

CAFÉ
BINNEN
BUTEN

Café Binnen Buiten

Ruysdaelkade 115
1072 AN Amsterdam

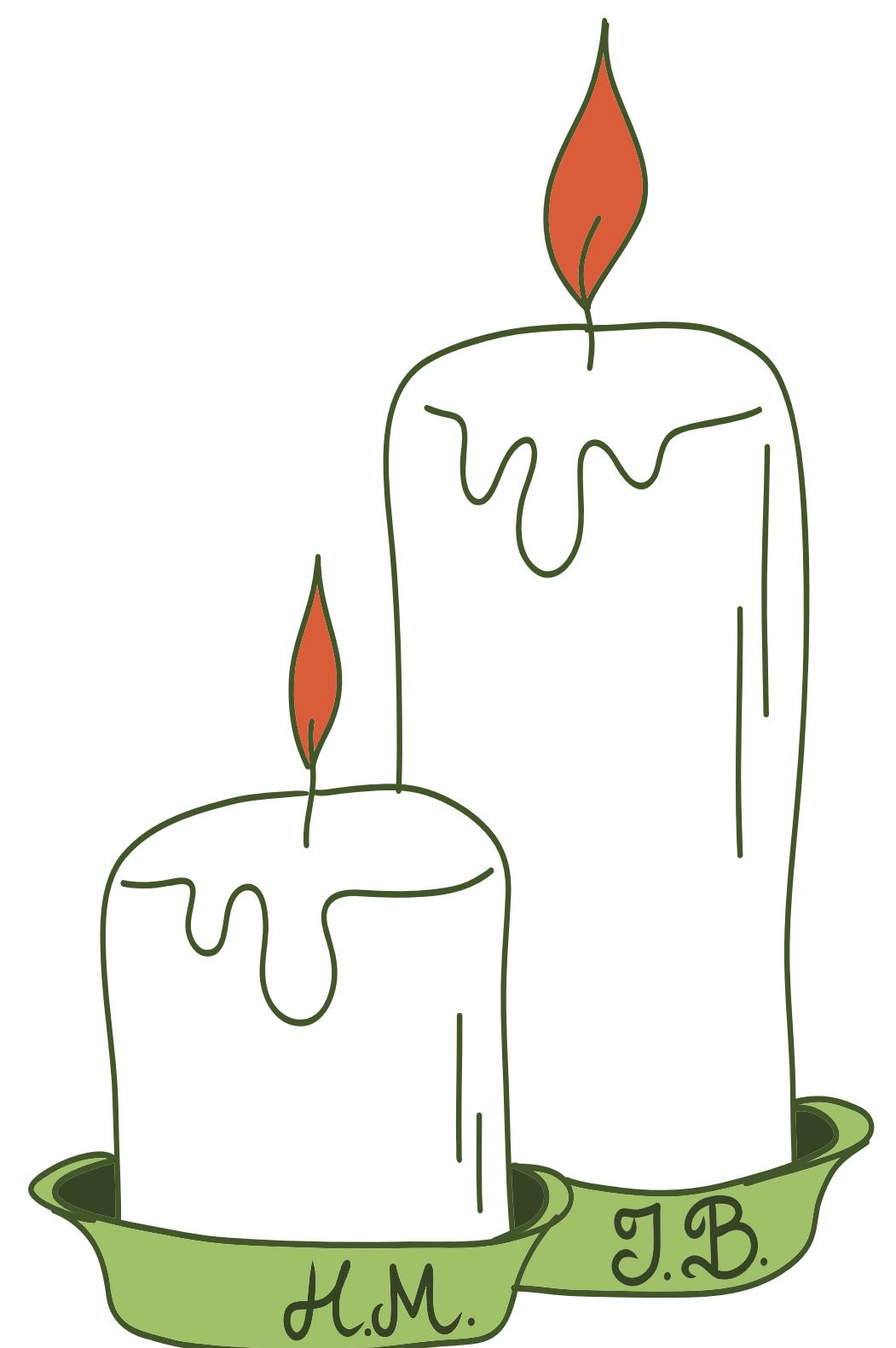
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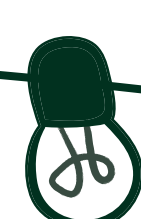
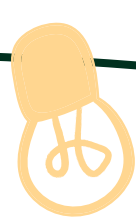
[@ cafe.binnen.buiten](https://www.instagram.com/cafe.binnen.buiten)

English?

