

DE YSBREEKER.

DINNER

STARTERS

TOM KHA GOONG

Thai chicken soup with coconut cream,
shiitake and shrimp 6.75

LANGOUSTINE BISQUE

with crayfish and cognac 9.75

ALBACORE TUNA

with wasabi cream cheese,
wakame salad, papadum and ponzu 12.35

TIN OF 'LA PERLE DES DIEUX' SARDINES

with lemon, bread and butter 9.25

OYSTERS 'TARA' (3/6 pcs.) by David Hervé

with mignonette & Thai dressing 12.25/24.00

HALF LOBSTER (cold)

with tarragon mayonnaise 20.75

CAESAR SALAD

with poached egg, anchovies, croutons
and Parmesan *small* 8.50/*large* 11.25

RED QUINOA SALAD

with feta from Ransdorp, sweet potato, spring
onion, tomato and lettuce 10.25

BURRATA

with Coeur de boeuf tomato, herb oil
and smoked oil 10.25

STEAK TARTARE PRÉPARÉ

with a poached egg 12.75

YSBREEKER CHARCUTERIE (2 prs.)

morcilla Iberico, salchichon Iberico,
chorizo, duroc ham and Iberico paté 24.95

Plateau du chef

Whole lobster, 4 oysters, cockles,
shrimps, pulpo al escabeche, razor clam,
snowcrab, crab claws, winkles, mussels,
smoked sprats, brandade



85.00
(for 2 people)

OPTIONAL

6 extra oysters 19.75

MAIN COURSES

Mussels & Fries



with white wine, cream, dried tomato
and garlic 20,50

SIDE DISHES

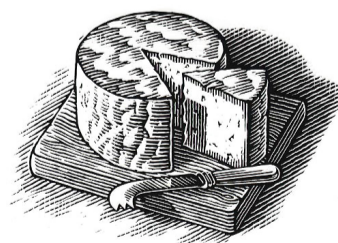
BREAD WITH OLIVE OIL (1 prs.) 1.00

FRIES WITH MAYONNAISE 4.00

SEASONAL VEGETABLES 4.75

GREEN SALAD 3.25

TOAST 1.50



CHEESE PLATTER

A selection of four cheeses from Fromagerie
Abraham Kef served with fig bread
13.25

MEAT

YSBREEKER BURGER

of regional free-range beef with 'smokey Bourbon BBQ
sauce' and cheese 15.25

STEAK TARTARE PRÉPARÉ

with a poached egg *small* 12.75/*large* 15.75

GRILLED RIB-EYE

béarnaise or red wine-shallot sauce 19.50

FARMERS CHICKEN LABEL ROUGE (2-3 prs.)

whole chicken with fries, tarragon mayonnaise and
persillade 42.50

SEAFOOD

MUSSELS & FRIES

with white wine, cream,
dried tomato and garlic 20,50

YELLOWFIN TUNA TATAKI

served lukewarm with marinated tomatoes, roasted
garlic oil and artichoke 24.50

HALF OR WHOLE LOBSTER

with truffle butter, spinach 20.75/40.00

VEGETARIAN

YSBREEKER BURGER

by Moving Mountains with 'smokey Bourbon BBQ
sauce' and cheese 15.25

TAGLIATELLE

with wild mushrooms, Parmesan, summer truffle and
a shallot sauce 16.75

MELANZANE ALLA ROMANA

with tomato sauce, arugula and
parmezan cheese 18.00

CHILDREN'S MENU

CHILDREN'S BURGER

with fries, cheese and apple compote 9.50

FISH FILLET

with fries and apple compote 9.50

PASTA

with tomato sauce and cheese 9.50

 Served without side dishes

DESSERTS & PASTRIES

CRÈME BRÛLÉE

made with rosebuds 7.50

ÎLE FLOTTANTE

Meringue with Crème Anglaise
and a caramel sauce 7.50

LIME PANNA COTTA

with white chocolate and
marinated strawberries 7.75

3 SCOOPS OF ICE-CREAM

with an almond crisp 5.95

CHEESE PLATTER FROM 'KEF'

with fig bread 13.25

VEGAN CHOCOLATE CAKE

with coconut 6.25

CHOCOLATE TRUFFLES

by 'Holtkamp' (2 pcs.) 3.10

APPLE PIE

by 'Kuyt' 5.20

CHEESECAKE

by 'Holtkamp' 5.30

PASTEL DE NATA 2.95

YSBREEKER BROWNIE 3.40

DUTCH GINGER 'BOLUS' 3.95

DUTCH ALMOND 'BOLUS' 3.95

WEESPERMOP 1.65

WHIPPED CREAM 0.80

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De Ysbreeker · Weesperzijde 23 · 1091 EC Amsterdam · T +31 20 468 18 08 · www.deysbreeker.nl · visit us on facebook and instagram

Y. DE YSBREEKER.

DRINKS

WINE

SPARKLING (glass or bottle)

