

# DE YSBREEKER.

## BREAKFAST BRUNCH LUNCH

### STARTERS

#### ASPARAGUS SOUP

with parsley and nutmeg 8.75

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

with mignonette & Thai dressing 12.00/24.00

#### STEAK TARTARE PRÉPARÉ

with a poached egg and toast 14.50

#### WHITE AND RED CHICORY SALAD

with pecan nuts, walnut dressing and fourme d' Ambert *small* 11.50/*large* 14.50

#### CAESAR SALAD

with poached egg, anchovies, croutons and Parmesan *small* 11.75/*large* 15.00

#### *oysters*

'Roc'h Viannec'



with mignonette & Thai dressing  
(3/6 pcs.) 12.00/24.00

### MAIN COURSES

#### MEAT & SEAFOOD

#### YSBREEKER BURGER

regional free range beef with  
'smoky Bourbon BBQ sauce' and cheese 16.95

#### BRISKET BURGER

with red cabbage salad & Madame Jeanette  
mayonnaise 19.50

#### STEAK TARTARE PRÉPARÉ

with a poached egg and toast  
*small* 14.50/*large* 19.50

#### ARCTIC COD

Oven-baked cod with crispy crust, creamy  
cauliflower purée, butter beans  
and gremolata 27.50

#### VEGETARIAN

#### RISOTTO

with asparagus, a poached egg  
and samphire 20.50

#### CHILDREN'S MENU

PASTA with tomato sauce 10.90

#### SIDE DISHES

FRIES with mayonnaise 4.50

GREEN SALAD 3.85

TOAST 2.00

 Served without side dishes

#### *brisket burger*



with red cabbage salad and  
Madame Jeanette mayonnaise 19,50

### 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 2.75

#### OVERNIGHT OATS

oatflakes with soy milk, raisins &  
abricots, chia seeds & flax seed,  
banana, blueberries  
and coconut & cinnamon 9.00

#### *croque madame*



with farmer's cheese, country ham,  
mornay sauce and a fried egg 11.75

#### 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 11.75

#### CROQUE MONSIEUR

with farmer's cheese,  
country ham and  
mornay sauce 10.75

#### FRIED EGGS

'uitsmijter' 10.00

with country ham 11.00

with farmer's cheese

11.00

with bacon 12.00

with country ham and  
farmer's cheese 12.00

#### OMELETTE

plain 10.00

with country ham 11.75

with farmer's cheese 11.75

with country ham and

farmer's cheese 13.25

with bacon 12.00

#### *poached eggs*



with salmon and hollandaise sauce on  
bigas toast 16.50

#### POACHED EGGS

with salmon and hollandaise sauce  
on toast 16.50

#### SCRAMBLED EGGS

with toast 8.50

with smoked salmon and toast 16.50

with truffle tapenade and toast 12.65

*served with white or wheat bread*

### SANDWICHES & TARTINES

#### HOMEMADE MEATBALL

with gravy, bread, Amsterdam pickles and mustard 10.75

#### CLASSIC DUTCH VEAL CROQUETTES

(2 pcs.) from Holtkamp, with bread & mustard 11.75

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

from Holtkamp with toast & tarragon mayonnaise 15.75

#### AGED CHEESE TARTINE 6.75

#### PORCHETTA TARTINE

with tuna mayonnaise, capers and pistachios 11.75

#### MACKEREL TARTINE

mackerel rilette with sweet and sour cucumber

and dill mayonnaise 11.25

#### MUHAMMARA TARTINE

roasted pepper with ricotta, walnut and pomegranate seeds 9.75

#### GRILLED VEGETABLES TARTINE

with hummus and Parmesan 11.75

### DESSERTS & PASTRIES

#### HAZELNUT 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

**SPARKLING** (glass or bottle)  
**CAVA BRUT RESERVA**  
 Bodegas Mont-Ferrant, macabeo, xarel-lo & parrellade, Penedès, Spain  
 7.90/43.50

**VINCENT RENOIR**  
 Adrien Renoir, pinot noir & chardonnay, Champagne, France  
 98.50

**WHITE** (glass or bottle)  
**YSBREEKER WHITE**  
 grenache & muscat, 2022, Languedoc, France 5.80/31.80

**PFLÜGER**  
 Mixtape, weissburgunder, sauvignon blanc & riesling, 2023, Pfalz, Germany 6.10/33.50

**GRILLO**  
 Possente, grillo, 2023, Sicily, Italy  
 7.60/42.00

**GESTELAER**  
 Wijngoed Wolf, sauvignier gris, pinot gris, sauvignac, cabernet blanc & johanniter, 2023, Sint Michielsgestel, the Netherlands 9.30/51.00

