

Build your own burger

Step 1: choose your base

Dry-aged rib eye	16.00
Hamburger	14.75
Beet burger ●	13.74
Crispy chicken	12.50

Step 2: add as many toppings as you like:

Lettuce	
Tomato	
Pickles	
Cheddar cheese	
Caramelised onion	
Sriracha mayonnaise	
Fried egg	+1.00
Bacon	+2.00
Guacemole	+1.50
Gorgonzola sauce	+1.50

Step 3: feast!

Sourdough

Fried eggs ●	7.25
See supplements for extra garnish	

Oma Bob's threaded meat croquettes	8.50
Musterd butter	

Goatcheese ●	10.50
Chioggia beetroot aragula balsamic caramelised pecan	

Wagyu carpaccio	12.50
Pine nuts Parmigiano aragula truffels mayonnaise	

Specials & toast

Falafel wrap ●	10.00
Beetroot hummus tzatziki tomaat avocado grilled bell pepper	

Avocado toast ●	10.50
Tomato basil oil chilli flakes See supplements for extra garnish	

Waffle, chicken & bacon	10.50
Maple syrup sriracha mayonnaise	

Lobster croquettes	10.50
Toast lime wasabi mayonnaise	

Smoked salmon	12.95
Avocado poached egg dill capers wasabi mayonnaise	

Starters

Spicy tuna	14.25
Marinated avocado wasabi-nori cracker	

Black tiger prawns	14.00
Bread aioli red pepper Lemongrass	

Oysters	
2 units	6.50
4 units	13.00
6 units	18.00

Duck flapjacks	14.25
Hoisin wasabi mayonnaise spring onion cucumber	

Classic steak tartare	13.50
Crostini bacon mayonnaise	

Tom kha kai soup ●	7.50
Naan bread bean sprouts spring onion Chefs tip: prawns (+4.95) chicken (+2.75)	

Chioggia beetroot carpaccio ●	12.50
Crispy goat cheese pecan nuts tomato arugula balsamic crostini	

from 17:30

Main courses

Prawn pan	29.50
Bread fresh salad aioli Wine tip: San Leonardo charadonnay	

Half lobster from the plate	34.50
Herb butter frish salad fries from Zuyd Wine tip: Bouchard Finlayson chardonnay	

Salmon fillet	27.50
Sweet citrus butter green aspergus parsnip cream vegetable chips Wine tip: Domain de Pajot	

Hamburger with frites from Zuyd	19.50
Cheddar bacon tomato pickle guacamole sriracha mayonnaise cagramalised onion Wine tip: Las Brisas Clásico	

Cheese fondue <small>from two</small>	19.50 <small>p.p.</small>
Bread Wagyu fuet Spanish ham crudité Wine tip: Pinot grigio delle Venezie Gregoris	

*choice of pepper sauce, herb butter or gorgonzola sauce

Chef's T-bone steak (600 gram) *	59.50
<small>recommended for two people</small> Wine tip: Valpolicella Classico Superiore ripasso Marogne	

Dry-aged rib eye *	29.95
Seasonal vegetables Wine tip: Iava Vino biologico	

Mushroom ravioli ** ●	22.50
Hazelnut crumble aragula Wine tip: Rioja Vallobera Malinara	

Beet burger with fries from Zuyd ●	18.50
Cheddar tomato pickle guacamole sriracha mayonnaise caramelised onion Wine tip: Las Brisas Clásico	

Thai curry ●	19.50
Wild rice seasonal vegetables Chefs tip: chicken (+2.75) prawns (+4.95) Wine tip: Weinwurm grüner veltliner Fundament	

** choice of olive oil with Parmigiano or gorgonzola sauce

Desserts

Dame blanche	8.00
Whipped cream red fruit chocolate sauce	

Cheese platter	12.00
3 cheeses fig compote crackers	

Golden chocolate bomb	9.50
Surprise yourself	

Appel tarte tatin	8.50
Scoop of vanille ice cream oreo crumble kletskep	

Vegetarian ● Vegan ●

Salads

served with bread and olive oil

Goat cheese au gratin ●	
Grilled vegetables pecan nuts	13.00 17.00
chioggia beetroot tomato balsamic	

Caesar salad	13.00 17.00
Parmigiano chicken bacon egg tomato red onion croutons	

Surf & turf salad	19.50
Salmon black tiger prawns Spanish ham tomato avocado grilled vegetables truffle dressing	

Healthy salad ●	13.00 17.00
Quinoa halloumi pecan nuts grilled vegetables avocado tzatziki	

Twelve o'clock

Classic	14.75
Soup of the day salmon sandwich Oma Bob's croquette apple pie	

Healthy ●	14.74
Soup of the day healthy quinoa salade sourdough bread home made smoothie	

Finger food

Bitterballs	7.50
Old-cheese sticks ●	7.50
Vegetable croquettes ●	7.50
Crispy chicken	7.50
Lobster croquettes	9.75
Focaccia with dips ●	4.95