Scan this QR-code for English menu



On draft



Heineken

House Pilsner • Alc. 5% • 3.7 / 4 / 8

 Bols Young Genever

IJWIT

Fruity white beer with character • Brouwerij 't IJ • Alc. 6.5% • 6.5

 Zuidam Young Genever

Mannenliefde

Spicy saison with Szechuan pepper, lemongrass and funky hops
Oedipus Brewing • Alc. 6% • 6.1

 Bobby's Genever

LELLEBEL

Fruity blonde with citrus and a soft bitterness • De Eeuwige Jeugd
Alc. 5.7% • 6.1

 The Stillery's Ouwe

Gaia

Robust IPA with a strong bitterness and fruity punch • Oedipus
Brewing • Alc. 7% • 6.1

 Kever Genever

SKUUMKOPPE

Dark wheat beer with hints of caramel and apricot • Texels
Alc. 5.1% • 6.3

 Bobby's Young Genever

SEASONAL DRAFT

Different every time. Ask what's on draft! • 6.1

 Kopstootje? Taste what pairs well

Bottles & Cans



Bernard Blond Blond

Soft blonde with honey, flowers and a dry finish • Het Paleisje
Alc. 6.9% • 6.5

Bloesem Blond Blond

Fresh blonde with elderflower. Floral and light • Gebrouwen door Vrouwen
Alc. 6.2% • 6.9

LA CHOUFFE Blond

Fruity blonde with coriander and soft hops • Brasserie d'Achouffe
Alc. 8% • 6.2

Duvel Blond

Belgian icon. Strong blonde with character • Duvel Moortgat
Alc. 8.5% • 6.1

ZEEZUIPER Tripel

Fresh, dry to slightly sweet tripel with fruit and coriander • Scheldebrouwerij
Alc. 8% • 6.5

BULLEBAK Tripel Weizen

Weizen meets tripel. Creamy, soft, with a bite • De Eeuwige Jeugd
Alc. 7.7% • 6.5

ZATTE Tripel

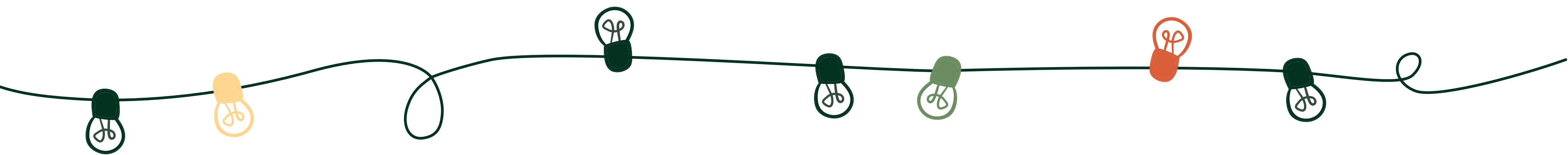
Their tripel classic. Golden yellow, fruity, grainy • Brouwerij 't IJ
Alc. 8% • 6.2

Tricky Tripel Tripel

Creamy tripel with extra malt • Gebrouwen door Vrouwen
Alc. 7.8% • 6.5

NATTE Dubbel

Double from 't IJ. Reddish-brown, sweet and roasted • Brouwerij 't IJ
Alc. 6.5% • 6.2



Changing Changing Changing Changing Changing Changing

Seasonal Beer 6

Ask what is cold!

Changing sour 6.2

Sour, funky, and surprising. Different every time!

Changing 0.0 6

What is on 0.0 this week? Ask us!



FUNKY FALCON Pale Ale

Super fresh with citrus and lemongrass • Two Chefs Brewing • Alc. 5% • 6.5

NJORD Pale Ale

Hazy Pale Ale. Fresh, fruity, and easy to drink • Walhalla • Alc. 5% • 6.9

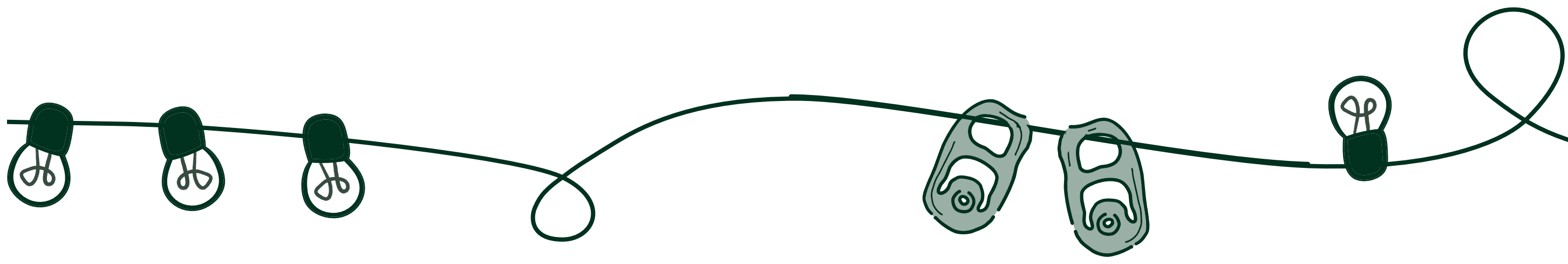
BON CHEF IPA

NEIPA with a creamy body and tropical hop fruit • Two Chefs Brewing
Alc. 5.5% • 6.5

