

MEIN

STADSSCHOUWBURG AMSTERDAM

BREAKFAST & LUNCH

DAY MENU

ORDER UNTIL 4 PM

Theatre breakfast until 1 p.m. — Orange juice, baguette, croissant, boiled egg, farmhouse cheese, yogurt & fruit, butter & blackberry-laurel jam (VEG)	13.00
• Extras: <i>Smoked salmon</i>	+ 4.00
<i>Glass of cava or mimosa</i>	+ 7.50
Granola with Greek yogurt & fresh fruits (VEG)	8.00
Croissant with cheese or blackberry-laurel jam (VEG)	5.00
Eggs florentine: two poached eggs on brioche with Hollandaise sauce & spinach (VEG)	14.00
• Extra: <i>Smoked salmon</i>	+ 4.00
Two Holtkamp beef- or Cas & Kas vegan croquettes on sourdough with mustard, butter and garden cress	12.00
12 uurtje – Soup, Russian salad (VEG), Holtkamp beef- or vegetable croquette and baguette	15.00
Croque-monsieur with Emmental cheese, Livar ham and salad with tarragon dressing	13.00
Croque-madame with Emmental cheese, Livar ham, salad with tarragon dressing and a fried egg	15.00
Classic grilled cheese sandwich with farmers cheese (VEG)	8.00
Sandwiches (white or brown sourdough):	
• Baba Ganoush, pomegranate, pickled eggplant, and dukkah (VGN)	12.00
• Surinamese spicy chicken with yardlong beans, Madame Jeanette pepper and sweet and sour cucumber	13.00
• Smashed avocado with radish, chili flakes, and a poached egg (VEG)	13.00
• Mackerel pepesan with lemongrass mayonnaise and crispy onion	13.00
• Halloumi with grilled vegetables and tarragon pesto (VEG)	12.00
Grilled Little Gem salad with horseradish emulsion, olives, capers, and shaved fennel (VEG) or (VGN)	11.00
Salade Niçoise with grilled tuna, green beans, boiled egg, and Espelette pepper mayonnaise	14.00
Soup of the Day – Changing soup with matching garnish and bread (VEG)	8.00

Do you have any allergies or dietary requirements?

Our chef will be happy to help! Vegetarian and vegan dishes on our menu are marked with (VEG) or (VGN).

CAKE & SWEETS

Pistachio financier with white chocolate (VEG)	5.00
Homemade apple pie (VEG) + vanilla ice cream	6.50 + 2.00
Homemade American Cheesecake (VEG)	6.00
Homemade carrot-nut cake (VEG)	6.00
Holtkamp chocolate pie (VGN) + serving of whipped cream	7.00 + 0.70

**All our homemade cakes are lovingly made by our colleagues at Cordaan.*

SNACKS

FROM 1 PM

Nacho's with melted cheddar and chipotle salsa, guacamole and crème fraîche (VEG)	12.00
Chicken karaage with Japanese cabbage salad & hoisin mayonnaise	11.00
Holtkamp beef 'bitterballen' with mustard	9.00
Cas & Kas vegan 'bitterballen' with mustard (VGN)	9.00
Cheese sticks with chili sauce (VEG)	8.00
Tomato-mozzarella arancini with burrata cream and basil (VEG)	9.00
Bruschetta with tomato, celery, onion and fresh basil (VEG)	8.00
Samosas with sweet potato, peas and curry (VEG)	10.00
Wild mushroom pâté with pistachios, pecans, cornichons, coarse mustard, and baguette (VGN)	9.00
Homemade fries with mayonnaise (VEG)	7.00
Portion of farmers cheese by Lindenhoff (VEG)	8.00
Dutch fried snack platter Bitterballen, cheese sticks & spicy mini spring rolls	14.00
Healthy Bites Marinated artichoke, olives, crudités, hummus, saffron aioli and baquette by Menno's bakery (VEG)	12.00
Mixed nuts from Gotjé (VGN)	5.00
Marinated olives (VGN)	5.00