**POULE DE PIC**  
 Domaine la Grangette, picpoule, 2023, Picpoule de Pinet, France  
 8.60/47.50

**MITTNACHT**  
 Domaine Christophe Mittnacht, pinot blanc & auxerrois, 2023, Alsace, France  
 8.90/49.00

**RIESLING**  
 Brüder Dr. Becker, riesling, 2022, Rheinhessen, Germany  
 8.90/49.00

**LA BODEGAZA**  
 Vinos Lopez, grenache blanc, 2021, Valdejalón, Spain  
 7.90/43.50

**OSOTI**  
 Bodega Oso, tempranillo blanco, 2021, Rioja, Spain  
 8.20/45.00

**WHITE** (per bottle)  
**SANCERRE 'VIELLES VIGNES'**  
 Vincent Gaudry, sauvignon blanc, 2020, Loire, France 65.25

**VIRÉ-CLESSÉ**  
 Emilian, Quantaine, chardonnay, 2020, Bourgogne, France 55.00

**ROSÉ** (glass or bottle)  
**STEFF**  
 Henri Bonnaud, cinsault, grenache noir & syrah, 2023, Provence, France  
 6.30/34.50

**RED** (glass or bottle)  
**YSBREEKER RED**  
 merlot, syrah & cabernet sauvignon, 2022, Languedoc, France  
 5.80/31.80

**BERGERAC**  
 Chateau le Payral, merlot & cabernet franc, 2021, Bergerac, France  
 5.90/32.50

**SPÄTBURGUNDER**  
 Brüder Dr. Becker, spätburgunder, 2021, Rheinhessen, Germany  
 8.90/49.50

**LELIO**  
 Cincinato, nero buono, 2021, Cori, Italy 6.10/33.50

**BALLON**  
 Cros de Calades, grenache, syrah & cabernet sauvignon, 2022, Côtes du Rhône, France  
 7.70/42.50

**MON P'TIT PITHON**  
 Olivier Pithon, grenache, syrah & mourvèdre, 2022, Côtes Catalanes, France  
 9.30/51.00

**RAYOS UVA**  
 Olivier Rivière Vinos, grenache, tempranillo & graciano, 2022, Rioja, Spain  
 7.20/39.50

**ABADÍA DE GOMARIZ CRIANZA**  
 Gomariz, mencia, souson & ferrol, 2020, Ribeiro, Spain  
 7.80/43.00

**RED** (per bottle)  
**POMMARD**  
 Pascal Marchand, pinot noir, 2020, Burgundy, France  
 108.00

**BAROLO**  
 Le Coste di Monforte, Diego Conterno, nebbiolo, Piemonte, Italy 98.00

### BEER

**DRAFT BRAND**  
 Pilsner (5.0%) 3.95  
 Lente Bock, bock beer (6.5%) 6.50

**BIRA MORETTI**  
 Pilsner (4.6%) 4.50

**HEINEKEN 0.0**  
 Pilsner (0.0%) 3.85

**PAULANER**  
 Hefe-Weissbier (5.5%) 6.50/large 10.75

**EEUWIGE JEUGD**  
 Gladjanus, White IPA (5.2%) 6.50

**TEXELS**  
 Skuumkoppe, dunkelweizen (6.0%) 6.25

**BROUWERIJ HOOP**  
 Weesperzijde Wit, white beer (4.8%) 5.75  
 Hesp Blonde (5.8%) 5.95  
 Spring Bock (6.7%) 6.50

**ABDIJ AFFLIGEM**  
 Affligem Blonde (6.8%) 6.50

**MOERSLEUTEL**  
 Ysbreeker IPA (5.5%) 5.80

**DE KONINCK**  
 Bolleke, Amber (5.2%) 6.50

**BRASSERIE D'ACHOUFFE**  
 La Chouffe, Blonde (8.0%) 6.50

**HET ANKER**  
 Gouden Carolus, Triple (9.0%) 6.50

**FRONTAAL**  
 Andreas, Tripel (8.5%) 6.50

**CIDER**  
**BEAR CIDER**  
 Original Cloudy, bottle (4.5%) 6.00

**BOTTLES AND CANS**  
**DUVEL** Dubbel (8.5%) 7.25  
**WESTMALLE** Dubbel (7.0%) 6.90  
**ORVAL** Trappist (6.2%) 8.00  
**SOL** Cerveza (4.5%) 6.50  
**BOON** Kriek (4.0%) 6.50

**BROUWERIJ HOOP**  
 Spring Bock, Lente Bock (6.7%) 6.50

### ALCOHOL FREE BEER & WINE

**BRAND**  
 Weizen (0.0%) 5.20

**AFFLIGEM**  
 Blonde (0.0%) 6.40

**HOMELAND**  
 Luwte Citrus Blonde (0.5%) 6.50

**RAISIN 0.0**  
 Loire, France 5.70/31.50

**RAISIN SPARKLING 0.0**  
 Loire, France 33.50

### APERITIF

**CAMPARI** 5.95  
**RICARD** 6.50  
**WILLEM'S WERMOED** vermouth  
 Dutch Dry *white* 6.80  
 Original Sweet *red* 7.40

