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## BITES

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Bread boule with olive oil, sea salt and aioli - 8

Bitterballen with mustard (8 pieces) - 8

Vegan kimchi bitterballen with mustard (8 pieces) - 8

Tempura shrimp with chili mayo (8 pieces) - 12

Vegan mushroom mini croquettes (6 pieces) - 8

Fries with truffle mayo and parmesan - 6

Vegan loaded fries; sweet potato fries with tomato, cucumber, guacamole, spring onion and sriracha mayo - 9.5

Oysters served classic style with red wine vinegar, shallot and lemon (6 pieces) - 24

Berlage sharing board; charcuterie, olives, nuts, aged cheese and bitterballen (4 pieces) - 17.5

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## CAKE

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Lemon cheesecake - 5

Apple pie with or without whipped cream - 5

Vegan chocolate bar - 5

Haagse Rakkuh - 5

Café Berlage; coffee or tea served with a mini crème brûlée, blondie and nut cluster - 10

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## BERLAGE

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Gastrobar at an Iconic Location

When you step into Gastrobar Berlage, you're entering an architectural masterpiece by H.P. Berlage. He considered this Art Deco building one of his best creations. Despite being criticized in 1927 for its "undesirable frivolity," it was completed in 1935. Now a national monument, this gastrobar is nestled between the Kunstmuseum and other cultural highlights. Berlage is more than a dining destination; it's an inspiring setting where hospitality and culinary craftsmanship come together.

GASTROBAR

MENU

ENGLISH VERSION

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## LUNCH

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Until 3 PM

Grilled brioche with smashed avocado, smoked salmon, poached egg and Hollandaise sauce - 15.5

Grilled steak with marinated tomato, chimichurri, arugula, provolone and sourdough bread - 14.5

Schiacciata Romana with Parma ham, mozzarella, tomato, sage and smoked olive oil - 13

Purple bagel with goat cheese cream, sweet and sour carrot, walnut, beet and apple - 12

Two beef croquettes with country bread, mustard and parsley - 12

Vegan mushroom croquettes (2 pieces) with country bread, mustard and parsley - 13.5

Berlage 12 o'clock plate; seafood soup with crayfish tails, country bread with smoked salmon, cream cheese and a mini shrimp croquette roll - 16.5

Salmon poké bowl with sushi rice, edamame, carrot, fennel, radish, daikon, wakame, avocado and mango - 18.5

Sticky tempeh poké bowl with sushi rice, edamame, carrot, fennel, radish, daikon, wakame, avocado and mango - 18

Marinated chicken thigh brochette with flatbread, coleslaw and a yogurt-mint dip - 16.5

Caesar salad with truffle dressing, egg, cucumber, tomato, croutons and pecorino - 15

Supplement chicken + 4 / Supplement shrimp + 5

Niçoise salad with green beans, eggs, olives and freshly grilled tuna - 21

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## STARTERS

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Hamachi sashimi with fennel sorbet and cucumber-ginger foam - 18.5

Crispy rice with shrimp, pickled vegetables, ponzu and yuzu - 18

Oriental pork belly with a red onion spring roll, mango chutney and hoisin sauce - 18

Sea bream in dashi broth with octopus, bacon and salty fingers - 19

Vegan ceviche with mango, melon, avocado, ginger, chili and passion fruit - 16

Classic steak tartare with capers, onion, cornichon and dressing, served with crostini - 19.5

Petit bouillabaisse: richly filled seafood soup with croutons and rouille - 13.5

Vegetarian harira soup with flatbread and a yogurt dip - 9

Vegetarian celeriac soup with shimeji mushrooms, aged cheese and truffle - 9.5

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## MAINS

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Black cod with mussels, bell pepper mousseline and saffron foam - 28

Salmon fillet with soft shell crab, pearl barley and miso sauce - 28

Bouillabaisse: richly filled meal soup with fish, shellfish, croutons and rouille - 27

Berlage burger; brioche bun with an Angus burger, tomato, Reypenaer cheese, little gem, onion compote and truffle mayo, served with fresh fries and coleslaw (also vegetarian) - 19.5

Beef diamond steak with sweet potato rösti, grilled leek, mushrooms and truffle jus - 28.5

Berlage steak with roasted vegetables, chimichurri and fries - 27.5

Vegan tasting platter of 6 dishes; Oriental broth with dumpling and ponzu, pumpkin curry, Thai salad, fried avocado sushi, empanada, mini bara with sticky tempeh - 25

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## DESSERTS

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Pear tarte tatin with cardamom ice cream - 10

Haags Affogato; house-made vanilla ice cream with espresso and Haags hopje liqueur - 10

Crème brûlée with mocha and cinnamon, served with vanilla ice cream and salted caramel - 10

Jarred pineapple with pineapple cream and coconut sorbet - 11

White chocolate Espresso Martini mousse - 11

Café Berlage; coffee or tea served with a mini crème brûlée, blondie and nut cluster - 10



Do you have any allergies or dietary preferences? Please let us know.