

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. 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.
Phone: (020) 760 58 20
Email: depijp@brouwerijtroost.nl

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

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

www.brouwerijtroost.nl/en

brouwerij

TROOST

INFO

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.

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 €12,50

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 €2,50, 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.

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.

PLANT-BASED

The awareness of the disadvantages of meat consumption is growing every day. By eating less meat, or even no meat at all, you can contribute to a more stable climate in one of the most effective ways, since the production of meat is associated with a number of negative effects:

- Through their burps and farts, animals emit methane, a greenhouse gas dozens of times stronger than CO₂.
- To meet the demand for meat, so many animals must live and eat that tropical forests need to be cut down to make room for the animals' habitat and the cultivation of animal feed. Yet cutting down rainforests releases huge amounts of CO₂ and is disastrous for biodiversity.
- Animals in the livestock industry live and die in appalling conditions. In addition, the close proximity of genetically almost identical animals increases the chance of an outbreak of a virus that spreads to humans, such as the COVID-19 virus.

Yet meat usually dominates the menu in restaurants and cafes. We want to show you that you don't need meat at all to make delicious comfort food. Sometimes we do that by using vegetables as the main ingredient, other times by using a meat substitute. We process these meat substitutes in such a way that you hardly even notice that they are made from veggies. In short, you can still indulge at Troost, but now you prevent a lot of environmental damage and animal suffering, which makes enjoying your meal just a little bit easier!

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!

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

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.

DRAFT BEER

CHANGING TAP

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

	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.							
2020  2021 							
CLUB TROPICANA (3,8%) 0,25L 	••••	•	••	•••		4,90	
Blackcurrant and 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.							
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 BEER

	sweet	sour	bitter	malty	hoppy	price in €
EXTRA STOUT & SPECIAL STOUT (7,7%)  0,33L	•••		•••	••••	•	6,50
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 €
CERVEZA (4,8%) 0,33L  	•		•	•	•	5,40
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 barrellets. 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 Extra White, passion fruit, vanilla and lime.						
VIRGIN G&T (0,0%)						8,00
The Stillery virgin gin in the mix with our own Troost Tonic.						

SODAS

	price in €
TROOST SENCHA ICETEA 	4,00
TROOST CITROEN-HOPLIMONADE 	4,00
TROOST GINGER BEER 	4,00
TROOST TONIC 	3,95
YAYA KOMBUCHA YUZU 	4,00
BUTCHA KOMBUCHA BLOOD ORANGE AND BERGAMOT 	4,00
WHOLE EARTH ORANGE AND LEMON 	3,50
NATURFRISK BITTER LEMON 	3,50
STANDARD SOFT DRINKS (NOT HOMEMADE)	2,90

(BEER)COCKTAILS

	price in €
TROPICAL AMARETTO SOUR	9,50
Troost Tropicana, Amaretto, egg white and lemon.	
NEW ENGLAND PORNSTAR	9,50
Troost New England, vodka, passion fruit, vanilla and lime.	
ESPRESSO MARTINI	10,00
Espresso, coffee liqueur, vodka.	
PALOMA TROPICANA	9,50
Troost Club Tropicana, tequila, soda, lime juice and grapefruit.	

BURGERS

	price in €
CLASSIC BURGER  COMBINES WELL WITH AN I.P.A.	14,25
Handmade burger with cheddar, bacon, piccalilli mayonnaise, lettuce, tomato, pickle and jalapeños on a brioche bun.	
UMAMI BURGER OPTIONAL:  COMBINES WELL WITH AN EXTRA WHITE	15,25
Handmade burger with miso-, sesame seed-based or plant based patty with wasabi mayonnaise, lettuce, wakame and kimchi on a brioche bun.	
THE ITALIAN  COMBINES WELL WITH A BRUNETTE	13,75
Handmade burger with aioli, red onion chutney, gorgonzola, olives, mushrooms and bacon on a wheat bun.	
LENTIL-PARMESAN BURGER  COMBINES WELL WITH A TRIPEL	13,75
Handmade burger, made of lentils, quinoa, mushrooms and parmesan cheese, served with avocado, Sriracha- truffle-mayonnaise, lettuce and pickle on a wheat bun.	
HALLOUMI BURGER  OPTIONAL:  COMBINES WELL WITH A SAISON	11,75
Halloumi, mango hummus, aubergine, spinach and tomato on a wheat bun.	