### GIN & TONIC

**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

### MIX

**YSBREEKER NEGRONI**  
 with dried orange 10.70

**DUTCH & STORMY**  
 Spice & Seasalt Union rum, Fever Tree Gingerbeer, Angostura bitters & lime 12.65

**RHUBARB SPRITZ**  
 Reben rhubarb liqueur, cava, soda water & mint 11.65

**WILLEM SPRITZ**  
 Willem's Wermoeid Royal Orange, Cava, soda water & orange 11.65

### ALCOHOL FREE

**SANBITTER** 3.60

**GINGERY SPRITZ**  
 Spiced ginger juice, soda water, orange & ginger 8.80

**VIRGIN GIN & TONIC**  
 Copperhead 0.0 with Fever Tree Elderflower Tonic & lemon 9.85

**ELDERFLOWER LEMONADE**  
 Agroposta syrup, soda water, orange and rosemary 5.00

### DISTILLED

#### WHISKY

**GLENMORANGIE** 10 years 6.60  
**TULLAMORE DEW** 6.90  
**THE MACALLAN**  
 12 years, double cask 9.50  
**WOODFORD RESERVE** 7.15  
**KILCHOMAN MACHIR BAY** 8.25  
**NIKKA COFFEY MALT** 8.65  
**MILLSTONE 92 RYE** 7.50

**SPIRITS**  
**BOOZY GINGER JUICE** 6.00  
**REBEN RABARBERIQUE**  
 Dutch rhubarb liqueur 6.50  
**YSBREEKER VODKA** 6.85  
**KETEL ONE VODKA** 8.25  
**DON JULIO TEQUILA** 8.25  
**KEVER GENEVER** 6.80  
**ACQUA DI CEDRO LIQUORE** 7.45  
**VARIOUS JENEVERS** from 4.30

**RUM**  
**UNION RUM SPICE & SEASALT** 7.00  
**PLANTATION THREE STARS**  
 3 years 6.80  
**FLOR DE CANA** 18 years 8.50

**DIGESTIVES**  
**CHATEAU MONTIFAUD**  
**COGNAC VS** 7.45  
**TARIQUET ARMAGNAC** 8.25  
**LE CALVADOS**  
**DE CHRISTIAN DROUIN** 7.50  
**QUAGLIA GRAPPA NEBIOLO** 8.00  
**NARDINI GRAPPA BIANCO** 8.25

### SOFTDRINKS

**CHAUDFONTAINE**  
 still/sparkling 3.80

**PANNA** (75cl) 7.50

**PELLEGRINO** (75cl) 7.50

**COCA-COLA/COCA-COLA ZERO** 3.90

**FANTA CASSIS** 3.90

**SPRITE** 3.90

**ROYAL BLISS** Bitter lemon/  
 Tonic/Ginger ale 3.90

**RIVELLA** 3.90

**LIPTON ICE TEA** 4.25

**LIPTON GREEN TEA** 4.25

**ORANGINA** 4.25

**FEVER TREE**  
 Indian tonic/Mediterranean/  
 Sicilian lemonade/  
 Ginger beer 5.00

**YUGEN KOMBUCHA**  
 ginger-lemon/passionfruit-  
 elderflower 6.40

**BIG TOM**  
 spicy tomato juice 5.80

**ROYAL CLUB**  
**TOMATO JUICE** 4.00

**ORGANIC APPLE JUICE**  
**OR PEAR JUICE** 4.35

**FRESH ORANGE JUICE**  
 small 4.75/large 7.95

**YSBREEKER LEMONADE**  
 homemade lemonade  
 with mint 4.25

**MILK/BUTTERMILK** 2.40

**CHOCOMEL** 4.00

**BUTTERMILK & O. J. BLEND** 5.40

### COFFEE & TEA

**ESPRESSO** 3.15

**DOUBLE ESPRESSO** 4.50

**CAPPUCCINO** 3.95/5.60

**COFFEE** 3.50/5.25

**CAFFÉ LATTE** 4.30

**FLAT WHITE** 4.95

**MACCHIATO** 3.40

**LATTE MACCHIATO**  
 5.25

**TEA** 3.25

**FRESH MINT TEA** 4.30

**FRESH GINGER TEA**  
 4.30

**HOT CHOCOLATE** 4.30

**IRISH COFFEE** 11.00

**OAT MILK** +0.50

**WHIPPED CREAM** +1.25

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