

# Falstaff

## SPECIALS

<b>Pork Rack</b> Frenched rack of farm pork - mustard-thyme jus - carrot - wedges Beer tip: La Trappe Isid'or	24.90
<b>Fish &amp; Chips</b> Market fish - beer batter - tartar sauce - fries - garnish Beer tip: Geef Miech e M'uilke	19.50
<b>Risotto</b> Grilled bell pepper - basil - burrata Beer tip: Paulaner Weizen	15.90
<b>Trout salad sandwich</b> Smoked trout - pickled fennel - cherry tomato - schiacciata or brown baguette Beer tip: La Trappe Wit	13.50

## Regular taps

**Brand Pilsener** ★  
Pilsner 5%

18cl 3.10

25cl 3.90

50cl 7.80

**Jopen Blurred Lines** 25cl 5.80

NEIPA 5.3%

**Tripel Karmeliet** 30cl 6.90

Tripel 8.4%

**La Chouffe** 25cl 5.80

Belgian Blonde 8%

**Paulaner** 30cl 5.30

Hefeweizen 5.5%

50cl 8.50

**Oedipus Pais Tropical** 25cl 5.90

IPA 5%

**Two Chefs Green Bullet** 25cl 5.80

American IPA 6.5%

**Brand Vieftiën** ★ 25cl 6.00

Tripel 8%

**Kasteel Rouge** 25cl 5.70

Cherry beer 8%

**Ijwit** 25cl 5.60

White beer 6.5%

**La Trappe Witte Trappist** 30cl 5.40

White beer 5.5%

50cl 8.60

**Chimay Blauw** 25cl 6.00

Belgian Dark 9%

## Our own beers on tap

**Geef Miech e M'Uilke** ★ 25cl 5.50

Fresh blonde - Uiltje 6%

50cl 10.00

**Beppie Craft** ★ 25cl 5.60

Hoppy blonde - Jopen 7%

50cl 10.20

## Regular brewers on tap

Jopen Haarlem

Uiltje Haarlem

Moersleutel Alkmaar

Check our  
Untappd



## Beer menus

**Fust heavy** 23.00

Paulaner 0.5L - Beppie - La Chouffe/Kasteel Rouge - Tripel Karmeliet

**Trappist** 23.00

La Trappe Blond - Westmalle Tripel - La Trappe Quadrupel - Tynt Meadow

**Tutti frutti** 23.00

Liefmans Fruitesse - Lindemans Kriek - Ruwet Cidre - Kasteel Rubus

**Friends of the tap** 23.00

Moersleutel - Uiltje - Jopen - Two Chefs

**Staff specials** 23.00

Geef Miech e M'Uilke - Beppie - Hazy Jane - El Dorado

**Local neighbourhood brews** 23.00

Curtius Classic - Brand Vieftiën - Val Dieu tripel - Gulpener Ijsbock

# BEERS ON TAP

& Beer menus

## Softdrinks

Pepsi Cola/Max	3.10
Sisi	3.10
7UP Sugar Free	3.10
Lipton Ice tea/Green/Peach	3.30
Sourcy Still/Sparkling	2.90
KRNWTR+ still/sparkling 70cl	6.50
Bitter Lemon/ Cassis	3.30
Rivella	3.30
Ginger Ale	3.30
Orangina	3.70
Apple juice/ Fristi/ Chocomel	3.30
Fresh Orange Juice	4.50

## Something different?

Big Tom Tomato Juice	5
Fritz-Spritz Apfelshorle	4.80
Fever Tree Tonic	4.80
Indian - Mediterranean - Elderflower - Clementine	
Fever Tree Ginger Beer	4.80
Fever Tree Sparkling Pink Grapefruit	4.80

## Non-alcoholic

Crodino	6
0.0 Copperhead Gin &	9
Fever - Tree Elderflower tonic	
Nojito	8



## Hot drinks

Lungo	2.90
Espresso	2.90
Double espresso	4.30
Cappuccino	3.50
Café au lait	3.60
Flat white	4.70
Hot chocolate	3.50
Latte macchiato	3.90
Fresh mint tea	3.90
Fresh ginger tea	3.90
Various tea flavours	2.90
Earl Grey - Rooibos - Botanical Pleasure - Sencha Green - Peach - Ceylon	
Coffee with liqueur	8
Irish - French - Italian - Spanish	
Carajillo	5
Espresso with a shot	
Extra	0.50
Whipped cream/ caramel/ decaf/ oat milk	

## Limburgse vlaai ★

Delicious local pie from  
Patisserie Royale.

Ask about our flavours of the day!

