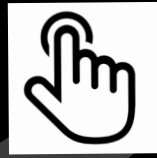




FLES  
& BLIK/  
BOTTLES  
& CANS

# OUR BEERS



VAN DE  
TAP /  
DRAFT  
BEER

# TO SHARE

## BITTERBALLEN FROM LODEWYCK

Beef bitterball with mustard (per piece)

## CHEESE STICKS VEGA

With chili sauce (per piece)

## FRESH FRIES FROM FRIETHOES

Portion of fries with sauce of your choice

## LOADED FRIES SHORTRIB

Portion of fries with slow-cooked shortrib, spring onion/lemon cream, and fresh red onion

## LOADED FRIES CRISPY CHICKEN

Portion of fries with hoisin-glazed crispy chicken, spring onion/lemon cream, pickled chili, and spring onion

## CRISPY KOREAN PORKBELLY

Korean red pepper rubbed crispy pork belly

## CHICKEN DRUMSTICKS

Hoisin glazed chicken drumsticks (5 pieces)

€

1,45

1,45

5

12,50

12,50

9

9,50

## STICKY CHICKEN

Sticky chicken with spring onion/lemon cream, pickled peppers and spring onion

## EBI KATSU

Crispy prawn snack with lemon cream, fresh spring onion, and red onion

## MAISRIBS VEGA

With umami rub and fresh lemon cream (5 pieces)

## ROASTED OYSTER MUSHROOMS VEGA

With Arbequina olive oil

## OYSTERS FROM NORMANDY N°3

With lemon and mignonette

## CHARCUTERIE FROM CORDEMEIJER

With dried sausage, Coppa di Parma from Cordemeijer, and Vita Bella

## CHEESE PLATTER FROM L'AMUSE VEGA

Selection of four Dutch cheeses served with sweet tapenade and nut bread

€

8,50

8,50

7,50

6,50

3,80  
p.s.

17,50

14,50

# TO SHARE

<b>BURRATTA DI BUFALA</b> <sup>VEGA</sup>	€	14,50
With fresh arugula and pesto.		
<i>Can be expanded with thinly sliced Vita Bella</i>	<b>+3,50</b>	
<b>HAARLEM SAUSAGES</b> FROM CORDEMIJER	€	12,50
5 pieces		

## SALADS

<b>CAESAR SALAD</b>	<i>Large</i>	<b>14,50</b>
With crispy little gem lettuce, croutons, anchovies, and 24-month-aged Grana Padano.	<i>Small</i>	<b>6,50</b>

*It can be extended with crispy chicken +5*  
*It can be extended with Coppa di Parma +3,50*

*Vegetarian option available*

<b>MIXED NUTS</b> <sup>VEGA</sup>	€	6
<b>HOMEMADE MARINATED OLIVES</b> <sup>VEGA</sup>	€	5,50
Mix of Kalamata and Castelvetrano olives		
<b>BREAK BREAD WITH DIP</b> <sup>VEGA</sup>	€	5,50
With house-made dip of arugula pesto, pine nuts and mayonnaise		

<b>WATERMELON SALAD</b> <sup>VEGA</sup>	€	8,50
With feta, red onion, mint, and kumquats		

<b>SPRING VEGETABLE SALAD</b> <sup>VEGA</sup>	<i>Large</i>	<b>16,50</b>
With walnuts, goat cheese, and fresh smoky dressing	<i>Small</i>	<b>6,50</b>

# SANDWICHES

## HAARLEM PORCHETTA

With fresh-spicy 'nduja mayonnaise and pickled red onion

## HOUSE-SMOKED SALMON

With Japanese soy mayonnaise, lemon, pickled red onion, and sweet-sour cucumber

## SHORTRIB

24-hour braised shortrib with mustard rub, gochujang coleslaw, oriental glaze, and sweet-sour cucumber

## MAKREEL

With pickled red peppers, fried capers, and fresh mayo

## GEROOSTERDE OESTERZWAM

With fresh soy mayonnaise, sweet-sour cucumber, pickled red peppers, and kalamansi onions

## CRISPY CHICKEN

With hoisin glaze, fresh spring onion, pickled red onion, and sesame seeds

€

16,50

17,50

17,50

16

15,50

16,50

## BLACK ANGUS BEEFBURGER

With fresh tartar sauce, crispy gem lettuce, smoked cheese, and caramelized onion & smoky bacon compote

## HUISGEMAAKTE HUMMUS

Fried chickpeas, smoked beets, and sweet-sour vegetables

€

18

15,50

## KIDS €10

CHOICE FROM

### BLACK ANGUS MINIBURGER

2 KIPDRUMSTICS

4 EBI KATSU

2 CORN RIBS

4 BITTERBALLEN

4 CHEESE STICKS

Served with a portion of fries from FrietHoes

# SMALL COURSES

## VEGETARIAN DAILY SOUP

Served with bread

## TUNA TARTARE

With lime, sesame seeds, olive oil, and fresh shallot. Served with crispy wonton sheet, cream, spring onion oil, and togarashi spice mix

# MAIN COURSES

## POINTED CABBAGE MAIN COURSES

With yogurt-tahini sauce, browned hazelnuts, and fresh spring vegetables

## PAN-FRIED REDFISH

With green vegetables, radicchio, crispy capers, and salsa verde

€

8,50

14,50

20,50

24,50

## FRESH SUMMER FENNEL SALAD

With fresh lime dressing, smoked beets, red pepper cream, lemon, yogurt, and roasted walnut

## TATAKI OF DUTCH BEEF

With wakame, sweet-sour cucumber, ponzu gel, crispy nori, and creamy umami mayonnaise

## BURRATA

Burrata with marinated tomatoes, crispy quinoa, basil cream.

*Option for Vita Bella with pistachio*

€

11,50

16,50

17,50

+3,50

27,50

## DUTCH BEEF STEAK

With blanched spring vegetables, roasted cherry tomatoes, and chili butter

## FRENCH CORN COB SUPRÊME

With creamy chicken-orange sauce and fresh vegetables

23,50

# DESSERTS

## MILLIONAIRE SHORTBREAD

With a crunchy base, creamy caramel, dark chocolate, toasted pecans, and vegan meringue

€

12,50

## GRANDMOTHER'S APPLE PIE

With vanilla cream and stroopwafel crunch

€

10

## YUZU LEMON TART

With fresh citrus gel and chocolate topping

10

## TIRAMISU FOAM CAKE

With chocolate curls

12,50

*EXTRA SCOOP OF VANILLA ICE CREAM*

*+1,50*

# SPECIALTY COFFEE €8,80

## HAARLEM COFFEE

With Haarlem liqueur

## CALYPSO COFFEE

With Tia Maria and brown sugar

## FRENCH COFFEE

With Grand Marnier or Cointreau

## BAILEYS COFFEE

With Baileys liqueur

## IRISH COFFEE

With Irish Whiskey and brown sugar

## ITALIAN COFFEE

With amaretto

## MEXICAN COFFEE

With tequila and coffee liqueur

## SPANISH COFFEE

With Licor 43

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

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

<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

GIN, GENEVER  
& WHISKY

<b>JOPEN WHISKY</b>		8,50
<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