JOPENKERK

JOPEN

HRLM 1994

CRAFT BEER

ALL-DAY MENU

WELCOME TO THE JOPENKERK

Our doors are open 365 days a year. From a good cup of coffee to an extensive lunch, drinks or dinner: at the Jopenkerk in the heart of Haarlem, it's all about great food, good beer and enjoying time together.
While our brewers brew their beer right here in the church, our kitchen prepares dishes that pair beautifully with it. From familiar classics to surprising creations, with as much attention as possible to local and seasonal ingredients.
Take your time, discover our beers, try something delicious and enjoy.

(J)OPEN UP. **FOR A LIFE FULL OF FLAVOUR.**

OUR BEERS



BOTTLES & CANS

DRAFT BEER



TO SHARE

	€
BITTERBALLEN FROM LODEWYCK Beef bitterball with mustard (per piece)	1,45
VEGA **CHEESE STICKS** With chili sauce (per piece)	1,45
FRESH FRIES FROM FRIETHOES Portion of fries with sauce of your choice	5
LOADED FRIES SHORTRIB Portion of fries with slow-cooked short rib, 5-spice seasoning, spring onion, lemon crème and fresh red onion	12,50
LOADED FRIES PULLED CHICKEN Portion of fries with Korean chili pulled chicken, spring onion, lemon crème and pickled chillies.	12,50
VEGA **LOADED FRIES PULLED OYSTER MUSHROOMS** Portion of fries with Hoisin-glazed pulled oyster mushrooms, spring onion, lemon crème and pickled chillies	11,50
CRISPY PORK BELLY Met 5 spices rub	9
CHICKEN DRUMSTICKS Hoisin-glazed chicken wings (5 pieces)	9,50
STICKY CHICKEN With spring onion, lemon crème and pickled chillies	8,50
EBI KATSU Crispy prawns with green cream, fresh spring onion and red onion	8,50
VEGA **CORN RIBS** Umami rub and fresh herb cream	7,50
VEGA **ROASTED OYSTER MUSHROOMS** With Arbequina olive oil	6,50
CHARCUTERIE FROM CORDEMEIJER With dried sausage, Copa di Parma from Cordemeijer, and Vita Bella	17,50
VEGA **CHEESE PLATTER FROM L'AMUSE** Selection of four Dutch cheeses served with sweet tapenade and nut bread	14,50

TO SHARE

	€
BURRATA DI BUFALA VEGA Burrata di Bufala with fresh rocket and pesto	14,50
Can be expanded with thinly sliced Vita Bella	*+3,50*
HAARLEM SAUSAGES FROM CORDEMEIJER 5 pieces	12,50

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MIXED NUTS VEGA	6
HOMEMADE MARINATED OLIVES VEGA Mix of Kalamata and Castelvetrano olives	5,50
BREAK BREAD WITH DIP VEGA With house-made dip of arugula pesto, pine nuts and mayonnaise	5,50
OYSTERS FROM NORMANDY N°3 With lemon and mignonette *(from 3 pieces)*	3,80 p.s.

SALADS

CAESAR SALAD Caesar salad with crisp Little Gem lettuce, homemade croutons, anchovies and 24-month aged Grana Padano	*Small* *Large*	14,50 6,50
It can be extended with crispy chicken		*+5*
It can be extended with Coppa di Parma		*+3,50*
Also available as a vegetarian option		

HERITAGE VEGETABLES VEGA With roasted beetroot, walnuts, feta and a fresh, smoky dressing	*Small* *Large*	14,50 6,50

SANDWICHES

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PASTRAMI With sauerkraut, melted Wilde Weide cheese, Mary Rose sauce and pickled red onion	17,50
HOUSE-SMOKED PULLED SALMON With fresh parsley, lemon and crème fraîche. Served with pickled red onion and roasted beetroot	17,50
SHORTRIB 24-hour slow-cooked short rib with Korean chili rub, pickled velvet shank mushrooms, beer glaze and green herb cream	17,50
TUNA MELT With meadow cheese, capers and pickled red peppers	16,50
ROASTED OYSTER MUSHROOM VEGA With hoisin glaze, pickled red peppers and kalamansi onions	15,50
GOAT CHEESE VEGA With caramelised walnuts, honey dressing and fresh parsley	15,50

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BLACK ANGUS BEEFBURGER With fresh tartare sauce, crispy gem lettuce, smoked cheese and caramelised onion and smoky bacon compote	18
PULLED CHICKEN With Korean chili rub, 'Nduja mayonnaise, pickled red onion and fresh spring onion	16,50

KIDS €10

CHOICE FROM

BLACK ANGUS MINIBURGER

2 KIPDRUMSTICKS

4 EBI KATSU

2 CORN RIBS

4 BITTERBALLEN

4 CHEESE STICKS

Served with a portion of fries from FrietHoes

SMALL COURSES

	€
VEGA **VEGETARIAN DAILY SOUP** Served with bread	8,50
VENISON CARPACCIO With roasted walnuts, pickled mushrooms, truffle mayonnaise and Grana Padano	16,50

