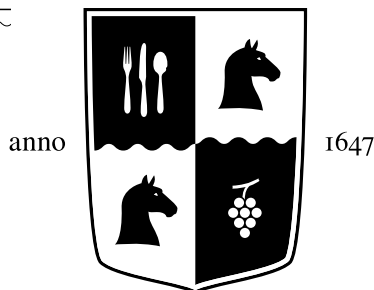


It is 1647 in the area known as Over Ouderkerk, when the first farmsteads were sold by Pieter Meffert. Though because of the modern transportation of boats and horses over the River (The Amstel), he saw opportunity in public houses, better known as taverns. This was exactly what the people wanted and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

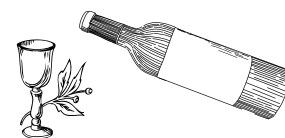
## HIGH TEA

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
Juliéna's Cru du Beaujolais, FR 2021	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

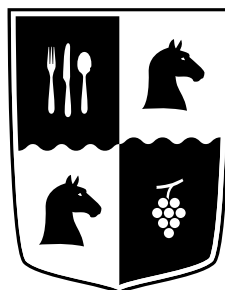
Our spaces on the first floor, the large courtyard garden and the garden hall are ideal for events.

**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



1647

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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

Celeriac salad with poached pear, roasted goat cheese, pecan nut and rocket pesto (v)

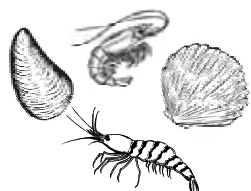
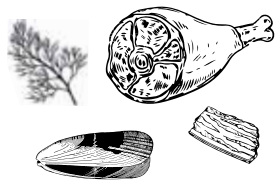
Puffed leeks with crispy salsify, cream of parsnip and beurre noisette with roasted hazelnut (v)

Steak tartar with a soft egg, cornichons and a cream of allspice

Niçoise salad with fresh tuna (supplement 3,50)

Bouillabaisse small, with shellfish, rouille croutons and gruyere cheese

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



## MAIN COURSES

separately from 29,75

Wild mushroom risotto with foam of truffle and Parmesan cheese (v)

Gently braised venison sukade, mille-feuille of potato, red cabbage and gravy of red wine and cinnamon

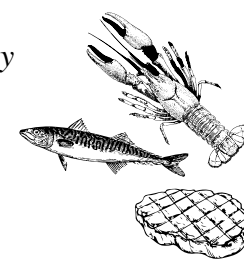
Guinea fowl supremes with sauerkraut, chipolata sausage, potato mousseline and creamy morel gravy

Fried monkfish with soft-boiled pulpo with caponata, puffed tomato and saffron sauce

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

Roast beef tenderloin with pommes fondant, oyster mushrooms, bimi and madera gravy (supplement 5,00)  
Optionally with fried duck liver (12,50 extra)

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



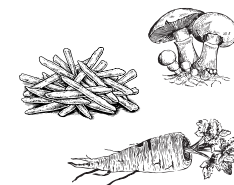
## SIDE DISHES

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

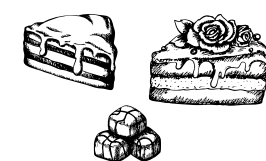
Crème brûlée with hazelnut ice cream

Fresh lime curd with meringue and sorbet of green tea and orange

Tompouce with vanilla parfait, poached pear and salted caramel sauce

Paardenburg chocolate dessert with sorbet of passion fruit and coffee

Four kinds of domestic and foreign cheeses (supplement 4,50)



## 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.