



**We stand for pure and honest products.**

We use only pure and honest products. 100% first class meat (MRIJ beef, Iberico pork from Extremadura and USA Wagyu beef), grilled with olive oil, a delicious brioche scoop and simple but beautiful ingredients make our burgers the best burgers in Rotterdam (2016 and 2017) and even 2nd best burger restaurant in The Netherlands (2016). A nice glass of wine or a gin and tonic completes the experience. That's ..... BURGER CLUB

**MRIJ**

The Local Maas-, Rijn-en IJssel cattle, tender and juicy.  
A feast of recognition for true meat lovers.

**IBERICO**

The semi-wild Iberico pig, originating from Extremadura (Spain), owes its unique flavor to the fantastic living conditions and nutrition. They call it the Wagyu among the pigs, because of the beautiful marbled structure.

**WAGYU "KOBE STYLE"**

The world's best beef from the Great Plains in Idaho. Tender and full of flavor. These, originally Japanese, cattle have a history of indulgence. They graze in a meadow full of varied grass species and are fed with cereals, corn, ales brush and minerals to improve the marbling of the meat. The refined taste will arouse your taste buds.

Come and taste our secret. Enjoy delicious burgers with meat of your choice!

Ask us about our **gift card!**

We serve our burgers (MRIJ and Wagyu) medium-rare

MRIJ    IBERICO    WAGYU

# BURGERS

180gram    180gram    150gram

## 4 CHEESES NEW

Bacon jam, Booij Buuren young mature, Gruyère, farmers Brie, gorgonzola and crispy onion.

13,50    15,50    20,50

## BURGER CLUB (BC)

Pancetta, Booij Buuren young mature, chorizo Iberico, beef tomatoes, caramelized onion, pickles, jalapeños and BC sauce.

*Winner best burger in Rotterdam 2016*



13,50    15,50    20,50

## ROSSINI BURGER NEW

Porcini & tartufo salsa, bacon jam, foie gras (in the burger).

16,50    18,50    23,50

## BURGER CLUB SPECIAL

Iberico ham, beef tomatoes, farmers Brie, grilled artichokes, black olives and truffle mayonnaise.

*Winner best burger in Rotterdam 2017*



15,50    17,50    22,50

## JUICY JACK

Gorgonzola (in the burger), beef tomatoes, caramelized onion and BC sauce.

11,50    13,50    18,50

## CLASSIC BURGER

Beef tomatoes, caramelized onion, pickles and BC sauce.

9,50    11,50    16,50

## DELUXE

Iberico ham, beef tomatoes and aioli.

13,00    15,00    20,00

## BBQ

Booij Buuren young mature, beef tomatoes, pineapple, pancetta, pickles, jalapeños, caramelized onion and BBQ sauce.

14,50    16,50    21,50

## HOT-HOT

Pancetta, BC hot sauce, beef tomatoes, grilled peppers, red onion, crème fraîche and avocado.

15,00    17,00    22,00

## HAPSBURGER

Wholegrain mustard, 2 years matured Gruyère, caramelized onion and white truffle oil. The amount of drops truffle oil of your choice. We will serve them at the table.

15,00    17,00    22,00

## CHEESE BURGER

Booij Buuren young mature, beef tomatoes, pickles, caramelized onion and BC sauce.

11,00    13,00    18,00

## DIRTY BURGER

Red onion, pancetta, Booij Buuren young mature, beef tomatoes, pickles, ketchup, mustard and fried egg.

15,00    17,00    22,00

## HOT ASS

Grilled eggplant, goat cheese, grilled jalapeños, chorizo Iberico, aioli, crispy onion and sundried tomatoes.

