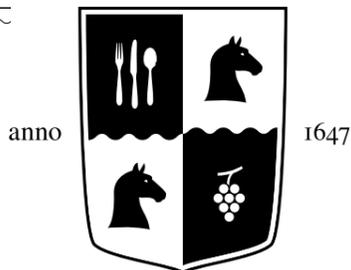


It is 1647 in the area known as Over Ouderkerk, when the first farmsteads were sold by Pieter Meffert. Though because of the modern transportation of boats and horses over the River (The Amstel), he saw opportunity in public houses, better known as taverns. This was exactly what the people wanted and needed. In 1702 he was ready to rebuild his current establishment and in 1709, received its official title of hostel. It was the start of a rich history of one of Holland's most famous restaurants.



# PAARDENBURG

Paardenburg has had its ups and downs, celebrities, freeloaders, fine dining and spare ribs. There has been funerals, weddings, divorces, scuffles and laughter. First there was a porch, which over the years has become a conservatory. We rebuilt, remodeled and redecorated. It was all building up to what Paardenburg stands for. Today you write history. Welcome and we appreciate your company.

*Gijs Numan - Propriétaire*

## HIGH TEA

Celebrating your birthday?  
Are you organizing a baby shower?  
Or do you just fancy something tasty?



Book our cozy High Tea,  
and enjoy various delicious snacks!

- Unlimited tea
- Brioche sandwich with bone-in ham, soft egg and cornichons
- Blini with smoked salmon, crème fraîche and herring caviar
- Dark primal sandwich with hummus, tomato and avocado
- Glass with the vegetarian soup creation of the day
- Scones with clotted cream and marmalade
- Three kinds of sweets from our patissier

High Tea, by reservation only, is served  
in 2 hours and is possible from 4 people.

p.p. 27,50

## BIEREN



|               |                               |             |
|---------------|-------------------------------|-------------|
| LAGER         | Heineken, Pilsner glass 22 cl | 5% . 3,00   |
|               | Heineken, Pint glass 25 cl    | 5% . 3,35   |
|               | Heineken, Pint glass ½ l      | 5% . 6,00   |
| WHITE BEER    | Affligem, Belgium White       | 4,8% . 5,00 |
|               | 't IJ, IJwit                  | 6,5% . 5,50 |
| BLONDE        | Affligem, Blonde              | 6,8% . 5,00 |
|               | Achouffe, La Chouffe          | 8% . 4,95   |
| DOUBLE        | Affligem, Double              | 6,8% . 5,00 |
|               | 't IJ, Natte                  | 6,5% . 5,50 |
| TRIPLE        | Affligem, Triple              | 9% . 5,00   |
|               | 't IJ, Zatte                  | 8% . 5,50   |
| AMBER         | Texels, Skuumkoppe            | 6% . 4,75   |
| I.P.A.        | 't IJ, Indian Pale Ale        | 7% . 5,50   |
| STRONG BLONDE | Duvel Moortgat, Duvel         | 8,5% . 4,95 |
| LOW ALCOHOL   | Amstel, Radler 2.0            | 2,0% . 3,50 |
|               | Jopen, Non IPA                | 0,3% . 5,50 |
| ALCOHOL FREE  | Heineken, Heineken 0.0        | 0% . 2,95   |
|               | Amstel, Radler 0.0            | 0% . 3,50   |
|               | Affligem, Blond 0.0           | 0% . 4,50   |
| CHANGE TAP    | Seasonal beer barrel KEK      | 4,75        |

## WINES



### BUBBLES

per glass . bottle  
Jaillance Brouette Prestige Brut, Blanc de Blancs, FR 8,00 . 40,00  
La Dame Nue Champagne, B. Remy, Allemant, FR 10,00 . 60,00

### WHITE

Sauvignon Colombard, Côtes de Gascogne IGP, FR 4,75 . 24,00  
Chardonnay, Domaine Galétis, Languedoc, FR 5,50 . 27,50  
Pinot Grigio, Sacchetto L'Elfo, Veneto IGT, IT 6,50 . 32,50  
Chardonnay Viognier, Fleurie LeMorie LR, FR 7,50 . 37,50

### ROSÉ

Grenache, Clobanel, Languedoc, FR 4,75 . 24,00  
Domaine La Coste, Côteaux d'Aix en Provence, FR 8,00 . 40,00

### RED

Merlot, Luc & Jack, Pays d'Oc, FR 4,75 . 24,00  
Pinot Noir, Domaine Galétis, Languedoc, FR 5,50 . 27,50  
Tempranillo, Marius Reserva, Almansa, ESP 6,50 . 32,50  
Merlot Cabernet, Saint-Emilion Menuts, Bordeaux, FR 8,00 . 40,00

In addition to our house wines, we have an extensive wine list with  
nearly 300 bottled wines. Our varying selection is also served per  
glass and half a bottle.

## COCKTAILS & GIN TONIC



### COCKTAILS

|                          |       |
|--------------------------|-------|
| Mimosa                   | 8,50  |
| Kir Royale               | 8,50  |
| Aperol Spritz            | 9,00  |
| Dark and Stormy          | 9,50  |
| Negroni                  | 9,50  |
| Old Fashioned            | 9,50  |
| Mojito                   | 9,50  |
| Willems Royal Spritz     | 10,00 |
| Willems Botanical Spritz | 10,00 |
| Espresso Martini         | 12,50 |

### GIN TONIC

|  |       |
|--|-------|
| Tanqueray Gin  | 11,00 |
| London Essence Grapefruit & Rosemary Tonic,<br>green apple and juniper |       |
| Damrak Gin   | 11,00 |
| London Essence Orange & Elderflower Tonic and orange                   |       |
| Bombay Gin   | 11,00 |
| London Essence Indian Tonic and lime                                   |       |
| Hendrick's Gin   | 12,00 |
| London Essence Grapefruit & Rosemary Tonic and cucumber                |       |

Alcohol-free: We also offer you the above gin tonics with  
Seadlip in the flavors Citrus, Garden or Spice.

