

DE YSBREEKER.

BREAKFAST BRUNCH LUNCH

STARTERS

PUMPKIN SOUP

roasted pumpkin soup with crème fraîche, fried parsley and pepitas 8.75

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

with mignonette & Thai dressing 12.50/25.00

STEAK TARTARE PRÉPARÉ

with a poached egg and toast 15.50

RED QUINOA SALAD

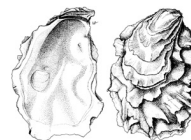
with feta from Ransdorp 15.75

CAESAR SALAD

with poached egg, anchovies, croutons and Parmesan 12.25/16.50

oysters

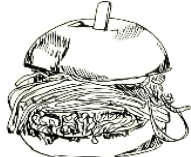
'Roc'h Vianne'



*with mignonette & Thai dressing
(3/6 pcs.) 12.50/25.00*

MAIN COURSES

brisket burger



*with red cabbage salad and
Madame Jeanette mayonnaise 21.75*

SIDE DISHES

FRIES with mayonnaise 6.50

GREEN SALAD 3.85

TOAST 2.00

MEAT & FISH

YSBREEKER BURGER

regional free range beef with
'smoky Bourbon BBQ sauce' and cheese 17.50

BRISKET BURGER

with red cabbage salad and
Madame Jeanette mayonnaise 21.75

STEAK TARTARE PRÉPARÉ

with a poached egg and toast 15.50/20.50

COD

with potato mousseline, purple carrot,
sapphire and mustard beurre blanc 29.00

VEGETARIAN

RISOTTO

with porcini and oyster mushrooms,
a poached egg and Parmesan
and a white truffle & porcini sauce 21.50

VEGAN

VEGAN BURGER

by Moving Mountains with 'smokey Bourbon BBQ
sauce' and plant-based cheese 18.90

CHILDREN'S MENU

PASTA with tomato sauce 11.75

 *Served without side dishes*

CROISSANTS • CEREAL • TOASTIES • CROQUES • EGG DISHES

CROISSANT 3.60

with jam 3.85

with melted cheese 4.75

with melted cheese/ham 5.75

SANDWICH

with chocolate sprinkles 2.95

OVERNIGHT OATS

oatflakes with soy milk, raisins &
abricots, chia seeds & flax seed,

banana, blueberries

and coconut & cinnamon 9.00

SANDWICH "TOASTY"

with cheese or

ham/cheese and/or tomato

with ketchup 5.75

croque madame



*with farmer's cheese, country ham,
mornay sauce and a fried egg 12.50*

CROQUE MADAME

with farmer's cheese, country
ham, mornay sauce
and a fried egg 12.50

CROQUE MONSIEUR

with farmer's cheese, country
ham and mornay sauce 11.25

FRIED EGGS

'uitsmijter' 10.75

with country ham 11.75

with farmer's cheese 11.75

with bacon 12.75

with country ham and farmer's

cheese 12.50

OMELETTE

plain 10.00

with country ham 12.50

with farmer's

cheese 12.50

with country ham and farmer's

cheese 13.95

with bacon 12.50

POACHED EGGS

with salmon and hollandaise
sauce on toast 17.50

SCRAMBLED EGGS

with toast 9.50

with smoked salmon

and toast 17.75

with truffle tapenade

and toast 13.50

poached eggs



*with salmon and hollandaise sauce on
bigas toast 17.50*

served with white or wheat bread

SANDWICHES & TARTINES

HOMEMADE MEATBALL

with gravy, bread, Amsterdam pickles and mustard 11.50

CLASSIC DUTCH VEAL CROQUETTES

(2 pcs.) from Holtkamp, with bread & mustard 12.50

CLASSIC DUTCH SHRIMP CROQUETTES (3 pcs.)

from Holtkamp with toast & tarragon mayonnaise 16.50

AGED CHEESE TARTINE 7.25

PORCHETTA TARTINE

with tuna mayonnaise, capers and pistachios 12.50

MACKEREL TARTINE

mackerel rilette with sweet and sour cucumber 11.75

GOAT CHEESE TARTINE

goat cheese mousse, walnut and Sud'n'Sol tomatoes 12.50

GRILLED VEGETABLES TARTINE

with hummus and Parmesan 12.50

DESSERTS & PASTRIES

CRÈME BRÛLÉE 8.25

CHEESE PLATTER from fromagerie Kef 15.95

AFFOGATO

vanilla ice cream with espresso 5.25

VEGAN CHOCOLATE CAKE

with coconut by Rose & Vanilla 7.00

YSBREEKER BROWNIE 4.00

CANELE with miso butter 3.50

PASTEL DE NATA Portuguese pastry 3.50

APPLE PIE by patisserie Kuyt 6.25

CHEESECAKE by patisserie Holtkamp 6.25

CHOCOLATE TRUFFLES

by patisserie Holtkamp (2 pcs.) 3.50

YSBREEKER WEESPERMOP

almond pastry 1.95

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DE YSBREEKER.

