1,5L New England IPA. This beer has a soft mouthfeel and smells like tropical fruit.



**CLUB TROPICANA** (3,8%) • • • • 5,30 29,15

0,25L/1,5L Blackcurrant and passion fruit gives this award winning beer its fresh tropical character from which it derives its cheerful name.



**BRUNETTE** (7,0%) 0,25L/1,5L • • • • 5,30 29,15

A Brown Ale with a roasted flavour, full body, a hint of caramel and a characteristic bitter.



**RADLER** 0,40L/1,5L • • • • 5,90 20,40

Troost Extra White and Troost Lemon-hop lemonade in a glass. Summer thirst quencher.



**BEER FLIGHT** 4 X 0,15L 12,50

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 BEER

sweet sour bitter malty hoppy price in €






**EXTRA STOUT & SPECIAL STOUT** (7,7%) 0,33L • • • • • 6,80

Stout with chocolate and coffee flavors creamy sweetness with a firm bitterness. We have also made special versions of this beer in limited edition. Ask the waiter about it.



DRAFT / CANNED / BOTTLED BEER











# CANNED / BOTTLED BEER

	sweet	sour	bitter	malty	hoppy	price in €
<b>CERVEZA</b> (4,8%) 0,33L  	•		•	•	•	5,95
Extraordinary Mexican lager. Made with love & care and therefore extra rich in taste.						
<b>BARLEYWINE</b> (9,0%) 0,33L 	•••	••	••	•		6,80
Powerful beer that gives you maltiness in the nose and hint of caramel. 100% organic Barley.						
<b>BA BARAUCHUS</b> (8,5%) 0,33L	••	•	•	••		10,00
Contains smoked malt, riped on bourbon barrels. Smokey, vanilla and pure chocolate.						

# NON-ALCOHOLIC BEER

	sweet	sour	bitter	malty	hoppy	price in €
<b>VIRGIN I.P.A.</b> (<0,5%) 0,33L 	•		•••	••	•••	4,95
Everything you would expect from an IPA except for the alcohol. A large amount of hops makes for a nice aroma and a pleasant bitterness.						
<b>VIRGIN EXTRA WIT</b> (<0,5%) 0,33L 	••	•	•	•	•	4,95
Everything from a wheat beer except the alcohol. Spicy thanks to lemon peels, coriander seeds and chamomile. Wheat and oats provide the smooth finish.						
<b>HEINEKEN 0.0</b> (0,0%) 0,25L	••	•	••	•••	•	3,60
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.						

# SODAS








	price in €
<b>TROOST SENCHA ICETEA</b> 	4,20
<b>TROOST CITROEN-HOPLIMONADE</b> 	4,20
<b>TROOST GINGER BEER</b> 	4,20
<b>TROOST TONIC</b> 	4,20
<b>YAYA KOMBUCHA YUZU</b> 	4,20
<b>BUTCHA KOMBUCHA BLOOD ORANGE AND BERGAMOT</b> 	4,20
<b>WHOLE EARTH ORANGE AND LEMON</b> 	4,20
<b>NATURFRISK BITTER LEMON</b> 	3,75
<b>STANDARD SOFT DRINKS (NOT HOMEMADE)</b>	3,25

# (BEER)COCKTAILS







	price in €
<b>NEW ENGLAND PORNSTAR</b>	11,00
Troost New England, vodka, passion fruit, vanilla and lime.	
<b>ESPRESSO MARTINI</b>	11,50
Espresso, coffee liqueur, vodka.	
<b>LIMONCELLO SPRITZ</b>	10,00
Limoncello, cava and soda water.	
<b>MOKUM MULE</b>	9,50
The Stillery vodka, Troost Gingerbeer with lime and bitters.	
<b>VIRGIN PORNSTAR</b> (0,0%)	8,50
Troost Virgin Extra White, passion fruit, vanilla and lime.	
<b>VIRGIN G&amp;T</b> (0,0%)	8,50
The Stillery virgin gin in the mix with our own Troost Tonic.	

