

# DE YSBREEKER.

## LUNCH

### STARTERS

#### POTAGE

of roasted tomato and red pepper  
with a foam of basil and crispy Parmesan 8.50

#### GREY SHRIMP VELOUTÉ

with tomato concasse, cognac and dill 7.95

#### ALBACORE TUNA 'TATAKI'

with wasabi cream cheese, wakame salad,  
papadum and ponzu 11.75

#### SMOKED SALMON

marinated in hemp and laurel, with  
guacamole, celery and saffron mayonnaise 11.25

#### HALF LOBSTER (cold)

with tarragon mayonnaise 19.75

#### OYSTERS 'ROC'H VIANNEC' (3/6 pcs.)

mignonette & Thai dressing 9.50/18.50

#### OYSTERS SPECIALES 'JOQUET' (3/6 pcs.)

mignonette & Thai dressing 11.75/23.50

#### CAESAR SALAD

with poached egg, anchovies, croutons  
and parmesan *small* 8.00/*large* 10.75

#### RED QUINOA SALAD WITH FETA

quinoa, 'feta' from Ransdorp, sweet potato,  
spring onion, tomato and lettuce 9.75

#### BURRATA

with Marinda tomato, herb oil and smoked oil 9.75

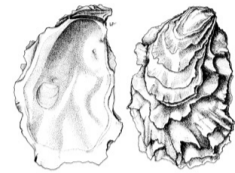
#### STEAK TARTARE PRÉPARÉ

with poached egg 12.50

#### TERRINE 'FOIES DE VOLAILLE'

homemade poultry pate, gel of sea buckthorn and  
crostini of fig-almond bread 8.75

### Oysters 'Roc'h Viannec' or 'Joquet'



with mignonette & Thai dressing

### MAIN COURSES

#### MEAT

#### YSBREEKER BURGER

of regional free-range beef with smoky  
Bourbon BBQ sauce, cheese 14.50

#### STEAK TARTARE PRÉPARÉ

with poached egg  
*small* 12.50/*large* 15.50

#### GRILLED RIB-EYE

with béarnaise or red wine & shallot sauce 18.50

#### VEGETARIAN

#### BEETROOT RISOTTO

with roasted beetroot, purslane, oyster mushroom  
and Parmesan cheese 16.75

#### SEAFOOD

#### COD FILLET

with Le Puy lentils, black garlic puree,  
riccia endive, saffron sauce with cockles 23.75

#### CHILDREN'S MENU

HAMBURGER, cheese, apple compote, fries 9.75

PASTA with tomato sauce 9.45

FISH FILLET apple compote, fries 9.75

#### SIDE DISHES

FRIES WITH MAYONNAISE 4.00

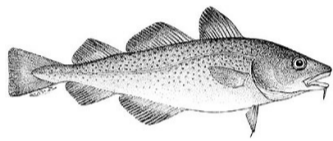
POTATO GRATIN 4.20

SEASONAL VEGETABLES 4.20

GREEN SALAD 3.25

TOAST 1.50

 Served without side dishes



### Cod filet

with Le Puy lentils, black garlic puree,  
riccia endive, saffron sauce with cockles

### SANDWICHES

#### STOLKWIJK FARMER'S CHEESE 5.75

#### AGED GOUDA CHEESE 6.25

#### RAW AMSTERDAM BEEF SAUSAGE

with dijon mosterd 6.50

#### COUNTRY HAM

with dijon mosterd 6.50

HOMEMADE MEATBALL with gravy, mustard,  
bread and Amsterdam pickles 8.50

#### TUNA SALAD

with tomato, bacon and lettuce 8.95

#### BEEF PASTRAMI

with 'Ysbreeker sauerkraut' and piccalilli 8.95

#### MOZZARELLA 'DI BUFALA CAMPANA'

with tomato & pesto 8.25

#### CLASSIC DUTCH BEEF CROQUETTES (2 pcs.)

from Holtkamp, with bread & mustard 8.95

#### CLASSIC DUTCH SHRIMP CROQUETTES (3 pcs.)

from Holtkamp with toast, tarragon mayonnaise 9.75

#### RED AND YELLOW BEETROOTS

with arugula, hazelnut and yogurt dressing  
on toasted tartine sourdough bread 8.00

