

### 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, we've adapted 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!



## 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 [wester-gas@brouwerijtroost.nl](mailto:wester-gas@brouwerijtroost.nl).

### LOCATIONS

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

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



# INFO

## ICON INDEX

-  Gluten Free
-  Veggie
-  Vegan
-  Organic

## 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 locally grown, organic ingredients, which is better for our beer and for 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).

# 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 your 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).

# 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 BURGERS

Our indistinguishable PLNT burgers are fossil-free produced from sustainably grown Austrian soy. In addition, the whole soy bean is used, and the soy plant is a natural soil enricher to boot! Also, the PLNT burger is vegan, so not only is there no harm done to nature, all animal suffering is avoided in the process.

## 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 CO<sub>2</sub>.
- 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 CO<sub>2</sub> 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. We have already succeeded in this with the 'kapsalon', the loaded quesadilla and the satay, and we will continue to work on the last couple of hamburgers that are not yet plant-based, because we have a reputation to uphold. 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

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, and when steel isn't an option, we use plastic KeyKeg barrels.

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. Furthermore, we want to get off the gas rather sooner than later. That is why, 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 instead of gas.

## 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.

Email: [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 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](mailto:westergas@brouwerijtroost.nl).

# DRAFT BEER

## CHANGING TAP

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



	sweet	sour	bitter	malty	hoppy	€ glass	€ pitcher
<b>PILSNER</b> (4,8%)	•		•	•••	••	3,75	20,60
Low fermenting, light blonde lager with a fresh finish and not too much alcohol.							
<b>EXTRA WHITE</b> (5,0%)	••	•	•	••		6,50	24,40
Soft thanks to lots of wheat. Citrus peel and chamomile make this a fresh thirst quencher.							
<b>SAISON</b> (5,8%)	•		•	•	•	5,50	30,25
Brewed with cloves, peppercorns and a typical Belgian yeast for a slightly fruity aroma. Dry and yet velvety soft.							
<b>TRIPLE</b> (7,5%)	••••		•	••••	•	5,50	30,25
Soft Tripel with citrus notes from coriander seeds and orange peel. Fruity and strong!							
<b>HONINGBLOND</b> (7,0%)	•••		••	•••	•	5,75	31,60
Honey infused blonde beer with a slightly sweet kick and a soft dry finish.							
<b>INDIA PALE ALE</b> (6,5%)	•••		•••	••	••••	5,50	30,25
An I.P.A. with a round bitterness and floral aftertaste due to the large amounts of hops.							
<b>NEW ENGLAND</b> (4,8%)	••		•	•••	•	5,95	32,70
A New England I.P.A. This beer has a soft mouthfeel and smells like tropical fruit.							
<b>CLUB TROPICANA</b> (3,8%)	••••		•	••	•••	5,50	30,25
Blackcurrant and passion fruit gives this award-winning beer its slightly sour tropical character from which it derives its cheerful name.							
<b>BROWN ALE</b> (5,2%)	•••		•	••		5,40	30,25
The malts give this beer the nutty and lightly roasted smells. The American hops give it a fresh edge.							
<b>RADLER</b>						6,30	20,40
Wonderfully soft due to the use of a lot of wheat, and nice and fresh due to the use of citrus peel and chamomile.							
<b>BEER FLIGHT</b> 4 X 0,15L							13,50
Discover different Troost beers with our Beer Flight! For 13,50 euros, we offer you a selection of four beers in smaller glasses. Changing selection.							

# CANNED/BOTTLED BEER

	sweet	sour	bitter	malty	hoppy	price in €
<b>EXTRA STOUT &amp; SPECIAL STOUT</b> (7,7%)	•••		•••	••••	•	7,00
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



# PUB FOOD

price in €

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

**KAPSALON**  COMBINES WELL WITH A PILSNER 18,50  
Fresh fries with shawarma, cheddar, tomato and lettuce. Of course with garlic and sriracha sauce in a squeeze bottle.

**LOADED QUESADILLA**   COMBINES WELL WITH A CERVEZA 18,25  
Two large corn tortillas with minced meat, cheddar, kidney beans, grilled vegetables, corn and jalapeños. Served with salsa, pea guacamole and creme fraiche.

**BURRATA SALAD**  **OPTIONAL:**  COMBINES WELL WITH A SAISON 18,25  
Burrata, pesto, eggplant, zucchini, green asparagus, sun-dried tomato and pine nuts, with bread from Niemeijer.

**INDIAN CURRY**  COMBINES WELL WITH A SAISON 15,75  
Eggplant, chickpeas, spinach and lentils. Served with homemade naan and raita.

**MELANZANE ALLA PARMIGIANA**  **OPTIONAL:**  COMBINES WELL WITH A HONINGBLOND 18,50  
Eggplant, mozzarella, Parmesan, tomato sauce and basil, with bread from Niemeijer.

# FOR THE KIDS

price in €

**QUESEDILLA FOR KIDS**   8,50  
Two corn tortillas with minced meat, cheddar, creme fraiche, kidney beans, grilled vegetables and corn.