HADES Red Ale

Hoppy Amber Ale with caramel, citrus, and grapefruit • Walhalla • Alc. 5.8% • 6.9

Bottles & Cans



Liefmans Fruit Beer

Fruit bomb with strawberry, cherry, and blueberry • Liefmans • Alc. 3.8% • 5.5

WHITE MAMBA Wheat Beer

Spicy wheat beer with cardamom and fresh hops • Two Chefs Brewing
Alc. 5% • 6.5

APPLE BANDIT Cider

Fresh, lightly dry, and naturally apple-like • Heineken • Alc. 4.5% • 5.5

CORONA Blonde

Refreshing premium beer from Mexico • Grupo Modelo • Alc. 4.5% • 6.5

Low & Zero

RADLER Low alcohol

A natural mix of Amstel beer and lemonade • Alc. 2% • 4.1

VRIJWIT Low alcohol

Fresh wheat beer with citrus and coriander • Alc. <0.5% • 6.5

Heineken 0.0 Alcohol-free

Dutch alcohol-free pilsner • Alc. 0% • 3.8



VRIJER Low alcohol

Blonde beer with fresh citrus notes and a slight bitterness • De Eeuwige Jeugd
Alc. <0.5% • 6.2

Strong drink

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Salmari 4.2

Bello Meloncello 5

Jägermeister 4.8

Arette Blanco Tequila 5

Tequila Special 8

LALA Mezcal 6

Liqueurs 5

Whisk(e)y

Monthly special 8.9

Jack Daniels 5.5

Jameson 5.5

Dewar's White Label 5.5

Laphroaig 7.4

Glenfiddich 7.4

Four Roses Bourbon 5.5

Connemara 6.7

Suntory 7.1

Deanston 7.5

Jenever

Bols Jonge Jenever 3.7

Bols Oude Jenever 4.2

Zuidam Jonge Jenever 3.7

The Stillery's Ouwe 5

Bobby's Jenever 5

Kever Genever 5

Bols Corenwijn 5.3

Vodka & Rum

Vodka Eristoff 5.5

Grey Goose 7.4

Bacardi Carta Blanca 5.5

Bacardi Carta Negra 5.9

Bacardi Añejo Cuatro 5.9

Bacardi Reserva Ocho 6.4

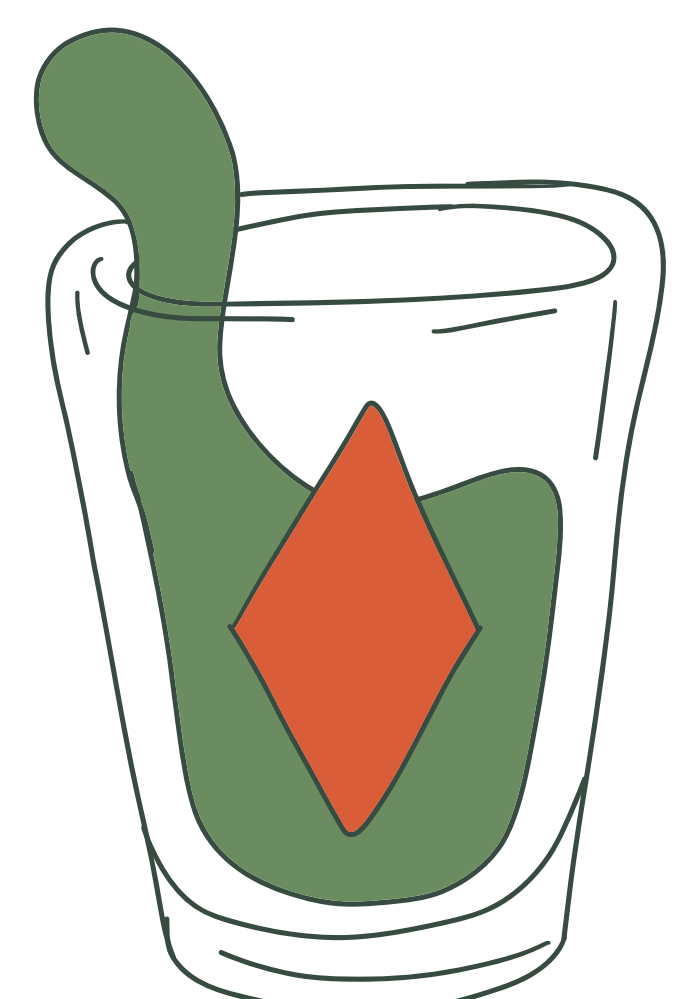
Cognac

Armagnac 6.1

Chat. Montifaud VS 6.2

Chat. Montifaud VSOP 7

Chat. Montifaud XO 8.5



Wine

White

Pinot Grigio 6 / 32

Legendary • Light, fresh, with notes of pear and melon • Recas, Romania

Grüner Veltliner 7 / 36

Markowitsch • Dry with character. Green fruit, fresh acidity and spicy Carnuntum, Austria

