



# STARTERS

# MENU

<b>RUSTIC BUNS</b> 	4.6	<b>SMOKED BEETROOT</b> 	9.6
3 pieces of rustic buns with salted butter and extra virgin olive oil		with a gel of basil, cucumber & yuzu, and sriracha crackers <i>Pair with: Koyt</i>	
<b>Oyster</b>	3.8	<b>HOME SMOKED SALMON</b>	12.6
Oyster of the season		home smoked salmon with red beetroot, with a gel of basil, cucumber & yuzu, and sriracha crackers	
<b>CREAMY SAUERKRAUT SOUP*</b> 	8.1	<b>STEAK TARTARE</b>	12.6
with home smoked salmon <i>*Also available as vegetarian option</i>		raw Dutch beef, with shallots, chives, mustard, truffle mayonnaise, egg yolk and brioche	

# MAINS

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

<b>RAVIOLI</b> 	21.3	<b>BAVETTE</b>	26.6
with celeriac and truffle, in a creamy Parmesan sauce with chervil, sweet white onion and lemon <i>Pair with: Dubbel wit or Triple</i>		Double Dutch™ beef, served with vegetables of the season and garlic butter <i>Pair with: Don't Trye This @Home</i>	
<b>SPRING CHICKEN</b>	28.6		
roasted whole and served with vegetables of the season and a tarragon cream sauce			
<b>FISH OF THE DAY</b>	25.6		
pan fried and served with vegetables of the season and a herbal fresh lemon salsa <i>Pair with: Juicy lager, or Hoppenbier</i>			

## On the side

<b>Fries from FrietHoes Haarlem</b>	4.5
served with mayonnaise	
<b>Mixed salad</b>	3.5
<b>Extra vegetables of the season</b>	4.5



# DESSERTS

# MENU

## CHOCOLATE NEMESIS 9.2

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

## BEERAMISU 8.2

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

## CRÈME BRÛLÉE 8.2

traditional with vanilla and caramelized sugar

## DUTCH CHEESE PLATTER 12.5

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

**PREFER A DARK SPECIAL BEER FOR DESSERT?**

Ask one of our employees!

# SPECIAL COFFEES 7.5

## 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

*Please, let us know if you have any dietary wishes or allergies.*

*For groups it is not possible to pay separately. We cannot accept banknotes larger than €100,-*