





ENGLISH MENU


STARTERS

RUSTIC BUNS  4.6
3 pieces of rustic buns with salted butter and extra virgin olive oil

CREAMY SAUERKRAUT SOUP*  8.1
with a tartare of home smoked salmon and summer savory
**Also possible as vegetarian option*

SMOKED BEETROOT  9.6
with a gel of basil cucumber-yuzu, and sriracha crackers
pair with: Koyt

MAINS


RAVIOLI  18.7
with celeriac and truffle, in a creamy Parmesan sauce with chervil, sweet white onion and lemon
pair with: Dubbelwit or Triple

STEAK TARTARE 17.6
raw Dutch beef, with shallots, chives, mustard, truffle mayonnaise, egg yolk and brioche


FISH OF THE DAY Daily price
pan fried and served on a cream of peas with radish, chicory and orange a gravy of carrots and a double cream chicken sauce
pair with: Juicy lager, or Hoppenbier

STEAK TARTARE 12.6
raw Dutch beef, with shallots, chives, mustard, truffle mayonnaise, egg yolk and brioche

RILETTE 10.6
pulled pork from Eisbein on a grilled brioche with pearl onion cream, sweet and sour red onion, cranberries and a gel from Jopen Pies To Meet You
pair with: Doubting Thomas

CHIOGGIA BEET  9.6
thinly sliced with a crispy tortilla, horseradish mayonnaise with Jopen Adriaan beer, sesame seeds, Atsina cress and carrot gel
pair with: Nederwit

Our employees are happy to give advice about Jopen beer and food-pairing!

FRIES AS A SIDE?  4.5
fries from FrietHoes Haarlem served seperately with mayonnaise

SLOW ROAST PORK BELLY 24.5
cooked overnight with white beans, smoked allspice and cauliflower, and a gravy of roasted garlic
pair with: Trinitas or Heavy Cross

BAVETTE 26.5
rare fried Double Dutch™ beef with polenta, beetroot, roasted red onion and Béarnaise relish served with veal gravy, perfumed with Jopen beer
pair with: Don't Trye This @Home

*Please let us know if you have any food allergies or dietary wishes.
If you are with a group it's not possible to pay separately per person.*



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DESSERTS

VEGAN CARROT & CAKE

carrot cake with raisins, Jopen Meesterstuk beer, carrot, beetroot and dark chocolate sorbet

pair with: **Heavy Cross**

11.2

CHOCOLATE NEMESIS

chocolate pie with vanilla ice cream and a sabayon made from Jopen Koyt beer

9.2

BEERAMISU

tiramisu according to Jopen prepared with dark Jopen beer and coffee liquor

8.2

CRÈME BRÛLÉE

traditional with vanilla and caramelized sugar

8.2

DUTCH CHEESE PLATTER

selection of Dutch cheeses from Fromagerie l'amuse served with compote from plums and Jopen beer, and nut bread

12.5

PREFER A DARK SPECIAL BEER FOR DESSERT?

Ask one of our employees!

SPECIAL COFFEES

HAARLEM COFFEE

BAILEYS COFFEE

MEXICAN COFFEE

CALYPSO COFFEE

IRISH COFFEE

7.5

SPANISH COFFEE

FRENCH COFFEE

ITALIAN COFFEE

D.O.M. COFFEE

KISS OF FIRE

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SMALL BITES

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OYSTERS a piece 3.8
oysters of the season

DUTCH BEETROOT  4.3
with cucumber-yuzu gel and sriracha
crackers
pair with: *Koyt*

HOME SMOKED SALMON 5
home smoked salmon with red beetroot,
cucumber-yuzu sauce and sriracha
crackers

STEAK TARTARE 5
raw Dutch beef, with shallots, chives,
mustard, truffle mayonnaise, egg yolk
and brioche

BREAD WITH STEW 5
mini brioche filled with alternating stew,
prepared with smoked bacon and Jopen
beer

SHARED DINING?
Order several small bites to share!

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