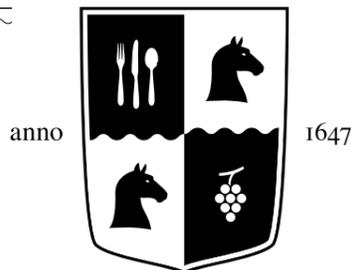
## YOUR EVENT AT PAARDENBURG

Our spaces on the first floor, the large courtyard garden and the garden hall are ideal for events

**Private diner | Meeting | Presentation | Marriage | Party | Boat trip**

Amstelzijde 55 · 1184 TZ Amstelveen · info@brasseriepaardenburg.nl · 020 496 1210 · www.brasseriepaardenburg.nl

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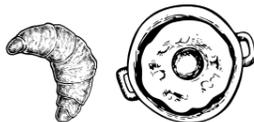


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## SANDWICHES (till 4:00 PM)



|  |       |
|--|-------|
| Croque-Monsieur, French pan toastie with béchamel sauce                    | 8,50  |
| Dark primal bread with hummus, lettuce, avocado, cress and tomato salsa    | 9,50  |
| Eggs Benedict, brioche, with poached eggs, ham and hollandaise sauce       | 10,00 |
| Eggs Florentine, brioche with poached eggs, spinach and hollandaise sauce  | 10,00 |
| Eggs Royal, brioche, with poached eggs smoked salmon and hollandaise sauce | 11,00 |
| The Paardenburger: Brioche sandwich with Black Angus beefburger complete   | 16,50 |

## SNACKS



|  |              |
|--|--------------|
| Bread board with butter, olive oil and herb dip                          | 4,95         |
| Veal croquettes, 6 pieces  | 6,50         |
| Cheese croquettes, 6 pieces  | 9,00         |
| Lobster croquettes, 6 pieces   | 11,00        |
| Mix croquettes, 3x 2 pieces  | 9,00         |
| Blini with smoked salmon, crème fraîche and herring caviar               | 13,50        |
| <b>Supplement: Baeri caviar (can 10 gr.) instead of herring caviar</b>   | <b>22,50</b> |
| Pata Negra with olives, tomato salsa and crostini                        | 15,00        |
| Fresh supply of oysters, per half dozen with classic garnish daily price |              |

## STARTERS



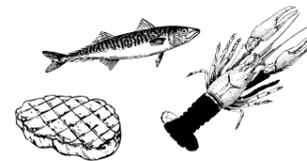
|   |       |
|---|-------|
| Creamy truffle soup with foam of Parmesan cheese (v)  | 9,50  |
| Smooth stew of veal under a crispy puff pastry  | 9,50  |
| Salad with warm goat cheese, figs and walnuts (v)   | 14,50 |
| Steak tartare served with 63C slow cooked egg, crispy capers and pimento cream  | 14,50 |
| Bouillabaisse with shells, rouille, croutons and Gruyere cheese   | 15,00 |
| Sautéed duck liver with brioche, apple sauce and acetosyrup   | 16,00 |
| Salad Nicoise with thinly sliced fresh tuna   | 18,50 |
| Salad Paardenburg: Royal salad filled with fresh tuna, oyster, steak tartar, rouleau from duck liver, Pata Negra, blini with smoked salmon and herring caviar | 23,50 |
| Fruits de Mer: 6 oysters, mussels, cockles, razor clams, smoked salmon, fresh tuna and sauces   | 42,50 |

## MONTHLY MENU - 3 courses 39,50

ask for it at the service

**In addition to our à la carte we serve a monthly changing menu. The dishes from the changing menu can also be ordered separately.**

## MAIN COURSES



|   |              |
|---|--------------|
| Half farm chicken with asparagus and creamy cèpes sauce   | 19,75        |
| Saffron risotto with provincial vegetables, coulis of roasted bell pepper and tarragon oil (v)                        | 22,50        |
| Gently cooked sukade, rosé roast beef tenderloin from Dutch free-range beef with caramelized vegetables and own gravy | 25,00        |
| <b>Supplement: a slice of sauteed duck liver on top</b>   | <b>9,50</b>  |
| Bouillabaisse, large portion, with shells, white fish, rouille, croutons and Gruyere cheese                           | 23,50        |
| Poached cod fillet with lobster ravioli, fennel and foamy lobster sauce   | 26,50        |
| Fried sole, about 500 grams, with remoulade sauce   | 42,50        |
| Speciality of the week  | weekly price |

**All main courses are served without side dishes, they can be ordered separately to share with other guests.**

## SIDE DISHES



|                              |                |
|------------------------------|----------------|
| French fries with mayonnaise | 4,75           |
| Potato gratin                | 6,00           |
| Mixed green salad            | 5,00           |
| Warm seasonal vegetables     | seasonal price |

## DESSERTS



|   |       |
|---|-------|
| Macaron of Patisserie Tout                                | 2,75  |
| Crème brûlée of vanilla with mocha ice cream              | 9,50  |
| Lemon meringue pie with red fruit sorbet                  | 10,00 |
| The Paardenburg chocolate dessert with hazelnut ice cream | 11,00 |
| Tarte Tatin with vanilla ice cream                        | 11,00 |
| Cheese, five types of domestic and foreign cheeses        | 15,00 |

**Our products can contain different types of allergens. Do you have any questions about the composition of our dishes, please ask your waiter.**