# BURGERS






All dishes are free of meat. Side dishes are not included.

	price in €
<b>CLASSIC BURGER</b>  COMBINES WELL WITH AN I.P.A.	15,25
Handmade burger with cheddar, bacon, piccalilli mayonnaise, lettuce, tomato, pickle and jalapeños on a brioche bun.	
<b>UMAMI BURGER</b>  <b>OPTIONAL:</b>  COMBINES WELL WITH AN EXTRA WHITE	15,95
Handmade burger with miso-, sesame seed-based or plant based patty with wasabi mayonnaise, lettuce, wakame and kimchi on a brioche bun.	
<b>LENTIL-PARMESAN BURGER</b>  COMBINES WELL WITH A TRIPEL	14,50
Handmade burger, made of lentils, quinoa, mushrooms and parmesan cheese, served with avocado, Sriracha- truffle-mayonnaise, lettuce and pickle on a wheat bun.	
<b>HALLOUMI BURGER</b>  <b>OPTIONAL:</b>  COMBINES WELL WITH A SAISON	13,00
Halloumi, mango hummus, aubergine, spinach and tomato on a wheat bun.	
<b>CRISPY CHICKEN</b>  COMBINES WELL WITH A LEFGOSER	14,25
Vegan chicken burger with iceberg lettuce, miso mayo, tomato, avocado and cheddar.	

# SIDES










	price in €
<b>FRESH FRIES</b>  	4,95
Made by Frietboutique from organic potatoes.	
<b>SWEET POTATO FRIES</b> 	4,95
With mayonaise.	
<b>MAC 'N CHEESE</b> 	5,90
With smoked cheddar, parmesan, jalapeños.	
<b>LITTLE GEM SIDE SALAD</b> 	4,95
With orange dressing, cherry tomatoes and walnuts.	
<b>ROASTED VEGETABLES</b> 	4,95
Eggplant, zucchini, green asparagus, pine nuts, green pesto.	

# SWEET




	price in €
<b>SGROPPINO</b>  	7,50
Lemon sorbet, cava, The Stillery vodka.	
<b>CHOCOLATE MOUSSE</b>   COMBINES WELL WITH A TROPICANA	7,00
Chocolate Mousse, hazelnut and raspberry.	
<b>LEMON CHEESECAKE</b>  COMBINES WELL WITH A TRIPEL	7,00
With Bastogne base and white chocolate.	

# PUBFOOD

All dishes are free of meat. Side dishes are not included.

<b>KAPSALON</b>  COMBINES WELL WITH A PILSNER	18,25
<i>Fresh fries with shoarma, cheddar, tomato and lettuce. Of course with garlic and Hot Sauce in a Squeeze Bottle.</i>	
<b>LOADED QUESADILLA</b>   COMBINES WELL WITH A CERVEZA	17,50
<i>Two large corn tortillas with crème fraîche, red onion, jalapeños, rice, beans, corn, minced meat and cheddar with homemade tomato-coriander salsa and guacamole.</i>	
<b>BURRATA SALAD</b>   COMBINES WELL WITH A SAISON	17,50
<i>Burrata, pesto, eggplant, zucchini, green asparagus, sun-dried tomato and pine nuts with bread from Niemeijer.</i>	
<b>SCHNITZEL</b>  COMBINES WELL WITH A SAISON	13,25
<i>Schnitzel of celeriac with parsley mayo and green salsa.</i>	
<b>MELANZANE ALLA PARMIGIANA</b>   COMBINES WELL WITH A HONINGBLOND	18,50
<i>Eggplant, mozzarella, parmesan cheese, tomato sauce and basil with bread from Niemeijer.</i>	
<b>PITA SABBICH</b>  COMBINES WELL WITH A TRIPEL	14,50
<i>Richly filled pita bread with eggplant, egg, mango chutney, tahini sauce, red cabbage and tomato salsa.</i>	





# FOR THE KIDS

<b>QUESEDILLA FOR KIDS</b>  	8,00
<i>Two corn tortillas with minced meat, cheddar, crème frache, kidney beans, grilled vegetables and corn.</i>	
<b>MAC N' CHEESE FOR KIDS</b> 	5,90
<i>With smoked cheddar and parmesan.</i>	

price in €

# NATURAL WINE

Natural wine is made with as few additives as possible. The producers protect the biodiversity on the vineyards and respect the environment. The flavors are rich and intense.

