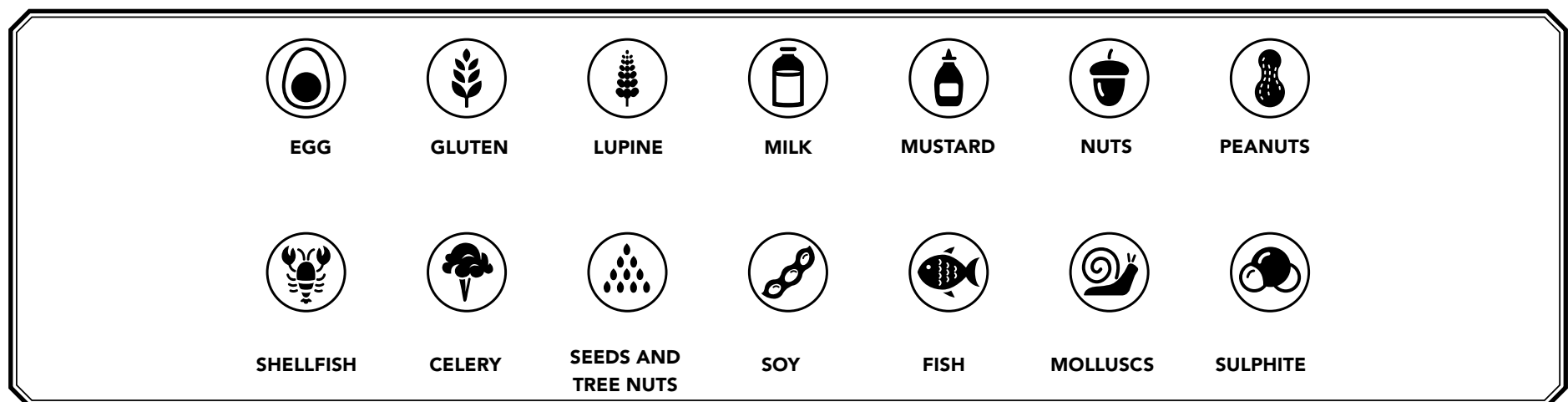


# DE YSBREEKER.

## ALLERGENS



## SANDWICHES • BREAKFAST ITEMS • EGG DISHES

<b>WITH BREAD</b> - <b>WITH GLUTEN FREE BREAD</b> - <b>MEATBALL WITH GRAVY</b> - <b>VEAL CROQUETTES</b> - <b>SHRIMP CROQUETTES</b> - <b>AGED CHEESE</b> -	<b>PORCHETTA TARTINE</b> with tuna mayonnaise - <b>MACKEREL TARTINE</b> mackerel rilette - <b>GOAT CHEESE TARTINE</b> goat cheese mousse walnut and Sud'n'Sol tomatoes - <b>ROASTED VEGETABLES TARTINE</b> with hummus, with parmesan -	<b>CROQUE MADAME</b> - <b>CROQUE MONSIEUR</b> - <b>TOASTY (HAM AND) CHEESE</b> - <b>CROISSANTS</b> with jam - <b>CHOCOLATE SPRINKLES ON WHITE BREAD</b> - <b>OVERNIGHT OATS</b> cut oats soy milk chia seeds and flaxseed raisins & abricot bananas, red currant & blueberries and cinnamon & coconut -	<b>WITH BREAD/TOAST</b> - <b>WITH GLUTEN FREE BREAD</b> - <b>FRIED EGGS</b> with cheese with ham/bacon - <b>OMELETTE &amp; SCRAMBLED EGGS</b> with cheese with ham/bacon - <b>SCRAMBLED EGGS SALMON</b> - <b>SCRAMBLED EGGS TRUFFLE</b> - <b>POACHED EGGS SALMON</b> with hollandaise sauce -
--	---	---	---




































































\* may contain traces of

This information pack is listing the allergenic ingredients used in our foods, as required by current Dutch and EC laws.  
Please note that our kitchen is not a nut or allergen free environment.