CAVA BRUT RESERVA

Bodegas Mont-Ferrant,
xarel-lo, macabeo & parellada,
Catalonia, Spain 6.90/38.00

LILYALE GRAND CRU BLANC DE BLANC

Waris Hubert, chardonnay, Champagne,
France 35.00 demi/68.75 fles

WHITE (glass or bottle)

YSBREEKER WHITE

grenache & muscat, 2019,
Languedoc, France 4.50/24.85

LARRUA

Cantina Cachazo, verdejo & viura, 2020,
Rueda, Spain 5.20/28.60

TOM

Weingut Dockner, grüner veltliner, 2020,
Traisental, Austria 6.00/33.00

LINGE CUVÉE

Betuws Wijndomein, johanniter & solaris,
2020, Betuwe, Netherlands 7.20/39.60

KIMA

Kima Bianco, Possente, cataratto,
2019, IGP Sicily, Italy 6.50/35.70

HANDWERK

Leiner, Grauburgunder, 2020, Pfalz,
Germany 7.60/42.00

POULE DE PIC

Domaine la Grangette, picpoul, 2019,
Languedoc, France 6.90/38.00

SONNETEILEN APOTHEKE

Weingut Eifel, riesling, 2017,
Mosel, Germany 7.70/42.50

TERRES AMOUREUSES

Domaine Altugnac, chardonnay & mauzac,
2017, Limoux, France 7.80/42.90

WHITE (per bottle)

G1200

Jon Goenage, Txakolina Ekologika, 2020,
Basque Country, Spain, (Tradewind) 39.50

MELODIE DE VIEILLES DE VIGNES

Vincent Gaudry, sauvignon blanc, 2016,
Sancerre, France 49.50

MEURSAULT

Pascal Marchand, chardonnay, 2019,
Côte de Beaune, France 74.50

HIMMEL AUF ERDE (amber)

Christian Tschida, scheurebe &
weissburgunder, 2019,
Burgenland, Austria 52.50

RED (glass or bottle)

YSBREEKER RED

merlot, syrah & cabernet sauvignon,
2019, Languedoc, France 4.50/24.85

TERRANA

Frattoria Nicodemi, montepulciano, 2019,
Abruzzo, Italy, 5.80/31.90

LÉZER

Cantina Foradori, teroldego, 2019,
Dolomiti, Italy 8.00/44.00

TRANS DOURO EXPRESS

M.N.A., fieldblend, 2019, Douro, Portugal,
(Tradewind) 6.50/35.00

FINCA DE SAN MARTIN

Cantina Torre de Ona,
tempranillo, 2018, Rioja,
Spain 7.55/41.50

BOUSQUETTE TRADITION

Chateau Bousquette, grenache, carignan,
mourvèdre & syrah, 2019,
Saint Chinian, France 6.90/38.00

RED (per bottle)

HIMMEL AUF ERDE

Christian Tschida, zweigelt & cabernet
sauvignon, 2017, Burgenland,
Austria 52.50

CHIANTI IL PRIMO

Azienda Agricola Vignano, sangiovese, 2015,
Tuscany, Italy 52.50

PRIORAT FA-112

Mas Igneus, garnacha, carinyena & cabernet
sauvignon, 2015, Catalunya, Spain 49.50

POMMARD 'VIGNOTS'

Pascal Marchand, pinot noir, 2016,
Burgundy, France 74.50

ROSÉ (glass or bottle)

OT

Vins el Cep, pinot noir, 2020, Catalunya,
Spain 4.90/27.00

PINCHINAT

Domaine de Pinchinat,
grenache & syrah, 2020,
Côtes de Provence, France 7.30/40.00