A burger is not complete without a side! Choose your favorite below.

SIDES

	price in €
FRESH FRIES 	4,60
Made by Frietboutique from organic potatoes.	
SWEET POTATO FRIES 	4,60
With mayonaise.	
MAC 'N CHEESE 	5,60
With smoked cheddar, parmesan, jalapeños.	
LITTLE GEM SIDE SALAD 	4,60
With orange dressing, cherry tomatoes and walnuts.	
ROASTED VEGETABLES 	4,60
Broccoli and cauliflower oven roasted, with red pepper and garlic oil.	

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.	
APPLE CRUMBLE   COMBINES WELL WITH A NEW ENGLAND	6,60
With oat flakes, buckwheat flour, apple, cinnamon and icecream.	

PUBFOOD

SATAY COMBINES WELL WITH A SAISON

Slightly spicy satay skewers with Troost Extra White sweet and sour and cassava chips.

KAPSALON COMBINES WELL WITH A PILSNER

Fresh fries with shoarma, cheddar, tomato and lettuce. Of course with garlic and sambal sauce in a spray bottle.

LOADED QUESADILLA COMBINES WELL WITH A CERVEZA

Two large corn tortillas with crème fraîche, red onion, jalapeños, rice, beans, corn, minced meat and cheddar with homemade tomato-coriander salsa and guacamole.

TROOST SALAD **OPTIONAL:** COMBINES WELL WITH AN EXTRA WHITE

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.

RENDANG JACKFRUIT TACO COMBINES WELL WITH A NEW ENGLAND

Jackfruit rendang on two corn tortillas with little gem lettuce, homemade sweet and sour, spring onion and roasted coconut grater.

BUTTER CHICKEN TACO COMBINES WELL WITH A NEIPA

Vegetable chicken cooked in slightly spicy yoghurt sauce on 2 corn tortillas with little gem, tomato salsa and coriander.

FOR THE KIDS

CHILDREN QUESADILLA

Two corn tortillas with crème fraîche, rice, beans, corn and cheddar.

MAC 'N CHEESE KIDS

With smoked cheddar and parmesan.

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.



price in €

14,50

15,50

15,00

14,50

14,50

14,50

price in €

8,00

5,50

NATURAL WINE

Natural wine is wine to which as few additives as possible have been added. This way of making wine is more difficult than traditional wine making but translates into more exciting flavors!

WHITE

€ per glass € per bottle

BAUDILI MAS CANDI

6,00 30,00

Spain / Minerally.

RED

BAUDILI NEGRE MAS CANDI

6,00 30,00

Spain / Juicy and fruity.

ROSSOFONGOLI

5,50 27,50

Italy / Berries and coffee.

ORANGE

BIANCOFONGOLI

5,50 27,50

Italy / Grapefruit and macaroons.

WINE

Classic, traditional wines with an accessible flavor profile.

WHITE

€ per glass € per bottle

SAUVIGNON BLANC 'LAS BRISAS'

4,20 21,00

Fresh and dry white wine. | Origin: Chili

CHARDONNAY 'QUARTAUT'

5,50 27,50

Full, smooth, oaky white wine. | Origin: France

RED

CABERNET SAUVIGNON-MERLOT 'PRINCIPATO'

4,20 21,00

Fresh, spicy and smooth red wine. | Origin: Italy

MONTEPULCIANO D'ABRUZZO 'RISEIS'

5,50 27,50

Firm, sun-exposed red wine with a red fruity undertone. | Origin: Italy

ROSÉ

PINOT GRIGIO 'BLUSH'

4,20 21,00

A floral rosé wine with a spicy undertone of red fruit. | Origin: Italy

SPARKLING

CAVA FLAMA D'OR BRUT

4,20 10,50

Origin: Spain

TROOST SPIRITS

price in €

GIN (40%)

7,00

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.