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STARTERS AND SMALL DISHES

EVENING MENU

FROM 5 PM TO 8 PM

Soup of the Day - Changing soup with matching garnish and bread (VEG)	8.00
Wild mushroom pâté with pistachios, pecans, cornichons, coarse mustard, and baguette (VGN)	9.00
Marinated salmon with green asparagus and a poached farm egg	12.00
Grilled Little Gem salad with horseradish emulsion, olives, capers, and shaved fennel (VEG) or (VGN)	11.00
Salade Niçoise with grilled tuna, green beans, boiled egg, and Espelette pepper mayonnaise	14.00
Coeur de Boeuf tomato tartare with lovage foam, celery, and Texel sheep's cheese (VEG)	9.00
Bruschetta with tomato, celery, onion and basil (VGN)	8.00
Samosas with sweet potato , peas and curry massala (VGN)	10.00

MAIN COURSES & SPECIALS

Eenakter – Our changing vegetarian theatre dish (please ask our colleagues) (VEG)	22.00
Lamb fillet with broad beans, asparagus, sage polenta, and morel jus	25.00
Risotto with Argentine shrimp, shellfish Hollandaise, samphire, and sea lavender	21.00
Purple artichoke with creamy herb mash, zucchini flower, antiboise sauce, and Taggiasca olives (VEG)	20.00
Stadsschouwburger – Lindenhoff beef burger with chipotle sauce, cheddar, tomato, pickle, served with homemade fries and salad (VGN): quinoa and black bean patty)	20.00

DESSERTS & SWEETS

Coupe Romanoff with strawberries, vanilla ice cream, sabayon, and meringue (VEG)	11.00
Frangipane with rhubarb and crème fraîche ice cream (VEG)	9.00
Chocolade sorbet with raspberry mousse and pistachio cake (VGN)	10.00
Cheese platter by Lindenhoff with grapes and Sardinian flatbread (VEG)	14.00

or choose from our selection of sweets or cakes

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COFFEE

Regular / lungo	3,70
Americano	3,70
Espresso	3,70
Ristretto	3,70
Doppio	4,50
Café Latte	4,10
Cappuccino	4,10
Espresso macchiato	4,00
Latte Macchiato	4,50
Flat white	4,50
Cortado	4,10
+ extra shot	+ 1,30

TEA

Fresh mint tea	3,90
Fresh ginger tea	3,90
Peeze thee	3,40
English breakfast, earl grey, Ceylon, lemon, chamomile, green, jasmine, rooibos, Moroccan Mint	
Chai Latte	4,50
+ extra shot	+ 1,30

DAIRY

Milk	3,60
Hot chocolate	3,90
+ whipped cream	+0,70
Chocolate milk	3,70

JUICES

Fresh orange juice	5,30
Schulp organic juice	4,40
apple, pear, apple-strawberry	
Big Tom Spiced Tomato Juice	5,00

SOFT DRINKS

Coca cola/ zero	3,90
Fuze tea/green	3,90
Orangina	4,10
Fanta cassis	3,90
Sprite	3,90
Rivella	3,90
Loopuyt tonic	4,10
Loopuyt ginger beer	4,10
Loopuyt rose lemonade	4,10
Royal Bliss bitter lemon	4,10
Royal Bliss ginger ale	4,10
Chaudfontaine 20 cl	3,90
L'eau pour l'art 75 cl	8,00
Homemade iced tea	5,00

DRAFT BEER

Grolsch pilsner 25 cl	4,00
Grolsch pilsner 50 cl	7,80
Grolsch weizen 30 cl	5,80
Grolsch weizen 50 cl	8,90
Grimbergen blond	6,50
Grolsch bockbier	6,50
Grolsch IPA	6,50
Peroni 25 cl	4,50
Peroni 50 cl	8,40
Brouwerij 't IJ Sunny Side Up	6,50
Kopstoot	8,40

