

# DESSERTS

**SALTED CARAMEL CHEESECAKE** € 12,50  
With caramel foam, crunchy hazelnut

**WARM APPLE PASTRY** 10,50  
With pecan nuts and house-whipped vanilla foam

**ROCKY ROAD BROWNIE** 12,50  
With caramel foam and a stroopwafel crisp

**VEGAN MANGO CRUMBLE** 12,50  
Pie with mango compote and roasted almonds

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

# DRINKS

## 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 |
|                     | Non-alcoholic | 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)     | 3,80 | Tomato juice Big Tom Spiced    | 4,80 |
| or blue (still)                   |      | Fresh orange juice             | 3,90 |
| Coca Cola (regular, zero), Fanta, | 3,80 | Fever Tree: Ginger Ale, Ginger | 4,80 |
| Cassis, Sprite                    |      | Beer, Mediterranean Tonic      |      |
| 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.

|                                  |                                                                                  |      |
|----------------------------------|----------------------------------------------------------------------------------|------|
| <b>JOPEN GIN</b>                 | World Gin Award 2019: Silver<br>Spirits International Prestige Awards 2018: Gold | 8,20 |
| <b>JOPEN GENEVER</b>             |                                                                                  | 5,90 |
| <b>JOPEN BARREL AGED GENEVER</b> | World Gin Award 2019: World's Best Genever                                       | 6,40 |

## GIN, GENEVER & WHISKY

|                                               |                                                                                                                                                                                                                                                 |      |
|-----------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Jopen Gin &amp; Tonic</b>                  | With Fever Tree Mediterranean Tonic, served with red bell pepper                                                                                                                                                                                | 13   |
| <b>Jopen Barrel Aged Gin &amp; Ginger Ale</b> | With Fever Tree Ginger Ale, served with fresh ginger and mint                                                                                                                                                                                   | 14   |
| <b>JOPEN WHISKY</b>                           |                                                                                                                                                                                                                                                 |      |
| <b>SINGLE MALT</b>                            | 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 |
| <b>RYE</b>                                    | 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 |
| <b>PEATED SINGLE MALT</b>                     | 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 |

# MENU



# OUR BEERS



BOTTLES & CANS



ON TAP

| SANDWICHES            |                                                                                                                                 | €     |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------|-------|
| KOREAN STICKY CHICKEN | With oriental glaze, spring onion/lemon cream, fresh red onion, pickled red pepper and black sesame seed                        | 16,50 |
| SHORTRIB              | With spring onion/lemon cream, red onion with lemon/smoked paprika dressing, pickled red chili, mild chili spice rub and kimchi | 17,50 |
| BLACK ANGUS BURGER    | With smoked cheese, bacon, tartar sauce and caramelized onion compote                                                           | 18    |

|                     |                                                                                                                                  |       |
|---------------------|----------------------------------------------------------------------------------------------------------------------------------|-------|
| VENISON CARPACCIO   | With truffle mayo, pickled bundle mushroom, grana padano and roasted hazelnut pieces                                             | 18,50 |
| HOUSE SMOKED SALMON | Mixed with a lemon dressing, red onion and fresh herbs                                                                           | 17,50 |
| SARDINES            | Still in the can, with cream of lemon, sweet and sour onion and smoked beets, fresh spring onion and sweet and sour mustard seed | 15,50 |

|                                     |                                                                                                  |       |
|-------------------------------------|--------------------------------------------------------------------------------------------------|-------|
| OYSTER MUSHROOM                     | With spices, oriental glaze, spring onion/lemon cream, fresh spring onion and pickled red pepper | 15,50 |
| MELTED WILDE WEIDE CHEESE           | With tomato, roasted vegetables and radish sproutsred pepper                                     | 15,50 |
| Can be expanded with Coppa di Parma |                                                                                                  | +2,50 |

| FRIES                              |                                                                                                         | €     |
|------------------------------------|---------------------------------------------------------------------------------------------------------|-------|
| FRIES FROM FRIETHOES               | Portion of fries                                                                                        | 5     |
| LOADED FRIES SHORTRIB              | Portion of fries with slowcooked shortrib and spring onion cream                                        | 12,50 |
| LOADED FRIES KOREAN STICKY CHICKEN | Portion of fries with Korean sticky chicken, spring onion/lemon cream, pickled peppers and spring onion | 12,50 |

| SMALL COURSES                |                                                                                                       | €     |
|------------------------------|-------------------------------------------------------------------------------------------------------|-------|
| SOUP OF THE DAY              | Served with bread                                                                                     | 8,50  |
| SOUS VIDE PORK BELLY         | Glazed with oriental glaze, pickled enoki mushrooms, with a carrot and tahini cream and a fried onion | 13,50 |
| PIRI PIRI BLACK TIGER PRAWNS | Black tiger prawns. In fresh marinade with roasted vegetables                                         | 15,50 |

