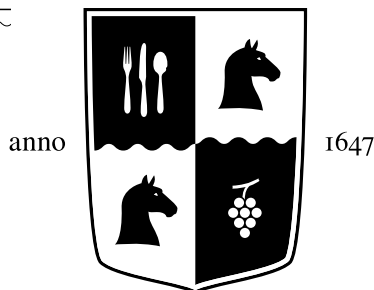


It is 1647 in the area known as Over Ouderkerk, when the first farmsteads were sold by Pieter Meffert. Though because of the modern transportation of boats and horses over the River (The Amstel), he saw opportunity in public houses, better known as taverns. This was exactly what the people wanted and 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

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*Gijs Numan - Propriétaire*

## SPARKLING



	per glass	bottle
Jaillance Brouette Prestige Brut, Blanc de Blancs	8,50	42,50
Crémant Poepel Rosé Brut	9,50	47,50
Christoffe Brut	75,00	
Christoffe Rosé	85,00	
Christoffe Blanc de Blancs	95,00	

For our entire range, ask for our very extensive wine list

## BEERS



<b>LAGER</b>	Heineken, Pilsner glass, 22 cl	5%	3,65
	Heineken, Pint glass, 25 cl	5%	3,95
	Heineken, Pint glass, 1/2 l	5%	7,00
<b>WHITE BEER</b>	Affligem, Belgisch White	4,8%	5,50
	't IJ, IJwit	6,5%	6,00
<b>BLONDE</b>	Affligem, Blonde	6,8%	5,50
	Achouffe, La Chouffe	8%	5,45
<b>DOUBLE</b>	Affligem, Double	6,8%	5,50
	't IJ, Natte	6,5%	6,00
<b>TRIPLE</b>	Affligem, Triple	9%	5,50
	't IJ, Zatte	8%	6,00
<b>AMBER</b>	Texels, Skuumkoppe	6%	5,45
<b>I.P.A.</b>	't IJ, Indian Pale Ale	7%	6,00
<b>STRONG BLONDE</b>	Duvel Moortgat, Duvel	8,5%	5,45
<b>LOW ALCOHOL</b>	Amstel, Radler 2.0	2,0%	4,00
	Jopen, Non IPA	0,3%	6,00
<b>ALCOHOL FREE</b>	Heineken, Heineken 0.0	0%	3,50
	Amstel, Radler 0.0	0%	4,00
	Affligem, Blond 0.0	0%	5,00
	Affligem, Wit 0.0	0%	5,00
	Liefmans, Fruitesse 0.0	0%	5,25
<b>CHANGE TAP</b>	Seasonal beer barrel KEK		5,25
	Ouderkerks Goud		5,50

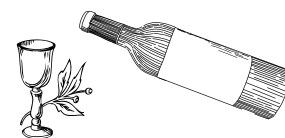
## HIGH TEA

Having something to celebrate or organising a baby shower? Book our cosy High Tea, possible from 4 people and served in 2 hours. Including a glass of bubbles on arrival.



p.p. 35,00

## WINES



	per glass	bottle
<b>WHITE</b>		
Sauvignon Colombar, Côtes de Gascogne IGP, FR	5,50	27,50
Chardonnay, Domaine Galétis, Languedoc, FR	6,50	32,50
Pinot Grigio, Sacchetto L'Elfo, Veneto IGT, IT	7,50	37,50
Verdejo, Pita, Rueda, ESP	8,00	40,00
Chardonnay Viognier, Fleurie LeMorie LR, FR	8,50	42,50
Macon-Loché, Caves des Grand Crus Blancs, FR 2021	10,00	50,00
<b>ROSÉ</b>		
Grenache-Syrah, Clobanel, Languedoc, FR	5,50	27,50
Domaine La Coste, Côteaux d'Aix en Provence, FR	8,50	42,50
<b>RED</b>		
Merlot, Luc & Jack, Pays d'Oc, FR	5,50	27,50
Pinot Noir, Domaine Galétis, Languedoc, FR	6,50	32,50
Tempranillo, Marius Reserva, Almansa, ESP	7,50	37,50
Dolcetto d'Alba Lodoli, Piemonte, IT	8,00	40,00
Gamay, Fleuri, Vignerons de Beaujolais, FR 2019	8,50	42,50
Château Saint Bonnet, Médoc, Bordeaux, FR 2017	10,00	50,00

In addition to our house wines, we have an extensive wine list with almost 300 wines in bottle. A changing selection is also served by the glass and half-bottle.