DRINKS

WINE			BEER		APERITIF
<u>SPARKLING</u> (glass or bottle) SPUMANTE BELLONE Cincinnati, bellone, Cori, Italy 6.80/37.50 CRÉMANT DE LOIRE Chateau de Passavant, chenin blanc, chardonnay & cabernet Franc, Loire, France 12.65/69.50 VINCENT RENOIR Adrien Renoir, pinot noir & chardonnay, Champagne, France 98.50	<u>ROSÉ</u> (glass or bottle) STEFF Henri Bonnaud, cinsault grenache noir & syrah, 2024, Provence, France 6.95/38.50		<u>DRAFT</u> YSBREEKER BEERS Ysbreeker IPA (5.5%) 6.25 Weesperzijde Wit (4.8%) 5.95 Trekvaart, Tripel (8.0%) 6.25 Hesp Blonde (5.8%) 6.25		CAMPARI 5.95 RICARD 6.50 WILLEM'S WERMOED vermouth Dutch Dry <i>white</i> 7.75 Original Sweet <i>red</i> 8.40 <u>MIX</u> YSBREEKER NEGRONI 11.25 DUTCH & STORMY Spice & Seasalt Union rum, Fever Tree Gingerbeer, Angostura bitters & lime 13.50 RABARBER SPRITZ Reben rhubarb liqueur, Spumante, soda water & mint 12.25 CLEMENTINO SPRITZ Clementino, Spumante, soda water & tangerine 12.25
<u>WHITE</u> (glass or bottle) YSBREEKER WHITE grenache & muscat, 2023, Languedoc, France 5.95/32.75 CUVÉE WEISS Pflüger, weissburgunder & chardonnay, 2024, Pfalz, Germany 6.45/35.50 KIMA Possente, catarratto, 2024, Sicily, Italy 7.10/39.00 GESTELAER Wijngoed Wolf, sauvignier gris, pinot gris, sauvignac, cabernet blanc & johanniter, 2023, Sint Michielsgestel, the Netherlands 9.95/54.50 LA HUNAUDIÈRE Fabien Duveau, chenin blanc, 2024, Saumur, France 8.20/45.00 RIESLING Brüder Dr. Becker, riesling, 2023, Rheinhessen, Germany 8.55/47.00 L'ANEC MUT Mont-Ferrant, macabeo, parellada, xarel-lo & malvasia, 2024, Penedès, Spain 7.90/43.50 BLANC DE NOIRS Baeder, spätburgunder, frühburgunder, 2023, Rheinhessen, Germany 8.90/49.00 CHARDONNAY Domaine La Colombette, chardonnay, 2023, Languedoc, France 8.45/46.50	<u>RED</u> (glass or bottle) YSBREEKER RED merlot, syrah & cabernet sauvignon, 2023, Languedoc, France 5.95/32.75 CALABUIG Bodegas Arraez, tempranillo, Valencia, Spain 6.35/34.95 SPÄTBURGUNDER Heger, spätburgunder, 2020, Baden, Germany 7.85/43.00 A GRAND PAS Le Cellier du Pic, carignan, 2024, Languedoc, France 7.90/43.50 LÈGENDE Château de Tréviac, grenache & syrah, 2022, Corbières, France 8.65/47.50 DOS Rafael Cambra, cabernet sauvignon, monastrell & cabernet franc, Valencia, Spain 8.90/43.50 JAGO VALPOLICELLA RIPASSO Villa Spinoza, corvina & rondinella, 2022, Valpolicella, Italy 9.30/50.50		BRAND Pilsner (5.0%) 4.20 Autumn Bock (7.5%) 6.50 BIRA MORETTI Pilsner (4.6%) 4.95 HEINEKEN 0.0 Pilsner (0.0%) 3.95 PAULANER Hefe-Weissbier (5.5%) 6.75/ large 11.50 TEXELS Skuumkoppe, dunkelweizen (6.0%) 6.50 ABDIJ AFFLIGEM Affligem Blonde (6.8%) 6.95 MOERSLEUTEL Crank the juice, Hazy IPA (5.5%) 6.95 DE KONINCK Bolleke, Amber (5.2%) 