BEER

DRAFT

BRAND

Pilsner (5.0%) 3.10

HEINEKEN

Heineken 0.0 (0.0%) 3.00

PAULANER

Hefe-Weissbier (5.5%) 4.50/large 7.80

GULPENER

Korenwolf, Wheat beer (5.0%) 4.70

HALVE MAAN

Straffe Hendrik, Tripel (9.0%) 5.00

BROUWERIJ WILDEREN

Hesp Blonde (6.0%) 4.75

ABDIJ AFFLIGEM

Affligem Blonde (6.8%) 5.00

BRASSERIE D'ACHOUFFE

La Chouffe Blonde (8.0%) 4.75

HET UILTJE

Ysbreeker IPA (5.5%) 4.75

TEXELS

Skuumkoppe, Dunkelweizen (6.0%) 4.50

KRUX

Gistslijter, Saison (5.2%) 4.75

OEDIPUS

Mannenliefde, Saison (6.0%) 4.50

HOMELAND

Ketelbinkie, Session NEIPA (3.5%) 5.00

BEAR

Dry Cider (5.0%) 5.75



BOTTLES AND CANS

DUVEL Tripel (8.5%) 4.75

ORVAL Trappist (6.2%) 5.80

WESTMALLE Dubbel (7.0%) 5.80

SOL Pilsener (4.5%) 4.90

HOMELAND LORRE Sweet & Sour (5%) 5.50

DELIRIUM RED Cherry ale (8.0%) 4.20

CHATEAU NEUBOURG Pilsener (5.5%) 4.90

MALT BEER

HEINEKEN 0.0 Pilsner (0.0%) 3.00

BRAND Weizen (0.0%) 4.25

ABDIJ AFFLIGEM Blonde (0.0%) 4.75

VANDESTREEK IPA (0.5%) 4.50

SOFTDRINKS

CHAUDFONTAINE

STILL/SPARKLING 3.00

PANNA/PELLEGRINO (0.75 liter) 6.00

COCA-COLA/LIGHT/ZERO 3.00

CASSIS / SPRITE 3.00

FINLEY BITTER LEMON/
TONIC/GINGER ALE 3.00

RIVELLA LIGHT 3.15

LIPTON ICE TEA/GREEN TEA

ALMDUDLER

natural herbal lemonade 3.25

ORANGINA 3.25

ROYAL CLUB TOMATO JUICE 3.25

BIG TOM

spicy tomato juice 4.60

FEVER TREE

tonic Indian / Meditteranean 4.00

Sicilian lemonade 4.00

ginger beer 4.00

YAYA KOMBUCHA

Original / Blueberry 4.50

OLMENHORST APPLE JUICE/
PEAR JUICE organic 3.25

FRESH ORANGE JUICE

small 3.70/large 6.30

YSBREEKER LEMONADE

homemade lemon lemonade 3.45

MILK/BUTTERMILK 1.85

CHOCOMEL 3.25

BUTTERMILK & O. J. BLEND 4.30

COFFEE & TEA

ESPRESSO 2.50

DOUBLE ESPRESSO 3.50

CAPPUCCINO 3.10/4.50

COFFEE 2.70/4.15

CAFFÉ LATTE 3.60

FLAT WHITE 3.80

MACCHIATO 2.65

LATTE MACCHIATO 4.15

TEA 2.80

FRESH MINT TEA 3.50

FRESH GINGER TEA 3.50

HOT CHOCOLATE 3.30

IRISH COFFEE 8.30

SOY MILK +0.25

OAT MILK / SPROUD MILK +0.25

APERITIF

BERTO BITTER 4.50

CRODINO 2.75

RICARD 5.00

WILLEM'S WERMOED vermouth

Dutch Dry *white* 5.15

Original Sweet *red* 5.75

GIG HARD SELTZER (canned)

Grapefruit Melody (5%) 4.95

PINK SPRITZ

Willems Wermoe
pink vermouth with orange and
club soda 8.50

MIX

YSBREEKER NEGRONI

with dried orange and foam of
Ysbreeker IPA 8.25

DUTCH & STORMY

Spice & Seasalt Union rum, Fever Tree
Gingerbeer, Angostura bitters and lime 9.75

LEMON SPRITZ

Willems Vermouth Original Sweet,
Sicilian lemonade, Cava,
rosemary and lemon 8.75

YSBREEKER GIN & TONIC

Ysbreeker gin with Indian tonic
and lemon 8.75

GIN MARE & TONIC

Gin Mare with Mediterranean tonic
and rosemary 9.75

SIR EDMOND GIN & TONIC

Sir Edmond gin with raspberry rhubarb
tonic, red fruit and mint 9.75

HENDRICKS GIN & TONIC

Hendricks gin with Indian tonic and
cucumber 9.75

VIRGIN GIN & TONIC

Kever Genever 0.0 with Mediterranean
tonic and rosemary 7.50

DISTILLED

WHISKY

GLENMORANGIE 10 years 5.00

TULLAMORE DEW 5.20

GLEN ELGIN 12 years 6.50

WOODFORD RESERVE 5.25

KILCHOMAN MACHIR BAY 6.30

NIKKA COFFEY GRAIN 6.60

MILLSTONE 100 RYE 7.85

SPIRITS

BOOZY GINGER JUICE 4.75

YSBREEKER VODKA 5.20

KETEL ONE VODKA 6.30

NUESTRA SOLEDAD MEZCAL 5.25

DON JULIO TEQUILA 6.30

KEVER GENEVER 5.75

ACQUA DI CEDRO LIQUORE 5.50

VARIOUS JENEVERS from 3.25

RUM

UNION RUM SPICE & SEASALT 5.40

PLANTATION THREE STARS 3 YEARS 5.20

TRES HOMBRES BARBADOS 7 YEARS 7.50

DIGESTIVES

CHATEAU MONTIFAUD COGNAC 5.50

TARIQUET ARMAGNAC 6.30

LAURISTON VSOP CALVADOS

DOMFRONTAIS 6.00

NARDINI GRAPPA BIANCA 6.20

NARDINI GRAPPA RESERVA 6.20

LUBBERHUIZEN & RAAFF

Eau de Vie 5.00

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