*3rd place best burger in Rotterdam 2018*



15,00    17,00    22,00

## CHICKEN BURGER

Cucumber, pancetta, grilled free-range chicken filet 150 gram, mango chutney and avocado. 12,00

## TOM'S CHICKEN

Beef tomatoes, farmers Brie, grilled free-range chicken filet 150 gram, cranberry compote and mayonnaise. 12,00

## THE DUTCH WEED BURGER (TDWB)

100% plant based burger with soy and seaweed for extra flavor. 11,50  
The weed-sauce is a vegan zesty cream based sauce enriched with real Dutch sea lettuce. Topped with salad, beef tomatoes, caramelized onion and pickles.

## NAKED BURGER

All our burgers can be ordered without the bun. We call that a naked burger. ----

## FRIES

Daily fresh cut fries and fried in olive oil. 3,50

**Do you have an allergy, please tell our staff!**

## EXTRAS

### CHEESE

Booij Buuren young mature	1,50
Gorgonzola	1,50
Goat cheese	1,50
2 years matured Gruyère	1,60
Farmer's Brie	1,50
Crème fraîche	1,20

### HOME MADE SAUCES

BC Sauce	1,50
BBQ Sauce	1,50
Wasabi mayonnaise	1,50
Aioli	1,50
Salsa Brava	1,50
Truffle mayonnaise	1,50
Chipotle ketchup	1,50
BC Hot Sauce	1,50

### MEAT

Pancetta	1,30
Iberico ham	2,10
Chorizo Iberico	2,10
Bacon jam	2,10

### MAKE A DOUBLE-DECKER

MRIJ patty	5,50
Iberico patty	7,50
Wagyu patty	8,00

### VEGA

Beef tomatoes	0,65
Pickles	0,65
Jalapeños	1,00
Caramelized onion	1,10
Crispy onion	0,65
Red onion	0,65
Grilled peppers	1,10
Grilled artichokes	1,10
Grilled eggplant	1,10
Black olives	0,65
Avocado	1,10
Sundried tomatoes	1,10
Pineapple	0,90

### ADDITIONAL

Fried egg	1,50
Wholegrain mustard	1,50

# SALADS

## TRAMPÓ

Beef tomatoes, red onion, chickpeas, capers, tuna and olive oil - vinegar dressing.

10,00

## GOAT CHEESE SALAD

Mixed leaf salad, sundried tomatoes, goat cheese, cucumber, pancetta and honey mustard dressing.

9,50

## BURGER CLUB SALAD

Little gem salad, croutons, grilled chicken, pancetta, boiled egg, parmesan cheese and BC dressing.

10,50

## SMALL SALAD

Mixed leaf salad, with cherry tomatoes and honey mustard dressing.

2,50

# SOFT DRINKS & BEER

## SOFT DRINKS

Coca Cola, light, zero	2,70
Sprite	2,70
Nestea sparkling/Nestea green tea	2,95
Tonic	2,70
Fanta	2,70
Bitter Lemon	2,70
Fritz-Limo lemon	3,10
Fritz-Limo Apple-cherry	3,10
Acqua Panna 20 cl	2,80
Acqua Panna 75 cl	5,60
San Pellegrino 20 cl	2,80
San Pellegrino 75 cl	5,60
Fresh orange juice	3,60
Apple juice	2,95
Big Tom Spiced tomato mix	3,50
Herbal Moscow ginger beer	3,10
Oriental Mama Rose Lemonade	3,10
Chocomel	2,85

## BEER

Hertog Jan Premium Pils (draft)	3,00
Leffe Blond (draft)	4,00
Jupiler bottle	2,90
Jupiler 0.0 non alcohol	2,90
Lowlander White Ale	4,85
Lowlander I.P.A.	5,00
Lowlander A.P.A	5,00
Lowlander Poorter	4,85
Lowlander Ginger & Kaffir	4,85
Lowlander Yuzu & Grapefruit	4,85
Seasonal beer	from 4,00

# WINE

## WHITE



Hoja Sana Sauvignon Blanc	3,75	18,75
Viva la Vida Chardonnay	4,25	23,75
Marqués de Riscal Rueda Verdejo	5,75	27,50
St. Killian Liebfraumilch (zoet)	3,75	22,25