Chardonnay 6.5 / 33

Maison les Aubes • Ripe style, oak, buttery, vanilla, round and full Pays d'Oc, France

Verdejo 7.5 / 38

Valdelagunde • Fruity, floral and slightly bitter • Rueda, Spain

Albariño 50

Antoxo • Citrus, peach and salty freshness • Rías Baixas, Spain



Chardonnay, Burgundy 52

Domaine des Tournos • Fresh, round, apple and blossom • Burgundy, France

Riesling 46

Peth-Wetz • Crisp dry, apple and floral Rheinhessen, Germany



Red

Tempranillo 6 / 32

Impio • Soft, red fruit and vanilla Rioja, Spain

Grenache 8 / 40

Massaluca • Soft, chocolate, dark fruit and Mediterranean herbs • Catalonia, Spain

Rhône Blend 6.5 / 36

Dionysos • Spicy, full, round and balanced • Côtes du Rhône, France

Tempranillo 40

Monteabellon • Modern, soft tannins, wood and round • Ribera del Duero, Spain

Spätburgunder 44

Peth-Wetz • Light, fine acidity, juicy and spicy • Rheinhessen, Germany



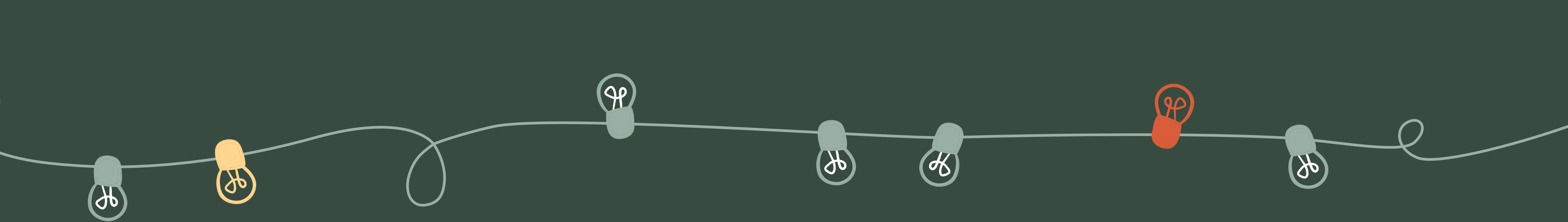
Rosé

Grenache 6 / 32

La Colombette • Light, strawberry, raspberry and a hint of spice L'Hérault, France

Grenache, Mourvèdre 54

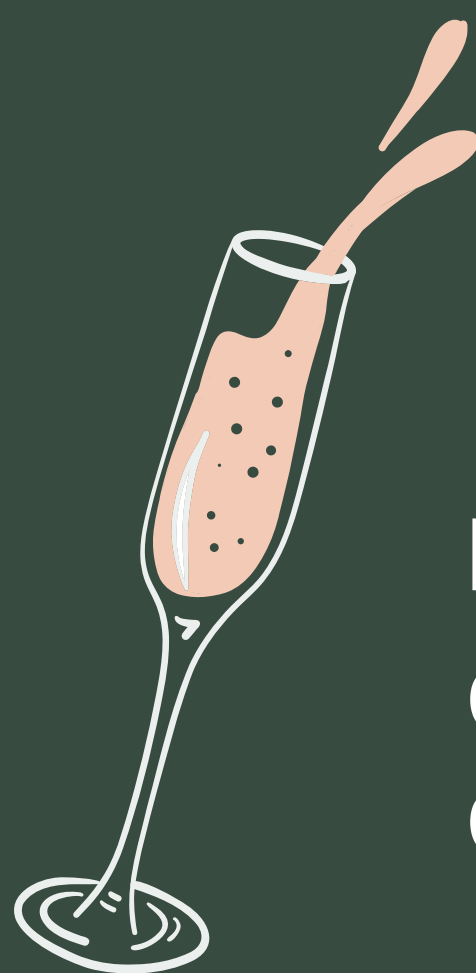
Domain Le Galatin • Elegant, red fruit and fresh minerality • Provence, France



