
ENGLISH

TISFRIS

EST. 1985 AMSTERDAM

INHOUD

#1 - HOT DRINKS, TASTY SWEETS

#2 - COLD DRINKS, BEERS

#3 - WINES & SPARKLES, COCKTAILS, MIX & MORE

#4 - BREAKFAST, SANDWICHES, FROM AFTERNOON

#5 - BITES, EARLY DINNER

HOT DRINKS

COFFEE

- ESPRESSO 3,40
- COFFEE 3,40
- ESPRESSO MACCHIATO 3,50
- CORTADO 3,50
- DOUBLE ESPRESSO 4,50
- FLAT WHITE 4,70
- CAPPUCCINO 3,80
- LATTE 3,80
- LATTE MACCHIATO 4,20

ADDITIONS:

- + Oatly oat milk 0,50
- + Whipped cream 1,-
- + Syrup 1,-
 - Caramel | Hazelnut | Vanilla
- + Extra shot Espresso/Coffee 2,-

SPECIALS

- IRISH COFFEE | Baileys or Whiskey | 9,-
- ITALIAN COFFEE | Amaretto | 9,-

HOT CHOCOLATE MILK 4,-

TEA 3,80

- JASMIN | GREEN | EARL GREY |
- CAMOMILLE | LEMON VERBENA |
- BLACK | ROOIBOS |

FRESHLY MADE TEA

- MINT | GINGER 4,-
- GINGER & MINT
- GINGER & TURMERIC 4,20



GLÜHWEIN 6,50

A warmed, spiced red wine

CHAI

- CHAI LATTE 4,60
- DIRTY CHAI LATTE 6,50

TASTY SWEETS

- APPLE PIE 6,50
- CHEESECAKE 5,50
- PEAR TARTE TATIN 4,50
- SALTED CARAMEL NUT TARTLET 5,50

- BANANA MUFFIN 5,-
- CHOCOLATE CHIP COOKIE 5,-
- BROWNIE 3,-
- “KOKOSMAKROONTJE” 3,-
Dutch cookie made of coconut shavings



GIVE US A FOLLOW

- tisfrisamsterdam
- tisfris_amsterdam

PRIVATE PARTY?

You can also rent Tisfris for parties and events.
For more information, please call or e-mail us
Tel: 020 - 622 04 72 • Email: tisfrisbv@gmail.com

COLD DRINKS

MINERAL WATER 0,25 ltr / 0,50 ltr 3,50 / 7,-
COCA COLA | ZERO 3,90
SPRITE | FANTA | CASSIS 3,90
TONIC | BITTER LEMON 3,90
ICE TEA SPARKLING | GREEN 3,90
APPLE JUICE | PEAR JUICE | TOMATO JUICE 4,-
COCONUT WATER 3,50
FEVERTREE GINGER BEER 5,50
SOOF LEMONADE 4,80

Choose from:

- Lemon, mint & apple
- Rose, cardemom, pear & apple

FRESHLY MADE

ORANGE JUICE 6,-
CARROT, APPLE AND GINGER 6,50
FOREST SMOOTHIE 6,50

Forest fruits, orange juice, banana & yogurt

SPINACH SMOOTHIE 6,50

Spinach, mango, banana & coconut water

DETOX SMOOTHIE 6,50

Ginger, turmeric, banana & coconut water

BEERS

DRAFT small or large

BRAND PILSENER 5.0% 4,30 / 8,60
HEINEKEN PILSENER 5.0% 4,- / 8,-
OEDIPUS MANNENLIEFDE 6.0% 6,10 / 12,20
BRAND WEIZEN 5.1% 5,50 / 11,-

For more info see our beer menu

BOTTLED

AFFLIGEM BLOND 6.7% 6,20
TEXELS SKUUMKOPPE 6.0% 6,60
TEXELS TUUNWAL 8.5% 7,10
OEDIPUS GAIA 7.0% 8,50
BRAND IPA 7.0% 6,-
KRIEK MORT SUBITE 4.0% 5,50
AFFLIGEM DUBBEL 6.8% 6,20

0.0%

HEINEKEN 3,90
AFFLIGEM BLOND 4,90
TEXELS SKUUMKOPPE 5,70
BRAND WEIZEN 4,50

A LITTLE BIT ABOUT

Tisfris is situated in the “Pentagon” complex which is designed by architect Theo Bosch. The space was finished in 1983 after the subway had been built. Tisfris was set-up in 1985 and has been situated in this place since the beginning.