#### GRILLED VEGETABLES

with hummus and parmesan on toasted  
tartine sourdough bread 7.75

#### SANDWICH "TOASTY" with cheese or

ham/cheese and/or tomato with ketchup 4,00

#### CROQUE MADAME

with farmer's cheese, country ham,  
mornay sauce and a fried egg 8.90

#### CROQUE MONSIEUR with farmer's cheese,

country ham and mornay sauce 8.00

#### CROISSANTS & CEREALS

#### CROISSANT 2.25

with jam 3.00

with melted cheese 3.00

with melted cheese/ham 3.80

#### CHOCOLATE CROISSANT 3.00

#### SANDWICH WITH CHOCOLATE SPRINKLES 1.65

#### MUESLI with yoghurt 4.20

with yoghurt and fresh fruit 5.25

#### GRANOLA with coconut and yoghurt 4.20

with coconut, fresh fruit and yoghurt 5.25

### DESSERTS & PASTRIES

#### CRÈME BRÛLÉE

of orange and vanilla 7.75

#### SALTED CARAMEL FONDUE (2 prs.)

with marshmallows and beignets 12.75

#### PANNA COTTA

of blackberry and basil 7.75

#### CHOCOLATE TRUFFLE TERRINE

with Baileys sauce 7.75

#### 3 SCOOPS OF ICE-CREAM

with an almond crisp 5.75

#### CHEESES FROM 'KEF'

with fig bread 12.75

CHOCOLATE TRUFFLES (2 pcs.) by 'Lanskroon' 2.95

#### VEGAN CHOCOLATE CAKE

with coconut 5.95

PASTEL DE NATA portuguese pastry 2.95

APPLE PIE by 'Kuyt' 4.95

RASPBERRY CHEESECAKE by 'Holtkamp' 5.95

#### CAKE OF THE MONTH

by 'Holtkamp' 5.95

DUTCH GINGER 'BOLUS' 3.95

DUTCH ALMOND 'BOLUS' 3.95

YSBREEKER BROWNIE 3.25

WEESPERMOP 1.60

WHIPPED CREAM 0.75

### Poached eggs

with salmon and sauce hollandaise  
on toast 12.75

SCRAMBLED EGGS with toast 7.25

with smoked salmon and toast 12.75

with trufflespread and toast 10.50

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De Ysbreeker. Weesperzijde 23 · 1091 EC Amsterdam · T +31 20 468 18 08 · www.deysbreeker.nl · bezoek ons ook op facebook



# Y. DE YSBREEKER.

## DRINKS

### WINE

**SPARKLING** (glass or bottle)  
**CAVA BRUT RESERVA**  
 Bodegas Mont-Ferrant,  
 xarel-lo, macabeo & parellada,  
 Catalunya, Spain 6.90/37.95

**VOUVRAY**,  
 Domaine Le Capitaine, Chenin Blanc,  
 Loire, France 8.25/45.40

**LILYALE GRAND CRU BLANC DES BLANC**,  
 Waris & Hubert, chardonnay, Champagne,  
 France 12.50/ 35.00 demi/ bottle 68.75

**WHITE WINE** (glass or bottle)  
**YSBREEKER WHITE**,  
 grenache & muscat, 2017,  
 Languedoc, France 4.30/23.65

**TOURAINNE BONNIGAL**,  
 Domaine de la Prévôté, sauvignon blanc,  
 2017, Loire, France 6.60/36.30

**EDELZWICKER**  
 Henry Fuchs, riesling, pinot gris, pinot  
 blanc, sylvaner & muscat, 2018,  
 Alsace, France 6.50/35.70