Sparkling

Cava Brut 7 / 38

Impio • Citrus, green apple and fine bubbles • Catalonia, Spain



Drappier 83

Champagne, Drappier Brut
Champagne, France

Cava Rosé 6.5 / 36

Cava Rosé • Raspberry, strawberry and dry fresh • Catalonia, Spain

Chapin & Landais 51

Chenin Blanc, Crémant de Saumur Brut
Floral, soft & elegantly dry
Loire, France

Cocktails Cocktails Cocktails Cocktails Cocktails

Martini Jigger 8

Martini Blanco • Royal Bliss Bitter
Lemon • lime

Bloody Mary 10

Vodka • tomato juice • spices
celery bitters

Moscow Mule 10.8

Vodka • Fever Tree Ginger Beer
mint lime • bitters

Paloma 10.5

Arette Blanco • Fever Tree Pink
Grapefruit • lime

Dark 'N Stormy 11.2

Bacardi Spiced • Fever Tree Ginger
Beer • lime • bitters

Smokey Paloma 10.5

LaLa Mezcal • Fever Tree Pink
Grapefruit • lime

Gin Tonics

Bombay Sapphire 10.3

Lemon Royal Bliss Tonic

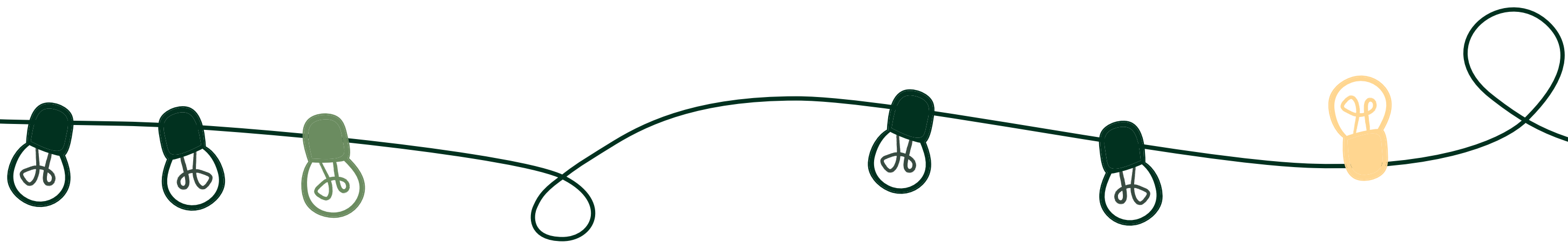
Bobby's 12

Orange & clove Fever
Tree Tonic

Tanqueray 11.6

Grapefruit bitters Fever
Tree Tonic

Cold drinks



Soft drinks 3.5

Coca-Cola • Coca-Cola Zero
Chaudfontaine Sparkling • Chaudfontaine Still
Fuze Tea Sparkling Lemon • Fuze Tea Green
Sprite • Fanta Orange • Fanta Cassis
Royal Bliss Bitter Lemon • Ginger Ale • Tonic
Minute Maid Apple Juice • Tomato Juice



Fever Tree 4.9

Premium Tonic • Ginger Beer • Pink Grapefruit

Red Bull 5.5

El Tony Mate 6

Fresh orange juice 4.1 / 5.6

Soof Lemonades

4.5

Choice of Chaudfontaine Sparkling or Still

Rose, cardamom, pear and apple

Blueberry and blackcurrent, lavender and apple

Carrot, ginger and apple

Ice tea

Also nice with Cava (+€7) or Vodka (+€5.5)