Side dishes

Frites from Zuyd	4.95
<i>Chefs tip:</i> with parmesan cheese and truffle mayonnaise (+1.00)	
Glaced carrots	4.95
with hazelnut crumble	4.95
Seasonal vegetables	4.95
Green salad	4.95

Supplements

+ Tomato	1.25
+ Cheddar cheese	1.50
+ Poached egg	1.50
+ Ham	2.00
+ Reypenaer cheese	2.00
+ Bacon	2.00
+ Chicken	2.50
+ Avocado	2.50
+ Smoked salmon	4.00
+ Prawns per 2	4.50

Breakfast

till 16:00

Feel good elixer ● 5.50
Banana | mango | spinach
orange juice

American pancakes ● 9.95
Maple syrup | fresh fruit
Chef's tip: bacon (+2.00)

The hangerover bun ● 10.50
Avocado | tomato | poached egg
cheddar | bacon | sriracha
mayonnaise

Cruquius bowl ● 8.50
Coconut yoghurt | seasonal fruit
chia seeds | flaxseed

Vegetarian ● ●
Vegan

Drinks

Local favourite

Pornstar Martini 12.95
Vodka | liqueur | lime
passion fruit | egg white | cava

Espresso Martini 11.95
Vodka | coffee liqueur | espresso

Moscow Mule 10.95
Vodka | lime | gingerbeer

Dark & Stormy 10.95
Spiced rum | lime | gingerbeer

Gin & Tonic 10.95
Copperhead/Hendrick's/Virgin

Spritz 9.50
Aperol/Limoncello | cava

Beer

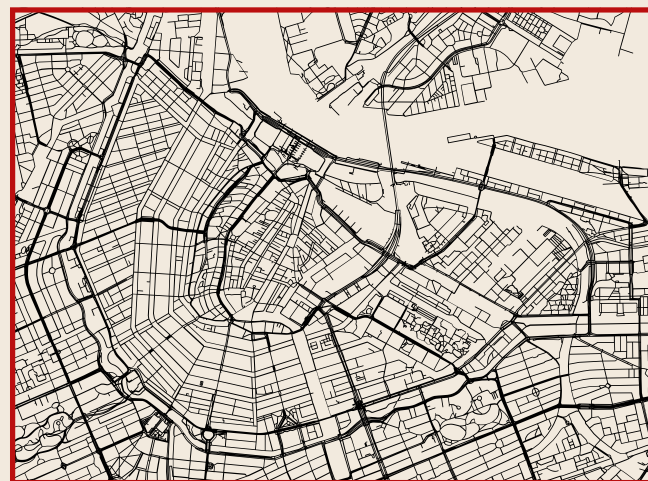
On tap



Jooster Blonde 3.25 | 3.50 | 5.75
Our own beer
By Locals, for Locals!

Gulpener Ur-pilsner 3.00 | 3.25 | 5.50
Changing 3.50 | N/A | 5.95

✗ **Amsterdam in bottle**
✗ **Brouwerij 't IJ IJwit** White beer 6,5% 5.25
✗ **Oedipus Mannenliefde** Saison 6% 5.25
Lowlander Pumpkin Weizen Weizen 5% 5.25
Brouwerij 't IJ Vrijwit White beer 0.5% 4.95
Lowlander 0.3 IPA IPA 0.3% 4.95
Heineken 0.0 Malt 0% 4.95



Cruquius eiland used to be swampy marshland; a popular smuggling rout to Amsterdam. After reclamation, of the present-day Oostelijk Havengebied, this smuggling sit was occupied by industry and teemed with activity. Ships carrying products such as coffee, tea, tobacco and spices sailed in and out, and un-cleared goods were temporarily stored in one of the warehouses. On the fromer site of these warehouses and a large concrete factor, we opened, on 18 April 2018, our beautiful restaurant.

Soda & juice

Acqua Panna/San Pellegrino 2.90 | 6.50
Still/sparkling water
San pellegrino 2.90
Aranciata / Limonata
Coca-Cola 2.90
Original / Zero
Fever-Tree 3.75
Indian tonic
Raspberry & rhubarb tonic
Ginger beer
Ginger ale
Lipton ice tea green zero 2.90
Apple juice 2.90
Apple and strawberry juice 2.90
Fresh orange juice 3.95

CRUQUIUS

LOCAL

CRUQUIUS

LOCAL

Cruquius Local is the living room of Cruquius Eiland where you can enjoy **delicious food** and **tasty drinks** with friends, family or business associates.

Cruquius Local stands for warmth, hospitality and casual professionalism.

It is also possible **to hire** Cruquius Local (partially)for drinks, parties and meetings.

Outside, we have a nice terrace near the water. Lovely for a drink or a cosy chat.

Want to compete?
Then join our **pub quiz** and win great prizes!