## ROSE

Hoja Sana Rosé	3,75	18,75
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## RED

Confidencia Tempranillo Tinto	3,75	18,75
Villa Don Carlos Cabernet Sauvignon	4,25	23,75
Croix d'Or Merlot	4,75	24,75
Arienzo de Marqués de Riscal Rioja Crianza	6,25	30,00

## BUBBLES

MBM Prosecco Piccolo	6,50
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# COFFEE, TEA & DESSERTS

## COFFEE

Espresso	2,35
Double Espresso	3,50
Coffee	2,60
White coffee	2,80
Espresso Macchiato	2,60
Cappuccino	2,85
Latte Macchiato	3,35
Irish coffee	5,25

## TEA

Dilmah tea	2,85
Fresh Mint tea	3,35
Fresh Gingee tea	3,35
Hot Chocolate	2,95

## DESSERTS

Cakes from Koekela	from 4,15
Ice cream from Ben & Jerry's	3,60
Crème Caramel (homemade)	5,95
Coffee Panna cotta (homemade)	5,95

# APERITIF, LIQUEUR & WHISKEY

## APERITIF

Martini Bianco	3,50
Martini Rosso	3,50
Aperol Spritz	7,50
Aperol - Prosecco - Soda water	

## LIKEUR

LimonGERSo 36%	4,00
Frangelico	4,50
Disaronno Originale	4,50
Licor 43	4,50
Baileys	4,50
Sambuca Molinari	4,50
Grappa Giori	5,25
Jägermeister (shot)	3,00

## WHISKEY

Famous Grouse (Scotland)	4,50
Johnnie Walker black label (Scotland)	5,20
Tullamore Dew (Ireland)	4,50
Jameson (Ireland)	4,75
Jura single malt (Scotland)	7,50
Jack Daniel's Tennessee whiskey	5,50
Absolut vodka	6,00
Havana club 3 Ron	4,50
Moscow Mule	9,00
Herbal Moscow - Vodka Cucumber	

# GIN & TONIC

## SEEDLIP SPICE 94- 0% ALCOHOL SPIRIT & FEVER TREE AROMATIC TONIC

Fresh - red grapefruit peel.

9,00

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## VL92 (VLAARDINGEN) & FENTIMAN'S BOTANICAL TONIC

Spicy - ginger - juniper.

9,75

## BULLDOG (ENGLAND) & FEVER TREE TONIC

Dry - orange peel - juniper.

10,50

## LOOPUYT (SCHIEDAM) & LOOPUYT TONIC

Soft - raspberry.

10,50

## BOBBY'S (SCHIEDAM) & FEVER TREE TONIC

Spicy - orange peel - clove.

10,50

## HAVENBONCK GIN & FEVER TREE TONIC

Kruidig - rozemarijn - citroenschil.

11,50

## BLUECOAT (USA) & 1724 TONIC

Dry - raspberry - blackberry - red berries.

12,50

## HENDRICKS (SCHOTLAND) & 1724 TONIC

Fresh - cucumber - juniper.

12,00

## GIN MARE (SPAIN) & FEVER TREE MEDITERRANEAN TONIC

Soft and fresh - rosemary - juniper.

12,00

## JINZU (ENGLAND & JAPAN) & FEVER TREE TONIC

Soft - granny smith.

12,50

## G'VINE NOUAISSON (FRANCE) & 1724 TONIC

Fresh - grapes.

13,00

## MONKEY 47 (GERMANY) & FEVER TREE TONIC

Spicy - orange peel.

13,50

## COPPERHEAD (BELGIUM) & FEVER TREE MEDITERRANEAN TONIC

Spicy - orange peel - coriander leaves.

14,50



- The kitchen is open every day until 22:30.
- All dishes are also for take away.
- We prefer one bill for each table.
- Free Wi-Fi.

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