Hot drinks

Coffee

Coffee 3.2

Espresso 3.2

Double espresso 4.4

Espresso macchiato 3.5

Cappuccino 3.7

Latte macchiato 3.9

Flat white 4.8

Cortado 3.5

Iced coffee 4.2

With sugar or caramel syrup

Decaf + €0.50 • Oat milk + €0.50

Special Coffee 9

Irish Coffee • Spanish Coffee

Italian Coffee • French Coffee

Hot chocolate 3.8

Whipped cream + €0.50

Affogato 4.5

Whipped cream + €0.50

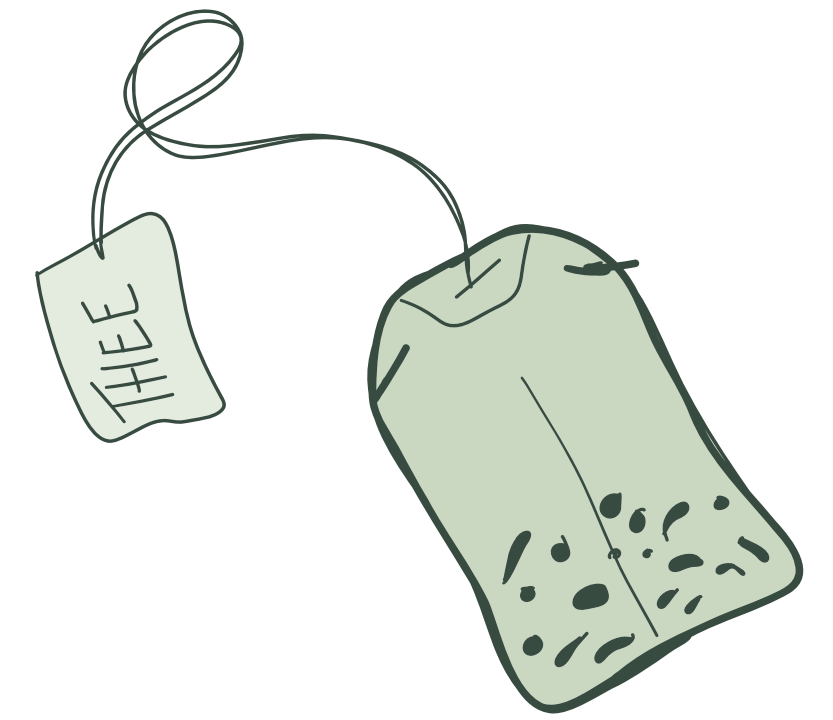


Tea

Tea 3.3

Fresh mint tea 4

Fresh ginger tea 4



Sweet

Homemade dutch doughnut 3

Icing sugar • rum raisins

Apple pie 7

Whipped cream + €0.50

Vanilla ice cream + €1.50



Lunch

until 15:00

Buns

Choice of whole grain or white sourdough bread

Hotdog 12

Or vegetarian Sausage!

Brioche • white onion compote with Bullebak Weizen Tripel from De eeuwige Jeugd • honey-mustard mayo • sauerkraut • potato crisps

Spicy Tuna Melt 11

Tuna salad • smoked cheddar • red onion pickle • jalapeño-mayo coriander

Melted Taleggio 11

Balsamic mushrooms • cherry tomatoes • arugula

Changing sandwich 9

Ask the staff!

Burgers

Chef's Burger 16

Angus beef • brioche bun • smoked cheddar • onion compote • lettuce • tomato • piccalilli mayo
Bacon + €1

Falafel Burger 15

Brioche bun • harissa-aioli • pickled cucumber • carrot • red cabbage parsley

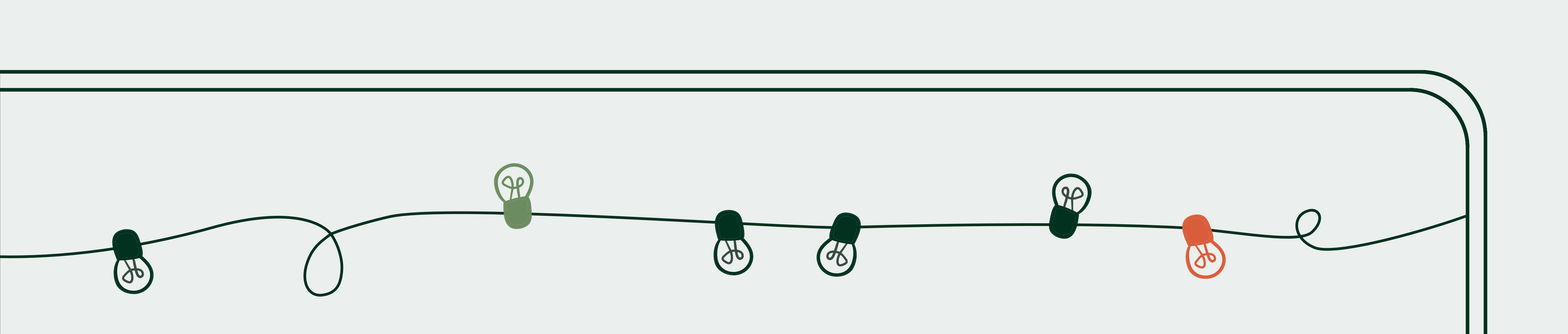
On the side

Fries from Zuyd 6

Mayonnaise
Truffle mayonnaise + €1

Mixed salad 6





Classics

Choice of whole wheat or white sourdough bread

Croissant 4

Jam & Butter

Cheese 5

Ham & Cheese 6

Grilled cheese sandwich 7

Bacon • ham • tomato

+ €1 per topping

Fried eggs 9

Cheese • bacon • ham • tomato

+ €1 per topping

Croquettes 9

Meat or veggie • mustard • butter

Croque-monsieur 12

Ham or spinach • gruyère
béchamel sauce

Croque-madame 13

Ham or spinach • gruyère
béchamel sauce • fried egg

Fries with stew 14.5

Dragon mayo • fried onions • pickled
red onion

Salad & soup

Warm spinach salad 17

Mushrooms • bacon • pumpkin
pickle • hazelnut • apple cider-
bacon dressing • goat cheese
crostini

Soup of the day 8

Ask the staff!

