

DESSERTS VEGA

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

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	8,20
JOPEN GENEVER	Spirits International Prestige Awards 2018: Gold	5,90

JOPEN BARREL AGED GENEVER	World Gin Award 2019: World's Best Genever	6,40
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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 mint	14

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
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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
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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
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MENU



OUR BEERS



BOTTLES & CANS



ON TAP

SANDWICHES

	€
KOREAN STICKY CHICKEN	16,50
With oriental glaze, spring onion/lemon cream, fresh red onion, pickled red pepper and black sesame seed	
SHORTRIB	17,50
With spring onion/lemon cream, red onion with lemon/smoked paprika dressing, pickled red chili, mild chili spice rub and kimchi	
BLACK ANGUS BURGER	18
With smoked cheese, bacon, tartar sauce and caramelized onion compote	
VENISON CARPACCIO	18,50
With truffle mayo, pickled bundle mushroom, grana padano and roasted hazelnut pieces	
HOUSE SMOKED SALMON	17,50
Mixed with a lemon dressing, red onion and fresh herbs	
SARDINES	15,50
Still in the can, with cream of lemon, sweet and sour onion and smoked beets, fresh spring onion and sweet and sour mustard seed	
OYSTER MUSHROOM	15,50
With spices, oriental glaze, spring onion/lemon cream, fresh spring onion and pickled red pepper	
MELTED WILDE WEIDE CHEESE	15,50
With tomato, roasted vegetables and radish sprouts red pepper	
<i>Can be expanded with Coppa di Parma</i>	+2,50

FRIES

FRIES FROM FRIETHOES

Portion of fries

LOADED FRIES SHORTRIB

Portion of fries with slowcooked shortrib and spring onion cream

LOADED FRIES KOREAN STICKY CHICKEN

Portion of fries with Korean sticky chicken, spring onion/lemon cream, pickled peppers and spring onion

SMALL COURSES

	€
SOUP OF THE DAY <small>VEGA</small>	8,50
Served with bread	
SOUS VIDE PORK BELLY	13,50
Glazed with oriental glaze, pickled enoki mushrooms, with a carrot and tahini cream and a fried onion	
PIRI PIRI BLACK TIGER PRAWNS (5 PIECES)	15,50
Black tiger prawns. In fresh marinade with roasted vegetables	

ALL DAY MENU

	€
FORGOTTEN VEGETABLES <small>VEGA</small>	11,50
With roasted purple carrot, puffed yellow beet, parsnip, smoked red beet and parsley root with a cream of apple and red cabbage	
CARPACCIO OF VENISON FILLET	16,50
With truffle mayo, pickled bundle mushroom and Grana Padano	

KIDS €10

BLACK ANGUS MINIBURGER	€ 10
2 CHICKEN DRUMSTICKS	
2 LARGE PRAWNS	
2 CORN RIBS	
4 BITTERBALLEN	
4 CHEESE STICKS	

Served with a portion of fries from FrietHoes

MAIN COURSES

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

TO SHARE

	€
BITTERBALLEN <small>FROM LODEWYCK</small>	1,45
Beef with mustard (per piece)	
CHEESE STICKS <small>VEGA</small>	1,45
With chili sauce (per piece)	
CHICKEN DRUMSTICKS (5 PIECES)	9
With oriental glaze and fresh spring onion	
ROASTED VEGETABLES <small>VEGA</small>	7,50
With zucchini, bell pepper, onion, eggplant and roasted hazelnut	
GRILLED CORN 'RIBS'	7,50
With soft chili spice mix, fresh coriander and a cup of spring onion/lemon cream	
LARGE TORPEDO PRAWNS (5 PIECES)	14,50
With a spicy cream, fresh spring onion and fresh red onion	

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

ASIAN SALAD <small>VEGA</small>	€ 14,50
With a powerful umami dressing, finely sliced red cabbage, carrot, kimchi and cashew nuts	

Can be expanded with sticky Korean chicken or sous vide pork belly

CLASSIC GREEK SALAD <small>VEGA</small>	15,50
With feta, house-marinated olives, cucumber and tomato	

HAARLEM SAUSAGES	€ 12,50
From Cordemeijer (5 pieces)	

NUTS <small>VEGA</small>	6
Mixed	

HOUSE-MARINATED OLIVES <small>VEGA</small>	6,50
Mix of Kalamata and Castelvetrano olives	

SMALL GREEK SALAD <small>VEGA</small>	6,50
With fresh lemon dressing, red onion and fresh parsley	

ROASTED PUMPKIN <small>VEGA</small>	6,50
With grilled vegetable jus with beurre noisette and a mix of crispy hazelnuts and potato crisps	