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VEGA **ROASTED AUBERGINE** With miso glaze, black garlic sauce and tomato concassée	12,50
COD With Granny Smith apple and lime dressing, dill cream and pickled Chioggia beetroot	15,50
VEGA **BURRATA** With roasted beetroot, balsamic glaze and homemade croutons	17,50
Option for Vita Bella with pistachio	*+3,50*

MAIN COURSES

VEGA **MUSHROOM RISOTTO** With Grana Padano foam and crispy brick pastry with mushroom powder	20,50
PAN-FRIED SALMON FILLET With soy and miso marinade, crispy quinoa and furikake. Served with roasted heritage vegetables	24,50
200 G DUTCH BEEF STEAK With parsnip, purple carrot, pumpkin and mushroom butter	27,50
160 G VENISON STEAK With parsnip cream, roasted vegetables and port and blackberry jus	27,50

DESSERTS

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MILLIONAIRE SHORTBREAD With a crisp base, creamy caramel, dark chocolate, vegan coconut foam and roasted pecans	12,50
POACHED PEAR Slow-cooked in Mooie Nel, with crème anglaise, dark chocolate crémeux with black garlic and caramelised white chocolate crumble	11,50
TRADITIONAL HOMEMADE APPLE PIE With vanilla cream and crispy stroopwafel crumble	10
TARTE TATIN Granny Smith apple tarte tatin, apricots marinated in Grand Marnier and vanilla foam	11,50
EXTRA SCOOP OF VANILLA ICE CREAM	***+1,50***

SPECIALTY COFFEE €8,80

HAARLEM COFFEE
With Haarlem liqueur

BAILEYS COFFEE
With Baileys liqueur

MEXICAN COFFEE
With tequila and coffee liqueur

CALYPSO COFFEE
With Tia Maria and brown sugar

IRISH COFFEE
With Irish Whiskey and brown sugar

SPANISH COFFEE
With Licor 43

FRENCH COFFEE
With Grand Marnier or Cointreau

ITALIAN COFFEE
With amaretto

D.O.M. COFFEE
With D.O.M. liqueur

KISS OF FIRE
With Tia Maria and Cointreau

WINE

			€
Pinot Grigio	Dry	Glass	6,50
Radio Boca Verdejo	Dry	Glass	6,50
La Baume Chardonnay	Dry	Glass	6,50
Tolltraum	Sweet	Glass	5,50
Petit Pont	Rosé	Glass	6
Lunatico Primitivo	Red	Glass	6
Cava Brut		Bottle 75cl	25
Prosecco		Bottle 20cl	8,10
Alcohol-Free Sparkling Riesling		Can	8

COFFEE & TEA

Tea	3,20	**Espresso Macchiato**	3,80
Fresh mint or ginger tea	4	**Latte Macchiato**	4,50
Coffee	3,30	**Double espresso**	4,70
Espresso	3,30	**Flat White**	5
Cappuccino	3,70	**Hot chocolate**	4
Café Latte	3,80	**(with whipped cream)**	+0,50

SOFT DRINKS

Lemonade	2,50	**Ice-Tea and Ice-Tea Green**	3,90
Milk	2,50	**Almdudler**	5,30
Chocomel (cold), Fristi	3,80	**Schulp apple juice**	3,90
Chaudfontaine red (sparkling) or blue (still)	3,80	**Tomato juice Big Tom Spiced**	4,80
		Fresh orange juice	3,90
Coca Cola (regular, zero), Fanta, Cassis, Sprite	3,80	**Fever Tree: Ginger Ale, Ginger Beer, Mediterranean Tonic**	4,80
Bitter Lemon	3,90		

STRONG

Domestic distilled	(from price)	4,50
Foreign distilled	(from price)	5,50
Liqueurs	(from price)	5,50

JOPEN DISTILLING CO.

JOPEN GIN	**World Gin Award 2019**: Silver **SIP Awards 2018:** Gold	8,20
JOPEN GENEVER		5,90
JOPEN BARREL AGED GENEVER	**World Gin Award 2019**: World's Best Genever	6,40

Jopen Gin & Tonic With Fever Tree Mediterranean Tonic, served with red bell pepper 13

Jopen Barrel Aged Gin & Ginger Ale With Fever Tree Ginger Ale, served with fresh ginger and 14

GIN, GENEVER & WHISKY

JOPEN WHISKY

SINGLE MALT	We have used new oak barrels, bourbon barrels, and Oloroso sherry barrels. This results in harmonious flavors with a clear impact of the oak and Oloroso.	8,50
RYE	We have used new oak barrels, bourbon barrels, and Pedro Ximenez sherry barrels. The result is a harmonious taste with a clear influence of the oak and Pedro Ximenez.	8,50
PEATED SINGLE MALT	This whisky is made from a mash of heavily peated malts and aged in Slovenian oak, bourbon barrels, and partially in Pedro Ximenez sherry barrels. The result is a balanced taste with peaty notes, Slovenian oak, and a hint of Pedro Ximenez.	8,50



MORE JOPEN?

Curious about which beers are currently available? Scan the QR codes on the menu to explore our current selection, including the different beers and their flavour profiles.
Want to stay up to date with new beers, events, music and everything happening at the Jopenkerk? Follow us on social media and (J)open up.

Jopenkerk Haarlem

OUR BEERS

BOTTLE & CANS

DRAFT BEER