**LIMOUX BLANC BARRIQUE**  
 Rives-Blanques,  
 chardonnay, mauzac & chenin blanc, 2015,  
 Limoux, France 7.90/43.50

**LE TRE RIE**,  
 Monte dei Roari, pinot grigio, 2018,  
 Garda, Italy 5.90/32.50

**CASTELO DO MAR**,  
 Pazo das Tapias, albariño, 2018,  
 Galicia, Spain 6.00/33.00

**ROSENECK**,  
 Weingut Johanneshof, riesling, 2013,  
 Rheingau, Germany 8.30/45.70

**GROSSLAGE GÖTTWEIGER BERG**,  
 Weingut Dockner, grüner veltliner, 2017,  
 Lower Austria, Austria 6.90/38.00

**BARRIQUE FURMINT**,  
 Tornai, furmint, 2015,  
 Somlo, Hungary 6.40/35.20

**AMBER WIJN** (glass or bottle)  
**RKATSITELI**,  
 Marani Utskinari, Rkatsiteli, 2017,  
 Kakheti, Georgia 7.10/39.00

**ROSÉ WINE** (glass or bottle)  
**YSBREEKER ROSÉ**,  
 grenache & syrah, 2017,  
 Languedoc, France 4.30/23.65

**ANTONIN**,  
 Domaine Antonin, syrah,  
 grenache & cinsault, 2018,  
 Provence, Frankrijk 6.80/37.50

**RED WINE** (glass or bottle)  
**YSBREEKER RED**,  
 merlot, syrah & cabernet sauvignon,  
 2016, Languedoc, France 4.30/23.65

**TAMARIUS**,  
 Domaine Mas Cremat,  
 syrah, grenache & marselan, 2017,  
 Roussillon, France, 5.20/28.60

**CUISINE DE MA MERE**,  
 Domaine Grosbois, cabernet franc,  
 2017, Loire, France 6.90/37.50

**FINCA SAN MARTIN CRIANZA**,  
 Torre de Oña, tempranillo, 2016,  
 Rioja alavesa, Spain 7.20/39.50

**TRILOGIA**,  
 Bodegas Los Frailes, cabernet sauvignon,  
 monastrell & tempranillo, 2015,  
 Valencia, Spain 7.90/43.50

**ELOQUENZIA COPERTINO**,  
 Cantina Garofano, negroamaro, 2017,  
 Puglia, Italy 6.60/36.30

**COLLI ROSSO**,  
 Oltretorrente, barbera & dolcetto, 2017,  
 Piedmont, Italy 6.90/38.00

**SPÄTBURGUNDER**,  
 Burggarten, pinot noir, 2017,  
 Ahr, Germany 7.90/43.00

**DESSERT WINE**  
**MR MOSCATEL**,  
 Telmo Rodriguez,  
 Málaga, 2014, Spain 6.50

### BEER

**DRAFT BRAND**  
 Pilsner (5.0%) 2.90  
 Double Bock (7.5%) 4.50

**HEINEKEN**  
 Heineken 0.0 (0.0%) 2.90

**PAULANER**  
 Hefe-Weissbier (5.5%) 4.25/large 7.50

**BRASSERIE DU BOCQ**  
 Blanche de Namur, white (4.5%) 4.25

**ABDIJ AFFLIGEM**  
 Affligem Blonde (6.8%) 4.75

**BREUGEM**  
 Saens Zoentje, blonde (6.1%) 4.50

**VAN HONSEBROUCK BREWERY**  
 Kasteel Tripel (11.0%) 4.75

**MAXIMUS**  
 Little Fred, Session Blonde (3.7%) 4.50

**BRASSERIE D'ACHOUFFE**  
 Chouffe Soleil (6.0%) 4.50

**ST-FEULLIEN BREWERY**  
 Saison (6.5%) 4.50

**LAGUNITAS**  
 IPA (6.2%) 4.50

**HET ULTJE**  
 Bird of Prey, IPA (5.8%) 4.50

**TEXELS**  
 Skuumkoppe (6.0%) 4.25

**ABDIJ DER TRAPPISTEN WESTMALLE**  
 Westmalle Double (7.0%) 4.50

**BOTTLED**  
**DUVEL** (8.5%) 4.50  
**ORVAL** (6.2%) 5.50  
**CORONA** (4.5%) 4.95  
**BRASSERIE D'ACHOUFFE**  
 La Chouffe (8.0%) 4.50  
**LIEFMANS CUVÉE-BRUT** (6.0%) 3.90

**MALT BEER**  
**PAULANER** Hefe-Weissbier (0.5%) 4.00  
**BRUGSE ZOT** Sportzot (0.4%), 4.75  
**JOPEN** Non IPA (0.3%), 4.50