Sweet

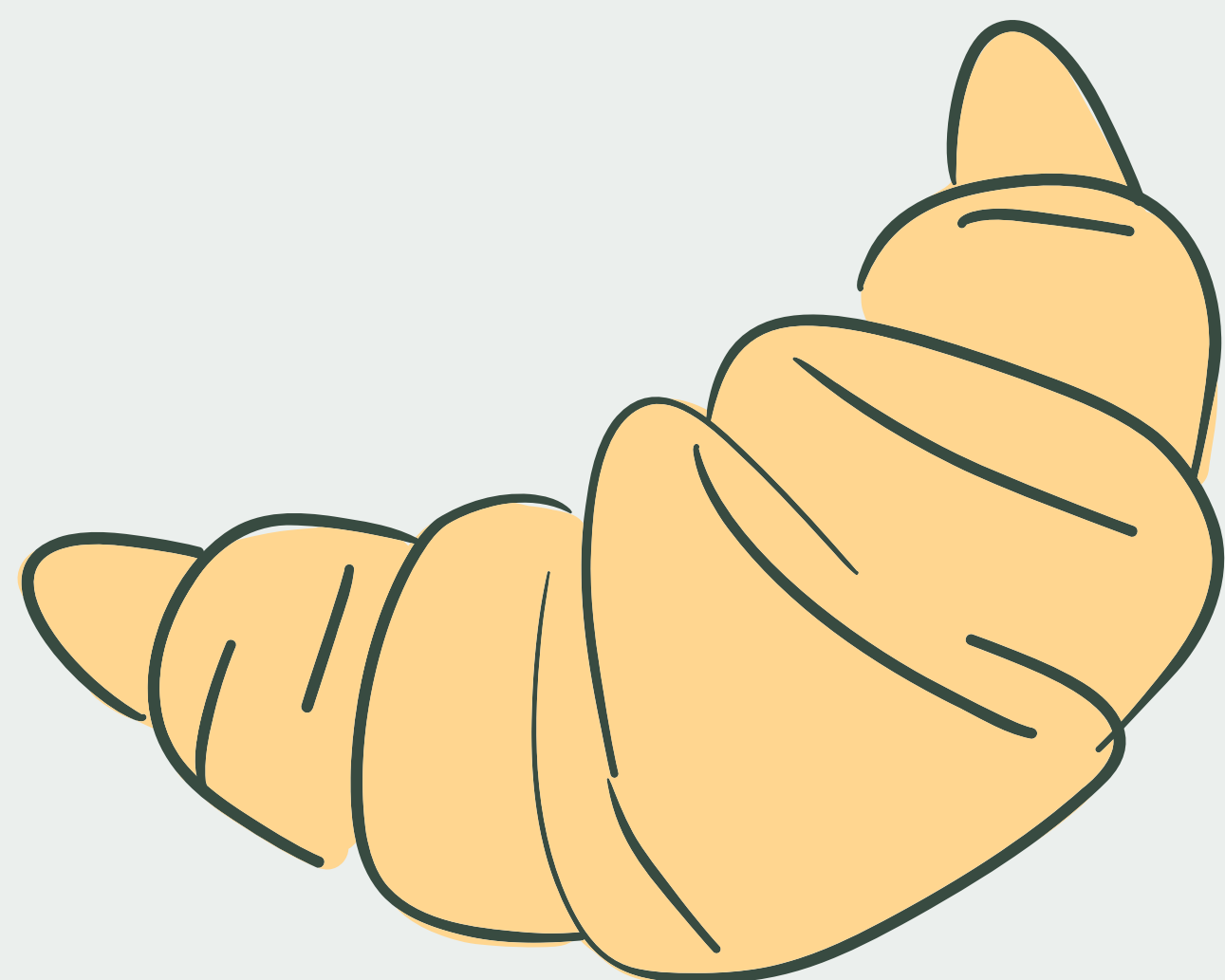
Homemade dutch doughnut 3

Icing sugar • rum raisins

Apple pie 7

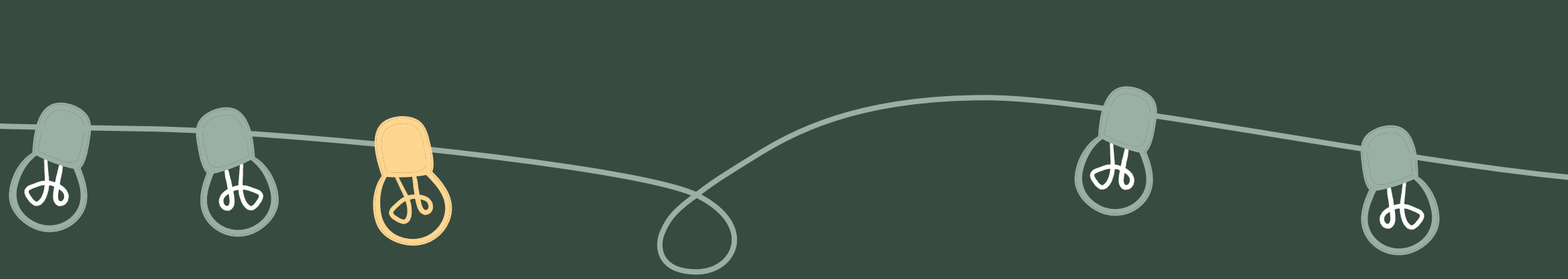
Whipped cream + €0.50

Vanilla ice cream + €1.50



To share

15:00 - 22:00



Turkish bread 8

Choice of: Aioli • tapenade • hummus • baba ganoush

Extra dip + €2

Turkish bread XL 13

Aioli • tapenade • hummus • baba ganoush

Karaage fried chicken 12

9 pieces • lime mayo • soy sesame dip

Quesadillas 9.5

Cheddar • jalapeños • salsa

Extra guacamole or crème fraîche + €1

Nachos 14

Cheddar • tomato salsa • guacamole • crème fraîche

Jalapeños + €1

Vegan gyoza 9

6 pieces • soy sesame dip • sriracha mayo

Fries with stew 14.5

Dragon mayo • pickled red onion • crispy onions

Cheese fondue 23

Bread & vegetables





Diner

18:00 - 22:00



Main Courses

Chicken Satay 18.5

Marinated chicken thighs • homemade satay sauce • gado gado salad
seroendeng • prawn crackers • fried onions

Pumpkin Ravioli 18

Sage butter sauce • soft goat cheese
Roasted Pumpkin • almonds

Warm Spinach Salad 17

Mushrooms • bacon • pumpkin pickle
hazelnuts • apple cider-bacon dressing
goat cheese crostini

Beef Stew Fries 14.5