Gin & Tonic

10,00

JONGE JENEVER (YOUNG DUTCH GIN) (35%)

5,50

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

OUDE JENEVER (OLD DUTCH GIN) (39%)

7,50

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

CIDER

BEAR APPELCIDER 0,33L

6,00

'Bitter, sweet, sour (5%). | Origin: The Netherlands

ELEGAST HARD CIDER 0,33L

6,00

Fruity, dry, slightly bitter (6,5%). | Origin: The Netherlands

HOT DRINKS

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

DIGESTIVES

<u>JONGE / OUDE Jenever</u> <i>Brouwerij Troost, Netherlands</i>	price in €	5,50/7,50
<u>SALMIAKKI</u> <i>Brouwerij Troost, Netherlands</i>		5,00
<u>FRYSK HYNDER SINGLE MALT</u> <i>Frysland</i>		7,00
<u>ZUIDAM MILLSTONE 10YO OAK</u> <i>Netherlands</i>		7,00
<u>COGNAC RÉSERVE SEGUINOT</u> <i>France</i>		6,50
<u>SAMBUCA</u> <i>Italy</i>		5,00
<u>LIMONCELLO</u> <i>Italy</i>		5,00
<u>ZUIDAM AMARETTO</u> <i>Netherlands</i>		5,00

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BARSNACKS

<u>SERVED UNTIL 22:30</u>	price in €	
<u>OLIVES</u> 		3,50
<u>GOTJÉ'S BAR NUTS</u>  Nut mix.		3,50
<u>PIMIENTOS DE PADRÓN</u>   With fleur de sel.		6,50
<u>OLD CHEESE</u>  With mustard and Amsterdam pickled veggies.		7,50
<u>QUESADILLA</u>   With crème fraîche, jalapeños, onion, cheddar and tomato-coriander salsa.		8,00
<u>NACHO'S</u>  (XL) With cheddar, jalapeños, guacamole, crème fraîche and tomato-coriander salsa.		9,00 XL 12,00
<u>VEGAN NACHO'S</u>   Tortilla chips with salsa, jalapeño, vegan cheese sauce, guacamole and tomato-coriander salsa.		9,00
<u>BREAD PLATTER</u>  Bread from Niemeijer with Dukkah dip, olive oil, whipped butter and aioli.		6,50
<u>BEER PLATTER</u>  (XL) "Bitterballen", old cheese, Pimientos de Padrón, olives and Amsterdam pickles (or go XL with extra Kalamariz, bread, Dukkah dip, olive oil, aioli and whipped butter).		11,50 XL 20,00

ALL DAY SNACKS

CAN BE ORDERED UNTIL CLOSING TIME:

<u>BITTERBALLEN</u> (8 PIECES / 12 PIECES)	price in €	8 PC 8,50 12 PC 13,00
<u>CHEESE SAMBAL CROQUETTES</u>  (6 PIECES)		8,00
<u>MINI SPRING ROLLS</u>  (6 PIECES)		7,00
<u>RISOTTINI</u>  (6 PIECES) Risotto ball with tomato and mozzarella.		8,00
<u>CHEESE FINGERS</u>  (8 PIECES)		7,00
<u>KALAMARIZ</u>  (8 PIECES) Vegan squid rings with aioli.		8,50
<u>FLAMES</u>  (8 PIECES)		7,00
<u>VARIETY OF DEEP FRIED SNACKS</u> (15 PIECES / 30 PIECES)		15 PC 15,50 30 PC 28,00

FLAMMKUCHEN

UNTIL 22:30

<u>VEGAN CRÈME FRAICHE, VEGAN BLUE CHEESE, FIGS, BALSAMICO AND WALNUT</u> 	price in €	7,50
<u>CRÈME FRAÎCHE, SALICORN, SUN-DRIED TOMATO, PARMESAN AND RED ONION</u> 		7,50
<u>CRÈME FRAICHE, KALAMATA OLIVE, TRUFFLE OIL, PARMESAN, AND RED ONION</u> 		7,50