### APERITIF

**DUTCH SPRITZ**  
 Willem's Wermoeed 'Dutch Dry' with  
 Indian tonic, thyme and lemon 8.50

**NIEPOORT RUBY** port 3.75

**LBV PORT**, 2012, Porto, Portugal 5.50

**WILLEM'S WERMOED** vermouth  
 Dutch Dry *white* 4.90  
 Original Sweet *red* 5.50

**MANZANILLA SHERRY**,  
 Rey Fernando de Castilla,  
 palomino, Jerez, Spain 3.80

**PEDRO XIMENEZ**,  
 El Maestro Sierra, PX, Jerez, Spain 7.00

**CAMPARI** 3.95  
**CRODINO** 2.65  
**RICARD** 4.75

### DISTILLED

**WHISKY**  
**DEWAR'S WHITE LABEL** 5.10  
**LOCKE 8 YEARS** 5.50  
**GEORGE DICKEL NO. 12** 7.25  
**TULLAMORE DEW** 4.95  
**WOODFORD RESERVE** 5.00  
**GLENKINCHIE 12 YEARS** 5.75  
**KILCHOMAN MACHIR BAY** 6.00  
**WOLFBURN FIRST RELEASE** 6.00  
**GLEN SCOTIA 10 YEARS** 7.00  
**GLENFARCLAS 15 YEARS** 6.85  
**MILLSTONE 12 YEARS** 9.50  
**NIKKA FROM THE BARREL** 5.00  
**TOGOUCHI 9 YEARS** 9.50

**SPIRITS**  
**YSBREEKER VODKA** 4.95  
**YSBREEKER GIN** 4.75  
**KETEL ONE VODKA** 6.00  
**BOBBY'S GIN** 6.30  
**HENDRICK'S GIN** 6.30  
**HAVANA CLUB 3 AÑOS** 4.95  
**HAVANA CLUB 7 AÑOS** 6.00  
**DON JULIO TEQUILA** 6.00  
**MONTELOBOS MEZCAL** 7.00  
**KEVER GENEVER** 5.50  
**AQUA DI CEDRO LIQUORE** 4.65  
**MULTIPLE JENEVERS** from 3.10

**TRES HOMBRES RUM 100% fairtrade**  
**BARBADOS** 8 years 7.50  
**MARIE GALANTE** 8 years 11.50  
**DOMINICAN REPUBLIC** 18 years 9.00

**DIGESTIVES**  
**ESPRESSO MARTINI** 10.00  
**LUBBERHUIZEN & RAAFF** 4.75  
 Eau de Vie  
**RAGNAUD VSOP** 5.25  
**RAGNAUD RESERVE** 6.85  
**TARIQUET ARMAGNAC** 6.00  
**CALVADOS DU BREUIL** 5.25  
**CALVADOS XO 20 ANS** 6.85  
**NARDINI GRAPPA BIANCA** 5.90  
**NARDINI GRAPPA RESERVA** 5.90

### SOFTDRINKS

**CHAUDFONTAINE**  
**STILL/SPARKLING** 2.90  
**PANNA/PELEGRINO** (0.75 liter) 5.75  
**COCA-COLA/LIGHT/ZERO** 2.90  
**FANTA CASSIS** 2.90  
**SPRITE** 2.90  
**FİNLEY BITTER LEMON/**  
**TONIC/GINGER ALE** 2.90  
**HENRY'S GINGERBEER** 4.25  
**RIVELLA LIGHT** 3.00  
**ROYAL CLUB TOMATO JUICE** 3.10  
**FEVER TREE TONIC/**  
**SICILIAN LEMONADE** 4.25  
**LIPTON ICE TEA/GREEN TEA**  
**ORANGINA** 3.00

**KEVITA KOMBUCHA**  
 tart cherry 4.00

**ALMDUDLER**  
 natural herbal lemonade 3.10

**OLMENHORST APPLE JUICE/**  
**PEAR JUICE** organic 3.10  
**FRESH ORANGE JUICE**  
 small 3.50/large 6.00

**YSBREEKER LEMONADE**  
 homemade lemon lemonade 3.30

**BIG TOM** spicy tomato juice 4.40

**MILK/BUTTERMILK** 1.75

**NUTRICIA CHOCOMEL/FRISTI** 3.10  
**BUTTERMILK & O. J. BLEND** 4.10

### COFFEE & TEA

**ESPRESSO** 2.40  
**DOUBLE ESPRESSO** 3.50  
**CAPPUCCINO** 3.10  
**COFFEE** 2.90  
**CAFFÉ LATTE** 3.60  
**FLAT WHITE** 4.30  
**MACCHIATO** 2.50  
**LATTE MACCHIATO** 3.95  
**LAIT RUSSE** 3.10  
**PANNA MONTATA** 3.10  
**TEA** 2.80  
**FRESH MINT TEA** 3.50  
**FRESH GINGER TEA** 3.50  
**HOT CHOCOLATE** 3.10  
**IRISH COFFEE** 7.90

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