6.95 BRASSERIE D'ACHOUFFE La Chouffe, Blonde (8.0%) 6.95 DELIRIUM Tremens, Blond (8.5%) 6.95 BROUWERIJ HET ANKER Gouden Carolus Classic, Dubbel (8.5%) 6.95		<u>GIN & TONIC</u> YSBREEKER GIN & TONIC 11.40 Ysbreeker gin with Fever Tree Indian Tonic & lemon GIN MARE & TONIC 12.65 Gin Mare with Fever Tree Mediterranean Tonic & rosemary HENDRICKS GIN & TONIC 13.25 Hendricks gin with Fever Tree Indian Tonic & cucumber COPPERHEAD GIN & TONIC 12.65 Copperhead gin with Fever Tree Elderflower Tonic & lemon
<u>WHITE</u> (per bottle) CHABLIS Pascal Marchand, chardonnay, 2022, Chablis, France 59.00 LE HAUT-LIEU Domaine Huet, chenin blanc, 2023, Vouvray, France 69.00	<u>RED</u> (per bottle) BAROLO Diego Conterno, Le Coste di Montiforte, nebbiolo, Piemonte, Italy 98.00 NO WINE'S LAND Matthieu Barret, syrah, 2022, Côtes du Rhône, France 53.00	ALCOHOL FREE RAISIN 0.0 Loire, France 5.95/32.75 RAISIN MOUSSEREND 0.0 Loire, France 36.00	<u>BOTTLES AND CANS</u> DUVEL Blond (8.5%) 7.75 WESTMALLE Dubbel (7.0%) 7.25 ORVAL Trappist (6.2%) 8.80 SOL Cerveza (4.5%) 6.95 BOON Kriek (4.0%) 6.95	ALCOHOL FREE BRAND Weizen (0.0%) 5.50 AFFLIGEM Blond (0.0%) 6.75 HOMELAND Luwte Citrus Blond (0.5%) 6.95	<u>ALCOHOL FREE</u> SANBITTER 3.75 ORANGE & GRAPEFRUIT SPRITZ Willem's Wermoe 0.0, Fever Tree Indian tonic & orange 9.25 VIRGIN GIN & TONIC Copperhead 0.0 with Fever Tree Elderflower Tonic & lemon 9.95 ELDERFLOWER SPRITZ Agroposta syrup, soda water, orange & rosemary 5.00
SOFT DRINKS			COFFEE & TEA		
CHAUDFONTAINE still/sparkling 3.95 PANNA (75cl) 7.95 PELLEGRINO (75cl) 7.95 COCA-COLA/COCA-COLA ZERO 3.95 FANTA CASSIS 3.95 SPRITE 3.95 ROYAL BLISS Bitter lemon/ Tonic/Ginger ale 3.95 RIVELLA 4.10 LIPTON ICE TEA 4.45 LIPTON GREEN TEA 4.45 ORANGINA 4.45 FEVER TREE Indian tonic/Mediterranean/ Sicilian lemonade/ Ginger beer 5.25	YUGEN KOMBUCHA ginger-lemon/passionfruit- elderflower 6.75 BIG TOM spicy tomato juice 6.25 ROYAL CLUB TOMATO JUICE 4.20 ORGANIC APPLE JUICE OR PEAR JUICE 4.50 FRESH ORANGE JUICE small 4.75/ large 7.95 YSBREEKER LEMONADE homemade lemonade with mint 4.45 MILK/BUTTERMILK 2.50 CHOCOMEL 4.20 BUTTERMILK & O. J. BLEND 5.75	ESPRESSO 3.35 DOUBLE ESPRESSO 4.75 CAPPUCCINO 4.15/5.95 COFFEE 3.75/5.50 CAFFÉ LATTE 4.50 FLAT WHITE 5.25 MACCHIATO 3.60 LATTE MACCHIATO 5.50 TEA 3.50 FRESH MINT TEA 4.50 FRESH GINGER TEA 4.50 HOT CHOCOLATE 4.50 IRISH COFFEE 11.75 OAT MILK +0.50 WHIPPED CREAM +1.25	UNION RUM SPICE & SEASALT 7.00 PLANTATION THREE STARS 3 years 6.80 FLOR DE CANA 12 years 7.00 <u>DIGESTIVES</u> CHATEAU MONTIFAUD VS 7.45 TARIQUET ARMAGNAC 8.25 CALVADOS DU BREUIL VSOP 7.50 QUAGLIA GRAPPA NEBIOLO 8.25 QUAGLIA GRAPPA CLASSICA 7.75		

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