| MAIN COURSES  |                                                                                              | €     |
|---------------|----------------------------------------------------------------------------------------------|-------|
| BLACKENED COD | Cod in oriental marinade with oyster mushrooms, baby pak choi, fried noodles and miso butter | 26    |
| DUTCH STEAK   | With Béarnaise and roasted vegetables                                                        | 27,50 |

| TO SHARE             |                                                                                  | €     |
|----------------------|----------------------------------------------------------------------------------|-------|
| BITTERBALLEN         | Beef with mustard (per piece)                                                    | 1,45  |
| CHEESE STICKS        | With chili sauce (per piece)                                                     | 1,45  |
| CHICKEN DRUMSTICKS   | With oriental glaze and fresh spring onion                                       | 9     |
| ROASTED VEGETABLES   | With zucchini, bell pepper, onion, eggplant and roasted hazelnut                 | 7,50  |
| GRILLED CORN 'RIBS'  | With soft chili spice mix, fresh coriander and a cup of spring onion/lemon cream | 7,50  |
| LARGE TORPEDO PRAWNS | With a spicy cream, fresh spring onion and fresh red onion                       | 14,50 |

| ALL DAY MENU                |                                                                                                                                 | €     |
|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------|-------|
| FORGOTTEN VEGETABLES        | With roasted purple carrot, puffed yellow beet, parsnip, smoked red beet and parsley root with a cream of apple and red cabbage | 11,50 |
| CARPACCIO OF VENISON FILLET | With truffle mayo, pickled bundle mushroom and Grana Padano                                                                     | 16,50 |

|                           |                                                                           |       |
|---------------------------|---------------------------------------------------------------------------|-------|
| BRAISED VEAL CHEEK        | In a powerful beer gravy, with vegetable mix and crispy potato bits       | 32,50 |
| ROASTED BUTTERNUT PUMPKIN | With grilled vegetable gravy finished with beurre noisette and vegetables | 22,50 |

|                                             |                                                                                       |       |
|---------------------------------------------|---------------------------------------------------------------------------------------|-------|
| SOUS VIDE PORK BELLY                        | With Asian glaze, spring onion/lemon cream, and red onion in lemon and smoked paprika | 9     |
| OYSTERS FROM NORMANDY N°3                   | No. 3 (from 3 pieces) With mignonette and lemon                                       | 3,80  |
| DUTCH CHARCUTERIE                           | With dry sausage, Coppa di Parma from Cordemeijer and cave ham                        | 17,50 |
| CHEESES FROM FROMAGERIE L'AMUSE             | Selection of four Dutch cheeses, served with sweet tapenade and nut bread             | 14,50 |
| BURATTA DI BUFALA                           | With fresh arugula, arugula pesto                                                     | 13,50 |
| Can be expanded with thinly sliced cave ham |                                                                                       | +3,50 |
| BREAKABLE BREAD WITH DIP                    | With house-made dip of arugula pesto, pine nuts and mayonnaise                        | 5,50  |

| KIDS €10                                      |  |
|-----------------------------------------------|--|
| BLACK ANGUS MINIBURGER                        |  |
| 2 CHICKEN DRUMSTICKS                          |  |
| 2 LARGE PRAWNS                                |  |
| 2 CORN RIBS                                   |  |
| 4 BITTERBALLEN                                |  |
| 4 CHEESE STICKS                               |  |
| Served with a portion of fries from FrietHoes |  |

|                                                                    |                                                                                           |       |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------|-------|
| ASIAN SALAD                                                        | With a powerful umami dressing, finely sliced red cabbage, carrot, kimchi and cashew nuts | 14,50 |
| Can be expanded with sticky Korean chicken or sous vide pork belly |                                                                                           | +5    |
| CLASSIC GREEK SALAD                                                | With feta, house-marinated olives, cucumber and tomato                                    | 15,50 |

|                        |                                                                                                 |       |
|------------------------|-------------------------------------------------------------------------------------------------|-------|
| HAARLEM SAUSAGES       | From Cordemeijer (5 pieces)                                                                     | 12,50 |
| NUTS                   | Mixed                                                                                           | 6     |
| HOUSE-MARINATED OLIVES | Mix of Kalamata and Castelvetrano olives                                                        | 6,50  |
| SMALL GREEK SALAD      | With fresh lemon dressing, red onion and fresh parsley                                          | 6,50  |
| ROASTED PUMPKIN        | With grilled vegetable jus with beurre noisette and a mix of crispy hazelnuts and potato crisps | 6,50  |