BOTTLED BEER

Vedett Extra IPA	6,70
Liefmans kriek	6,20
Grolsch radler	4,50
La Chouffe	6,70
Duvel	6,70
Brouwerij 't IJ IJwit	6,50
Brouwerij 't IJ Zatte	6,50
Corona	6,70
Seasonal beers	
ask our colleagues	
Somersby Cider	6,70
Grolsch 0.0	4,00
Grolsch Weizen 0.0	5,80
Corona Cero 0.0	6,70
Brouwerij 't IJ Free IPA *	6,50
Brouwerij 't IJ VRIJwit *	6,50
* < 0,5%	

DIGESTIF

Martell Cognac VS	7,90
Remy Martin VSOP	10,10
Armagnac	8,50
Calvados	7,90
Grappa	7,90

LIQUEUR

Baileys, Cointreau,	6,80
Drambuie, Disaronno Amaretto,	
Kahlua, Limoncello, Licor 43,	
Sambuca, Tia Maria, Frangelico,	
Grand Marnier	

PSV

Port tawny, ruby, white	5,20
Sherry dry & medium	5,20
Martini bianco, rosso & dry	5,20
Campari	5,80
Crodino 0.0	5,20

WHISKEY

Jameson, Famous Grouse, Four	6,90
Roses Jack Daniels	8,00
single malts	
Oban, Lagavulin	11,00
Dalwhinnie, Talisker	

SPIRITS

Jajem jonge jenever	5,70
Zuidam korenwijn	5,70
Van Wees oude jenever	5,70
Beerenburg	5,70
Vieux	5,70
Jägermeister, Salmari	5,70
Ketel One vodka	5,70
Bobby's Gin / Loopuyt Gin	7,40
Don Julio Blanco	7,40
Don Julio Reposado	7,40
Havana Club 3 años	8,50
Havana Club 7 años	8,50

COCKTAILS

*option: 0%	
Kir Royal	8,50
Mimosa *	8,50
Bloody Mary	12,50
Loopuyt Gin & Tonic*	11,50
Bobby's Gin & Tonic	11,50
Gin Rose Lemonade	11,50
Negroni	12,50
Aperol Spritz	11,00
Crodino Spritz 0.0	10,00
Campari Spritz	11,00
Limoncello Spritz*	11,00
Moscow Mule	11,00
Dark 'n Stormy*	11,50
Espresso Martini	13,00
Old Fashioned	12,00
Sweet & Spicy Ginger	12,50
Bourbon Iced Tea	12,00

SPARKLING

Cava Brut	7,50 / 36,00
Pares Balta,	
Penedès – Spanje	
Grüner Veltliner 0%	6,50 / 31,00
Hochriegel	
Wien – Oostenrijk	

WHITE WINES

Verdejo & Viura	5,90 / 29,50
Bodegas Felix Lorenzo,	
Penedès – Spanje	
Sauvignon Blanc	7,30 / 35,60
Connoisseur,	
Côtes de Gascogne	
– Frankrijk	
Picpoul de Pinet	7,30 / 35,60
Cave de l'Ormarine,	
Occitanie – Frankrijk	
Grüner Veltliner	7,30 / 35,60
Joe' – Dockner,	
Niederösterreich	
Chardonnay	7,30 / 35,60
Haute de Sénaux	
Pays d'Oc – Frankrijk	
Albarino	7,90 / 38,50
Castelo do Mar,	
Galicia – Spanje	
Weissburgunder	7,90 / 38,50
Beck - Oostenrijk	
Riesling 0.0	7,00 / 33,50
Geierslay,	
Mosel – Duitsland	

RED WINES

Grenache,	5,90 / 29,50
Cinsault, Syrah	
Barbebelles Rosé,	
Provence – Frankrijk	

ROSE WINES

Merlot	5,90 / 29,50
Vigneti delle Dolomiti,	
Trent – Italië	
Spätburgunder	7,30 / 35,60
Stern, Pfalz – Duitsland	
Montepulciano	7,30 / 35,60
Nicodemi,	
Abruzzo – Italië	
Tempranillo	7,90 / 38,50
Bodegas Artuke,	
Rioja – Spanje	
Sangiovese	7,90 / 38,50
Alberaia – Caciorgna,	
Toscane – Italië	