De Ysbreeker. Weesperzijde 23 • 1091 EC Amsterdam • T +31 20 468 18 08 • [www.deysbreeker.nl](http://www.deysbreeker.nl) • bezoek ons ook op facebook

# DE YSBREEKER.






## BITES AND MIXED DRINKS

<b>OLIVES</b> - <b>MIXED NUTS</b>     - <b>BREAD</b>  with olive tapenade   butter  and olive oil - <b>CHEESE</b>  - <b>AMSTERDAM PICKLES</b>   - <b>TOMATO &amp; RED BELL PEPPER BRUSCHETTA</b>   - <b>CHEESESTICKS</b>   with chili sauce - <b>CHEESE FONDUE</b> Gruyère and Emmental cheese  served with bread  - <b>MEATBALL WITH GRAVY</b>      with mustard   *   with pickles   with bread  - <b>OYSTERS</b>   with mignonette  with Thai dressing   -	<b>VEAL CROQUETTES</b>        *   with mustard   *   - <b>SHRIMP CROQUETTES</b>        *       with tarragon mayonnaise       with parsley - <b>VEGAN CROQUETTES</b> made with truffle and mushrooms       - <b>CHARCUTERIE</b>     *     with cornichons   with pickled cauliflower  with toast  -	<b>MIX YSBREEKER GIN &amp; TONIC</b> Indian tonic & lemon - <b>GIN MARE &amp; TONIC</b> Mediterranean tonic & rosemary - <b>HENDRICKS GIN &amp; TONIC</b> Indian tonic and cucumber - <b>COPPERHEAD GIN &amp; TONIC</b> Copperhead gin & Fever Tree Elderflower Tonic & lemon - <b>YSBREEKER NEGRONI</b> Campari, gin & vermouth with dried orange  - <b>DUTCH &amp; STORMY</b> Spice & Seasalt Union rum, Fever Tree Gingerbeer, Angostura bitters and lime - <b>RHUBARB SPRITZ</b> Reben rhubarb liqueure, Spumante, Soda Water & mint -	<b>WILLEM SPRITZ</b> Willem's Wermoe d Royal Orange, Spumante, club soda and orange - <b>PINK SPRITZ</b> Willem's Wermoe d Pink, Fever Tree Indian Tonic and basil - <b>ALCOHOL FREE GINGERY SPRITZ</b> Spiced ginger juice, club soda, orange and ginger - <b>VIRGIN GIN &amp; TONIC</b> Copperhead 0.0 with Elderflower tonic and lemon - <b>ELDERFLOWER LEMONADE</b> Agroposta syrup, club soda, orange and rosemary - <b>SOFT DRINKS</b> <b>BIG TOM</b> spicy tomato juice with lime     - <b>YSBREEKER LEMONADE</b> homemade lemonade  with mint -	<b>OFF THE MENU</b> <b>BLOODY MARY</b> spicy tomato juice with lime and vodka     - <b>MIMOSA</b> orange juice and Spumante  - <b>MOSCOW MULE</b> vodka, ginger beer, lime, lime juice and mint - <b>ESPRESSO MARTINI</b> kahlua, coffee liquor and vodka  -
--	--	--	--	--