Dragon mayo • pickled red onion • fried onions

Cheese Fondue 23 per person

Bread • vegetables



Burgers

Chef's Burger 16

Angus beef • brioche Bun • smoked cheddar • onion compote • lettuce
tomato • piccalilli mayo
Bacon +€1

Falafel Burger 15

Brioche bun • harissa aioli • pickled cucumber • carrot • red cabbage
parsley

Specials

Changing Stampot 16

Choice of:
Grilled smoked sausage
Beef stew
Vegetarian sausage (vegan gravy)

Changing Soup 8

Ask the staff!

On the Side

Fries from Zuyd 6

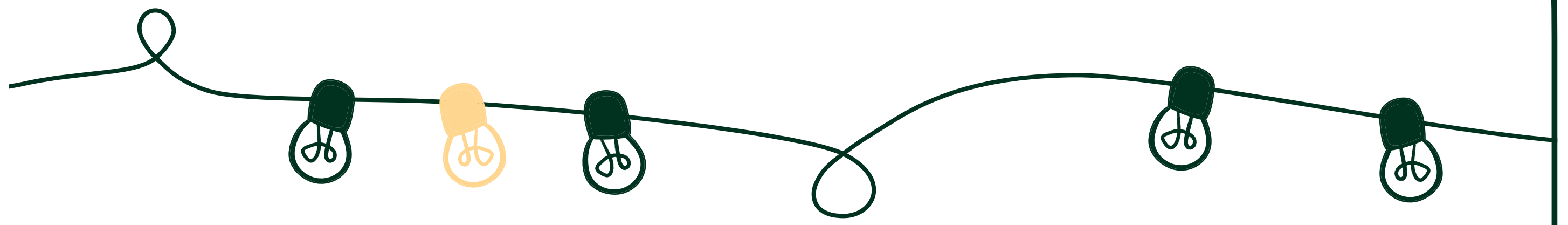
Mayonnaise
Truffle Mayonnaise + €1

Mixed Salad 6



Snacks

Until late



Marinated olives 6

Mixed nuts 6

Cheese cubes 8

Aged cheese • mustard • sour

Smoked beef sausage 8

Butcher de Wit • mustard • sour

Mokum portion 13

Aged cheese cubes • smoked beef sausage • mustard • sour

Dried sausage 9

Madame Jeanette • Turkish bread • herb butter

Can of sardines 9

Turkish bread

Cheese sticks 8

6 pieces • chili sauce

Bitterballen 8

6 pieces • mustard

Vegan flames 8

6 pieces • chili sauce

Indoor combo 18

15 pieces • cheese sticks • bitterballen • vegan flames

On the previous page, you will find many more snacks!