**MAC 'N CHEESE FOR KIDS**  6,00  
With smoked cheddar and parmesan.

# WINE

## WHITE

**BAUDILI MAS CANDI**  € per glass 6,50 € per bottle 35,75  
Spain / Minerally.

**SAUVIGNON BLANC 'LAS BRISAS'** 5,50 30,25  
Chili / Fresh and dry white wine.

**CHARDONNAY 'QUARTAUT'** 6,00 33,00  
France / Full, smooth, oaky white wine.

## ORANGE

**BIANCOFONGOLI**  6,25 28,75  
Italy / Grapefruit and macaroons.

## RED

**BAUDILI NEGRE MAS CANDI**  6,50 30,00  
Spain / Juicy and fruity.

**CABERNET SAUVIGNON-MERLOT 'PRINCIPATO'** 5,50 30,25  
Italy / Fresh, spicy and smooth red wine.

**MONTEPULCIANO D'ABRUZZO 'RISEIS'**  6,25 34,30  
Italy / Firm, sun-exposed red wine with a red fruity undertone.

## ROSÉ

**PINOT GRIGIO 'BLUSH'** 5,50 30,25  
Italy / A floral rosé wine with a spicy undertone of red fruit.

## SPARKLING

**CAVA FLAMA D'OR BRUT** 0,375L 6,00 15,00  
Spain

# CIDER

**ELEGAST SAISON CIDER** 0,33L  6,50  
The Netherlands / Fruity, dry and slightly bitter (6,5%).

**GALIPETTE** 0,33L  6,50  
Normandy / Bubbly, slightly sweet and dry (4%).

# TROOST SPIRITS

price in €

**TROOST CUCUMBER GIN** (40%)  7,35  
Smooth gin with notes of cucumber. Enjoy it pure or mix it with Troost Tonic and a slice of cucumber.  
Gin & Tonic 11,50

**TROOST ORANGE GIN** (40%)  7,35  
Gin with a fruity citrus aroma. Enjoy it pure or mix it with Troost Tonic, cloves and a slice of orange.  
Gin & Tonic 11,50

**JONGE JENEVER (YOUNG DUTCH GIN)** (35%)   6,00  
Based on a distillate of beer and juniper. Sweet and soft, enjoyed best at room temperature!

**OUDE JENEVER (OLD DUTCH GIN)** (39%)   7,75  
Spicy old gin. Juniper berries give this gin a golden color, the secret spice mixture hints of vanilla and cinnamon.

# OTHER DRINKS

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!

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# HOT DRINKS

<u>REGULAR COFFEE</u>	price in €	3,00
<u>ESPRESSO/DOPPIO</u>		3,00/4,50
<u>LATTE MACCHIATO</u> Cow's milk or oat milk.		3,50
<u>CAPPUCCINO</u> Cow's milk or oat milk.		3,50
<u>TEA / FRESH MINT OR GINGER TEA</u>		3,00/3,50

# DIGESTIVES

<u>JONGE / OUDE Jenever</u> Brouwerij Troost, The Netherlands	price in €	6,00/7,75
<u>SALMIAKKI</u> Brouwerij Troost, The Netherlands		5,50
<u>FRYSK HYNDER SINGLE MALT</u> Fryslân		7,75
<u>ZUIDAM MILLSTONE 10YO OAK</u> The Netherlands		8,00
<u>COGNAC RÉSERVE SEGUINOT</u> France		7,00
<u>SAMBUCA</u> Italy		5,50
<u>LIMONCELLO</u> Italy		5,50
<u>ZUIDAM AMARETTO</u> The Netherlands		5,50
<u>ORGANIC SPELT VODKA FROM THE STILLERY</u> The Netherlands		5,50

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	Organic		Vegan

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# BAR SNACKS

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

## SERVED UNTIL 22:30

<u>NACHOS</u> (XL)	price in €	10,50
With cheddar, jalapeños, pea guacamole, crème fraiche and a tomato cilantro salsa.		XL 13,25
<u>LOADED NACHOS</u> (XL)		12,50
Everything that comes with the regular nachos plus: minced meat, kidney beans, corn and roasted vegetables.		XL 16,50
<u>VEGAN NACHOS</u>		10,25
Tortilla chips with salsa, jalapeños, vegan cheese sauce, pea guacamole and a tomato cilantro salsa.		
<u>BREAD FROM NIEMEIJER</u>		7,00
Bread from Niemeijer with pesto, whipped butter and aioli.		
<u>SNACK PLATTER</u> (XL)		12,75
Bitterballen, old cheese, Pimientos de Padrón, olives and Amsterdam pickles (or go XL with extra Risottini, bread, aioli and whipped butter).		XL 24,50
<u>BURRATA</u>		9,00
Burrata with bread from Niemeijer, pesto and sun-dried tomato.		
<u>CAULIFLOWER TEMPURA</u>		8,00
Deep fried cauliflower florets with vegan ranch sauce.		
<u>PIMIENTOS DE PADRÓN</u>		7,50
With fleur de sel.		
<u>OLD CHEESE</u>		8,50
With mustard and Amsterdam pickled veggies.		
<u>OLIVES</u>		3,75
<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)	price in €	8 PC 9,50
		12 PC 14,00
<u>MINI SPRING ROLLS</u> (8 PIECES)		8,50
<u>RISOTTINI</u> (8 PIECES)		9,00
Risotto balls with tomato and mozzarella.		
<u>CHEESE FINGERS</u> (8 PIECES)		8,75
<u>VARIETY OF DEEP FRIED SNACKS</u> (15 PIECES / 30 PIECES)		15 PC 16,50
		30 PC 29,50

# FLATBREAD PIZZAS

On a base of Lebanese flatbread, delicious to share!

## SERVED UNTIL 22:30

<u>LEBANESE GOAT CHEESE PIZZETTE</u>	price in €	9,00
Tomato sauce, goat cheese, walnut, honey, beetroot and spinach.		
<u>LEBANESE VEGETABLE PIZZETTE</u>		9,00
Tomato sauce, roasted vegetables, pine nuts, pesto oil and mozzarella.		