\* may contain traces of

# DE YSBREEKER.



## STARTERS & MAINCOURSES

**PUMPKIN SOUP**   
with crème fraîche   
fried parsley   
pepitas   
-





**OYSTERS**   
with mignonette   
with Thai dressing  
  
-



**CAN OF SARDINES**   
with bread   
with butter   
and lemon  
-













**BALIK SALMON**   
'Balik' style smoked  
salmon   
roseval salad   
fennel crudité  
dill mayonnaise   
-


**FALAFEL**  
with labneh   
mango chutney   
and salsa verde  
-


**STEAK TARTARE  
PRÉPARÉ**   
with balsamico   
with egg   
-

**PÂTÉ DE CAMPAGNE**  
with onion compote   
with mustard   
with pickles   
-





**FALAFEL**  
with labneh   
mango chutney   
and salsa verde  
-

**CHARCUTERIE**  
  
\*   
with cornichons   
with pickled  
cauliflower   
with toast   
-


**BURRATA**   
with caponata  
and basil oil  
-

**RED QUINOA  
SALAD**  
with feta from  
Ransdorp   
-





**CAESAR SALAD**  
with egg   
with anchovies   
with croutons   
with dressing  
  
-

**MEAT  
YSBREEKER  
BURGER**   
with smoky bourbon  
BBQ sauce   
with cheese   
-

**ROUND STEAK,  
RIBEYE**  
with béarnaise sauce  
  
with red wine-shal-  
lot sauce   
-

**BRISKET  
SANDWICH**  
with bread/bun  
  
with coleslaw   
with Madame Jean-  
ette  
mayonnaise  
  
-




**CÔTE DE BOEUF**  
with béarnaise  
sauce  
  
red wine shalot  
sauce   
chimichurri   
fries   
green salad  
  
vegetables and  
beurre Café de Paris  
  
-


**FISH  
COD**   
potato mousseline   
purple carrot  
samphire  
mustard beurre blanc  
  
-

**WARM  
LOBSTER**   
with truffle butter   
with spinach  
-

**VEGETARIAN  
RISOTTO**   
porcini risotto   
with oyster mushrooms  
a poached egg   
Parmesan   
white truffle porcini  
sauce   
-

**VEGAN**  
**VEGAN BURGER**   
with BBQ sauce   
with plant based cheese  
-

**CAULIFLOWER  
STEAK**  
on an onion cream   
crispy chickpeas  
smoked almonds   
and herb emulsion   
-

**LENTEL STEW**   
roasted pumpkin  
sage  
parsnip puree  
pommes paille  
-

\* may contain traces of

This information pack is listing the allergenic ingredients used in our foods, as required by current Dutch and EC laws.  
Please note that our kitchen is not a nut or allergen free environment.

De Ysbreeker. Weesperzijde 23 • 1091 EC Amsterdam • T +31 20 468 18 08 • [www.deysbreeker.nl](http://www.deysbreeker.nl) • bezoek ons ook op facebook



# DE YSBREEKER.

CHILDREN’S MENU	SIDES & SAUCES	DESSERTS	
<b>CHILDREN’S BURGER</b> with bread 🌾 🥛 with fries*🌾 with mayonnaise 🥛 🌾 🥛 🐟 🐟 with ketchup 🍷 with apple compote -	<b>FRIES</b> *🌾 - <b>ROSEVAL POTATOES</b> with crème fraîche 🥛 and chives - <b>GREEN SALAD</b> with dressing 🥛 🐟 - <b>TOAST</b> 🌾 - <b>MAYONNAISE</b> 🥛 🌾 🥛 🐟 🐟 - <b>KETCHUP</b> 🍷 - <b>MUSTARD</b> 🥛 🐟 * 🥛 🌾 - <b>TARRAGON MAYONNAISE</b> 🥛 🌾 🥛 🐟 🐟 - <b>LIME MAYONNAISE</b> 🥛 🌾 🥛 🐟 🐟 -	<b>YSBREEKER CHOCOLATE DESSERT</b> 🌾 🥛 🥛 🍷 🥛 🍷 - <b>CRÈME BRÛLÉE</b> 🥛 🥛 - <b>TARTE TATIN</b> 🥛 with crème fraîche 🥛 or vanilla ice cream 🥛 🥛 - <b>MOELLEUX AU CHOCOLAT</b> 🥛 🌾 🥛 with mascarpone ice cream 🥛 - <b>CHEESE PLATTER</b> 🥛 with fig bread with grapes with walnuts 🥛 - <b>AFFOGATO</b> 🥛 🥛 - <b>BROWNIE</b> 🥛 🌾 🥛 🍷 - <b>VEGAN CHOCOLATE CAKE WITH COCONUT</b> 🥛 -	<b>CANELE</b> 🥛 🌾 with miso butter🥛 - <b>PASTEL DE NATA</b> 🥛 🌾 🥛 - <b>APPLE PIE</b> 🥛 🌾 🥛 🥛 - <b>CHEESECAKE</b> 🥛 🌾 🥛 🥛 - <b>CHOCOLATE TRUFFLES</b> 🥛 🍷 - <b>“WEESPERMOP”</b> 🥛 🥛 - <b>WHIPPED CREAM</b> 🥛 - <b>VANILLA ICE CREAM</b> 🥛 🥛 -

\* may contain traces of