## COCKTAILS & TONIC



<b>COCKTAILS</b>	
Mimosa	9,95
Kir Royale	9,95
Aperol Spritz	9,95
Dark en Stormy	9,95
Negroni	9,95
Old Fashioned	9,95
Mojito	9,95
Pornstar Martini	12,50
Espresso Martini	12,50
<b>GIN TONIC</b>	
<b>Tanqueray Gin</b>	
London Essence Grapefruit & Rosemary Tonic, green apple and juniper	12,50
<b>Damrak Gin</b>	
London Essence Orange & Elderflower Tonic and orange	12,50
<b>Bombay Gin</b>	
London Essence Indian Tonic and lime	12,50
<b>Hendrick's Gin</b>	
London Essence Grapefruit & Rosemary Tonic and cucumber	13,50

Alcohol-free: We also make the above Gin Tonic's with Seadlip in the flavours Citrus, Garden or Spice.

## YOUR EVENT AT PAARDENBURG

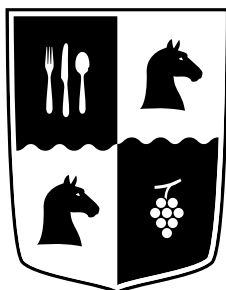
Our spaces on the first floor, the large courtyard garden and the garden hall are ideal for events.

**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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anno



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## SANDWICHES

until 16:00 hrs

- Hummus sandwich with avocado, tomato and cress 14,50
- Beef pastrami sandwich with sweet and sour vegetables 14,50
- Crab salad sandwich with green apple 14,50
- Reypenaer farmer's cheese sandwich, healthy 14,50



## SNACKS

- Blini smoked salmon, crème fraîche and herring caviar, 6 pieces 19,75
- Baeri caviar instead of herring caviar, tin 10g, supplement 24,50
- Plateau Pata Negra: dried ham with cornichons 19,75
- Bruschetta tomato, 4 pieces, Manchego cheese and olives (v) 19,75
- Oysters, fresh supply daily, can be ordered per piece daily price

## MENUS

**CHOISE MENU OF THE MAP 3 courses from 49,50**  
When choosing a starter and a main course, dessert is on the house

**CHEF'S MENU 4 courses 59,50 / 4 courses 69,50**  
We serve a tasting of our specialities from the menu

## STARTERS to be ordered separately from 19,75

Roasted aubergine with delicate spring onion, pine nuts, mini mozzarella and lacquer of miso (v)

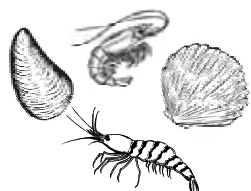
Steak tartare with roasted shallot, kimchi sesame, crispy capers and tarragon cream

Roasted bottle pumpkin, Jalapeño pepper stuffed with goat cheese and sauce of puffed garlic (v)

Bouillabaisse small, with shellfish, rouille croutons and gruyere cheese

Tartare of fresh tuna with sweet and sour cucumber, seaweed salad, pearl onion, crispy brioche and basil mayonnaise (supplement 2,50)

Baked duck liver, apple compote and syrup of Aceto Balsamico with brioche bread (supplement 4,50)



## MAIN COURSES

separately from 29,75

Gnocchi stuffed with porcini mushrooms with grilled pepper, shiitake, pesto and sauce of parmesan cheese (v)

Cod with potato mousseline, samphire, puffed tomato and foamy lobster sauce

Bouillabaisse large, with fish of the day, shellfish, rouille, croutons and gruyere cheese

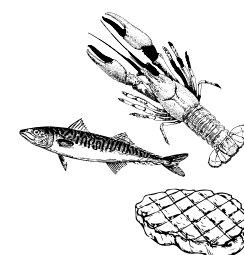
Roast beef sirloin with caramelised endive, oyster mushrooms and madera gravy (supplement 2,50)

Gently cooked veal steak with salsify, enoki mushrooms, chestnut purée and cinnamon gravy

Butter-fried whole sole with its own gravy and capers (supplement 20,00)

Chef's speciality

daily price



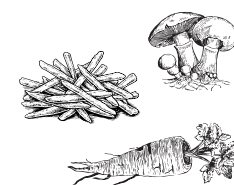
## SIDE DISHES

separately per portion 6,50

Breadboard with butter, olive oil and herb dip

Pommes frites with mayonnaise./ potato gratin

Mixed green salad / warm seasonal vegetables



## DESSERTS

also separately from 11,00

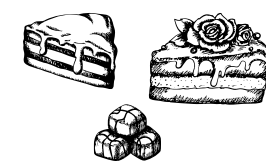
Fresh lemon cake with crumble and verveine sorbet

Parfait of cardamom with poached pear and salted caramel sauce

Vanilla crème brûlée with popcorn sorbet

Paardenburg chocolate dessert with vanilla ice cream

Four kinds of domestic and foreign cheeses (supplement 4,00)



## CHILDREN'S MENU up to 12 years, just ask us

Various types of allergens may be present in our products. If you have any questions about the composition of the dishes, please contact our staff.