In the late seventies, the municipality of Amsterdam made a plan to create a broader road next to the subway and the “Stopera”. As the neighbourhood protested this change the broader road was never built. The broader bridge, next to Tisfris, was already built which we really appreciate because now everyone can enjoy our beautiful terrace.

Currently Tisfris is a restaurant that's open during the day catering to young and old, residents of the neighbourhood, students, office employees and tourists. We embody quality, coziness and coming together.

WHITE WINES

VERDEJO • RUEDA, SPAIN • PALACIO DE VIVERO

An exuberantly smelling wine. Juicy with rich undertones of stone fruit and citrus, with the aftertaste of a soft, crispy touch. glass 6,- / bottle 26,-

SAUVIGNON BLANC • MARLBOROUGH, NEW-ZEALAND • AWATERE

A fragrant wine made of grapes hailing from the Awatere Valley. A clear and expressive wine, with an explosion of fresh fruit aromas. glass 7,- / bottle 27,-

CHARDONNAY • SOUTH AUSTRALIA • GRANT BURGE RESERVE

Sun and heat combine to create a rich wine full of tropical fruit. A short wood aging gives this wine a subtle, round taste of vanilla and caramel. glass 6,50 / bottle 26,-

ROSE

GRIS ROSÉ • LANGUEDOC, FRANCE • AYET

The color is bright light pink. A pleasant light-footed wine with subtle red fruit, a mineral touch and a hint of herbs. glass 6,- / bottle 26,-

RED WINES

PRIMITIVO • PUGLIA, ITALY • CASTELLANI DUCA SARGENTO

A warm and powerful fragrance, with aromas of sun-aged fruit, leather and herbs. Intensive flavour with a lot of dark fruit and an earthy note. glass 6,- / bottle 26,-

VALPOLICELLA RIPASO • VERONA, ITALY • PASQUA

A full-bodied, smooth red wine made from Corvina, Rondinella, and Corvinone grapes, it boasts extra depth, complexity, and soft tannins. The experience is rich and warm. glass 8,- / fles 27,50

SPARKLES

PROSECCO SPUMANTE • VENETTO, ITALIË • LISETTO

This Spumante, made from the Giera grape, tastes beautifully fresh and pure and has a pleasant mousse. glass 7,50 / bottle 27,-

GRAN CUVÉE • BRUT MAIPO VALLEY, CHILE • AGUSTINOS

Has a long bottle maturation, which gives it a nice toasted impression, with nuts and honey. The wine is tight, refined and deliciously mouth-filling. glass 6,- / bottle 26,-

COCKTAILS

MOJITO €10,50

DUTCH MULE €10,50

MOSCOW MULE €10,50

PORNSTAR MARTINI €12,50

ESPRESSO MARTINI €11,-

MOCKTAILS

MOJITO 0.0% €9,-

SPICED MULE 0.0% 9,-



SPRITZ & MIX

APEROL SPRITZ 10,-

LIMONCELLO SPRITZ 10,-

HUGO ROSA SPRITZ 10,50

G&T 10,50

MIMOSA 8,-



MORE



JONGE JENEVER | Zuidam 4,-

VODKA | Eristoff 5,50

RUM | Diplomático 5,50

GIN | Bombay Sapphire 5,50

WHISKEY | Jameson 6,50

| Jack Daniels 7,-

AMARETTO | Disaronno 6,50

COGNAC | Martell 7,-

BAILEYS 6,-

TEQUILLA 5,50

LIMONCELLO 4,50

PORT 6,-

BREAKFAST

GREEK YOGURT 9,-
with fruit, nuts, seeds & honey

FRESH CROISSANT 3,80
+ Nutella, jam or honey 2,-
+ Reypenaer old cheese 3,-
+ Avocado 4,50