<b>WHITE</b>	€ per glass	€ per bottle
<b>BAUDILI MAS CANDI</b> 	6,00	31,50
<i>Spain / Minerally.</i>		
<b>RED</b>		
<b>BAUDILI NEGRE MAS CANDI</b> 	6,00	30,00
<i>Spain / Juicy and fruity.</i>		
<b>ROSSOFONGOLI</b> 	5,75	28,75
<i>Italy / Berries and coffee.</i>		
<b>ORANGE</b>		
<b>BIANCOFONGOLI</b> 	5,75	28,75
<i>Italy / Grapefruit and macaroons.</i>		

# WINE

<b>WHITE</b>	€ per glass	€ per bottle
<b>SAUVIGNON BLANC 'LAS BRISAS'</b>	5,25	26,25
<i>Fresh and dry white wine.   Origin: Chili</i>		
<b>CHARDONNAY 'QUARTAUT'</b>	5,75	28,75
<i>Full, smooth, oaky white wine.   Origin: France</i>		
<b>RED</b>		
<b>CABERNET SAUVIGNON-MERLOT 'PRINCIPATO'</b>	5,25	26,25
<i>Fresh, spicy and smooth red wine.   Origin: Italy</i>		
<b>MONTEPULCIANO D'ABRUZZO 'RISEIS'</b> 	5,75	28,75
<i>Firm, sun-exposed red wine with a red fruity undertone.   Origin: Italy</i>		
<b>ROSÉ</b>		
<b>PINOT GRIGIO 'BLUSH'</b>	5,25	23,75
<i>A floral rosé wine with a spicy undertone of red fruit.   Origin: Italy</i>		
<b>SPARKLING</b>		
<b>CAVA FLAMA D'OR BRUT</b>	4,75	13,75
<i>Origin: Spain</i>		

price in €

# CIDER

<b>BEAR APPELCIDER</b> 0,33L	6,10
<i>'Bitter, sweet, sour (5%).   Origin: The Netherlands</i>	
<b>ELEGAST SAISON CIDER</b> 0,33L 	6,50
<i>Fruity, dry, slightly bitter (6,5%).   Origin: The Netherlands</i>	

# TROOST SPIRITS

<b>TROOST CUCUMBER GIN</b> (40%) 	7,35
<i>Smooth Gin with notes of Cucumber. Enjoy it pure or mix it with Troost Tonic and a slice of grapefruit</i>	
<b>Gin &amp; Tonic</b>	10,75
<b>TROOST ORANGE GIN</b> (40%) 	7,35
<i>Gin with fruity citrus aroma. Enjoy it pure or mix it with Troost Tonic, cloves and a slice of orange.</i>	
<b>Gin &amp; Tonic</b>	10,75
<b>JONGE JENEVER (YOUNG DUTCH GIN)</b> (35%) 	5,75
<i>Based on a distillate of beer and juniper. Sweet and soft, enjoyed best at room temperature!</i>	
<b>OUDE JENEVER (OLD DUTCH GIN)</b> (39%) 	7,75
<i>Spicy Old gin. Juniper berries give this gin a golden color and the secret spice mixture hints of vanilla and cinnamon.</i>	

price in €

Our menu consists solely of vegetarian dishes. We'd like to show that you don't need meat to make savory pub food.

## 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.



# HOT DRINKS

<u>REGULAR COFFEE</u> 	price in €	2,90
<u>ESPRESSO/DOPPIO</u> 		2,90/4,40
<u>LATTE MACCHIATO</u> 		3,50
<u>CAPPUCCINO</u> 		3,30
<u>TEA / MINT / FRESH GINGER / VERVEINE</u> 		2,90/3,30

# DIGESTIVES

<u>JONGE / OUDE Jenever</u>  Brouwerij Troost, Netherlands	price in €	5,75/7,75
<u>SALMIAKKI</u> Brouwerij Troost, Netherlands		5,25
<u>FRYSK HYNDER SINGLE MALT</u> Frysland		7,35
<u>ZUIDAM MILLSTONE 10YO OAK</u> Netherlands		7,35
<u>COGNAC RÉSERVE SEGUINOT</u> France		6,50
<u>SAMBUCA</u> Italy		5,25
<u>LIMONCELLO</u>  Italy		5,25
<u>ZUIDAM AMARETTO</u> Netherlands		5,25
<u>ORGANIC SPELT VODKA</u>  Netherlands		5,25

# BARSNACKS

All dishes are free of meat. Side dishes are not included.






SERVED UNTIL 22:30

<u>NACHO'S</u>  (XL)	9,75
With cheddar, jalapeños, guacamole, crème fraîche and tomato-coriander salsa.	<b>XL</b> 12,75
<u>LOADED NACHOS</u> (XL) 	11,30
Everything that comes with the regular Nachos plus: minced meat, kidney beans, corn and roasted vegetables.	<b>XL</b> 15,50
<u>VEGAN NACHO'S</u>  	9,50
Tortilla chips with salsa, jalapeño, vegan cheese sauce, guacamole and tomato-coriander salsa.	
<u>QUESADILLA</u>  	8,50
With crème fraîche, jalapeños, onion, cheddar and tomato-coriander salsa.	
<u>BREAD FROM NIEMEIJER</u> 	7,00
Bread from Niemeijer with dukkah, olive oil, whipped butter and aioli.	
<u>SNACK PLATTER</u>  (XL)	12,00
Bitterballen, old cheese, Pimientos de Padrón, olives and Amsterdam pickles (or go XL with extra Risottini, bread, dukkah, olive oil, aioli and whipped butter).	<b>XL</b> 21,00
<u>BURRATA</u> 	8,50
Burrata with bread from Niemeijer, pesto and sun-dried tomato.	
<u>CAULIFLOWER TEMPURA</u> 	7,50
Deep fried cauliflower with sriracha mayo.	
<u>PIMIENTOS DE PADRÓN</u>  	7,00
With fleur de sel.	
<u>OLD CHEESE</u> 	8,00
With mustard and Amsterdam pickled veggies.	
<u>OLIVES</u> 	3,50
<u>GOTJÉ'S BAR NUTS</u> 	3,50
Nut mix.	

# ALL DAY SNACKS


All dishes are free of meat. Side dishes are not included.

ALSO AFTER 22.30

<u>BITTERBALLEN</u>  (8 PIECES / 12 PIECES)	8 ST 9,25
	12 ST 13,70
<u>MINI SPRING ROLLS</u>  (8 PIECES)	8,25
<u>RISOTTINI</u>  (8 PIECES)	8,50
Risotto ball with tomato and mozzarella.	
<u>CHEESE FINGERS</u>  (8 PIECES)	8,25
<u>VARIETY OF DEEP FRIED SNACKS</u>  (15 PIECES / 30 PIECES)	15 ST 16,50
	30 ST 29,50

# FLAMMKUCHEN

UNTIL 22:30

<u>CRÈME FRAÎCHE, SALICORN, SUN-DRIED TOMATO, PARMESAN AND RED ONION</u> 	8,00
<u>CRÈME FRAICHE, KALAMATA OLIVE, TRUFFLE OIL, PARMESAN, AND RED ONION</u> 	8,00

Our menu consists solely of vegetarian dishes. We'd like to show that you don't need meat to make savory pub food.

## 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.