FRESH WARM CROISSANT ham & cheese 6,50

FRENCH TOAST 11,50
With red fruit & whipped cream

09:00 till 12:00

EGGS BENEDICT & LIGHTLY ROASTED BREAD
with Hollandaise sauce 11,-
+ Spinach 2,50
+ Crispy bacon 3,50

FRIED EGG OR OMELETTE | two eggs |
with lightly roasted bread 9,50
+ Cheese, ham or bacon 3,50
+ Avocado 4,50



OUR BREAD

STANDARD: **BROWN MULTIGRAIN** (full of flavor, rich in nutrition)
WHITE WHEAT BREAD (airy, soft & delicious)

OPTIONAL: **ODENWALD GLUTEN FREE BREAD** (balance between taste and nutrition) + 1,50

SANDWICHES

REYPENAER OLD CHEESE with homemade
mayo & pickle 11,50

BBQ-BEEF with cheddar, mozzarella,
paprika & jalapeño mayo 14,50

TUNA MELT with wasabi nuts &
wasabi mayo 14,-

POACHED EGG with avocado &
tomato salsa 14,-
+ Crispy bacon 3,50
+ Smoked salmon 5,-

12:00 till 16:00

CHICKEN TERIYAKI tender oriental chicken,
sweet & sour and spring onions 14,-

HOLTkamp BEEF CROQUETTES 14,-

ROASTED PUMPKIN with mushrooms, parmesan
cheese and truffle mayo 14,-

GRILLED VEGETABLES with avocado
mash & spicy mango hummus 14,-

FROM AFTERNOON

SOUP

SOUP OF THE SEASON served with bread 8,50

FRESH FRIES

FRIES with homemade mayo 6,-
+ Beef stew 8,-

LOADED SWEET POTATO FRIES
- with truffle mayo and parmesan 12,50



from 12:00

SALADS | served with bread |

CHICKEN TERIYAKI tender oriental chicken,
sweet and sour & spring onion 16,50

VEGAN SALAD grilled vegetables, white
cheese & spicy mango hummus 16,-

CHICORY SALAD roasted pumpkin, pear &
blue cheese 16,-

SNACK BOARD with spicy mango hummus, bell pepper aioli & olive tapenade 8,50

NACHOS with melted cheese, jalapeños, guacamole, sour cream & tomato salsa 14,50

SNACK BOARD | 2 people |

Two types of cheese, coppa di Parma, olives, bruschetta with tomato salsa & arugula, Dutch bitterballs, oyster mushroom bitterballs, hummus & tapenade. Served with warm bread rolls. 32,-

BRUSCHETTA | Order from 2 pieces |

Salmon & avocado 5,50

Tomato salsa & arugula 4,50

Coppa di Parma & truffle mayo 4,50

SNACKS | 6 pieces |

Holtkamp Dutch bitterballs 9,-

Oyster mushroom bitterballs 9,-

Cheese soufflés 8,-

Vegetarian spring rolls 7,-

Olives 4,-

BITTER GARNISH | 8 pieces |

Holtkamp Dutch bitterballs, cheese soufflés, vegetarian spring rolls & frikandels 12,50

EARLY DINNER | FROM 16:00

FRIED BEEF TENDERLOIN TIPS

with vegetables in teriyaki sauce, salad, and fries 26,50

SHRIMP PILL & PILL (garlic & chili pepper)

with sweet and sour salad and grilled bread. 24,-

PAPPARDELLE CHICKEN & TRUFFLE

with seasonal vegetables and grana padano in a cream sauce 20,-

CHICKEN THIGHS (slow-cooked)

with soy sauce, sweet and sour salad, and fries 24,50

DHANSAK WITH JACKFRUIT (vegan)

Indian curry dish, served with basmati rice 19,-

BEEFBURGER


with bacon & cheese 16,-

FRESH FRIES

with homemade mayonaise 6,-



The dishes are freshly made by our kitchen. Do you have any food allergies? Let us know.

 Most of our vegetarian dishes are also available as a **vegan** version.