5.50

# DRINKS

Cold & hot

## Lunch dishes

Lunch platter for two 26.90

Staff toastie - Brown bread with salmon, Val-Dieu & Heuvelland ham - garnish

Beer tip: consult our staff

Vitello tonato sandwich 15.90

Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - cherry tomato - olives - schiacciata or brown baguette

Beer tip: O'Hara's Irish Red ale

Pulled pork 14.90

Pulled pork from our barbecue - coleslaw - beer bun - barbecue sauce

Beer tip: Kees Double Haze IPA

Aged cheese sandwich 9.70

Aged cheese - piccalilli - walnuts - red onion - schiacciata or brown baguette

Beer tip: Koppel Prion des Fleurs

Flammkuchen ELzas 13.50

Crème fraîche - onion - bacon

Beer tip: Aecht Schlenkerla Rauchbier – Märzen

Caesar salad 16.80

Romaine lettuce - caesar dressing - crispy chicken - sweet anchovy - croutons - Parmesan cheese - brown bread

Beer tip: Chimay Wit

Val-Dieu salad 13.90

Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts - brown bread

Beer tip: La Trappe Isid'or

Staff toastie 8.90

Grilled schiacciata - cheese - Heuvelland ham - cocktail sauce

Beer tip: Chimay Blauw

Smoked salmon sandwich 12.90

Cold smoked salmon - red onion - dill mayonnaise - capers - schiacciata or brown baguette

Beer tip: Ijwit

Val-Dieu sandwich 12.20

Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts - schiacciata or brown baguette

Beer tip: Bootjes bier

Sunny Side Up 12.50

Three fried eggs - brown bread - ham or bacon - cheese - garnish

Beer tip: Helles/ Aecht Schlenkerla Rauchbier – Märzen

Trappist burger 14.90

Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted trappist cheese - apple syrup

Beer tip: La Trappe Quadrupel

Falafel burger 15.50

Chickpea burger - beetroot relish - hemp mayonnaise - rocket - red onion - cherry tomato - spelt bun

Beer tip: Chimay 150

## Soups

French onion soup 7.90

Gratinated - brown bread

Beer tip: Westmalle Dubbel

Seasonal soup daily price

Be surprised by our chef

*Lunch tip!*

Add a small cup of soup to your lunch dish

DO YOU HAVE AN ALLERGY?

PLEASE LET US KNOW!

**LUNCH** from 10:00 to 17:00

## Starters

Cauliflower 9.80  
Beer batter - habanero mayonnaise  
Beer tip: Jopen Mooie Nel

Flammkuchen Elzas 13.50  
Crème fraîche - onion - bacon  
Beer tip: Aecht Schlenkerla Rauchbier – Märzen

Camembert 8.90  
Oven-baked camembert - honey - rosemary - smoked almond - bread  
Beer tip: St Bernardus Abt 12

Vitello tonato 15.50  
Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - cherry tomato - olives - brown bread  
Beer tip: O'Hara's Irish Red ale

Bruschetta 7.50  
Focaccia - tomato - tapenade  
Beer tip: La Trappe Blond

## Desserts

Parfait 7.50  
Parfait - salted caramel - espresso crumble  
Beer tip: DVDK Sans Pardon

Cheese board 15.90  
Four types of cheese - fig jam - miller's bread  
Beer tip: Gulpener Ijsbock

Coffee with liqueur 8  
Irish - French - Italian - Spanish

## Main courses

Spareribs 25  
Chipotle barbecue sauce - corn - fries - aioli  
Beer tip: Brewdog Hazy Jane

Pulled pork 19.30  
Pulled pork from our Green Egg - coleslaw - beer bun - barbecue sauce - fries - garnish  
Beer tip: Kees Double Haze IPA

Trappist burger 19.20  
Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted trappist cheese - apple syrup - fries - garnish  
Beer tip: La Trappe Quadrupel

Val-Dieu salad 18.90  
Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts - brown bread  
Beer tip: La Trappe Isid'or

Caesar salad 16.80  
Romaine lettuce - caesar dressing - crispy chicken - sweet anchovy - croutons - Parmesan cheese - brown bread  
Beer tip: Chimay Wit

Falafel burger 19.80  
Chickpea burger - beetroot relish - hemp mayonnaise - rocket - red onion - cherry tomato - spelt bun - fries - garnish  
Beer tip: Chimay 150

Liège meatballs 15.50  
2 meatballs - Liège sauce - fries - garnish  
Beer tip: Curtius Classic

Pair your dish with one of our specialty beers!



**DINNER** from 10:00 to 21:00/22:00

## Dishes to share

Liège meatballs Meatballs 2pcs - Liège sauce - brown bread <b>Beer tip: Curtius Classic</b>	12.80	Chicken wings Chicken wings from our kitchen - barbecue sauce <b>Beer tip: Geef Miech e M'Uilke</b>	8.70
Flammkuchen Elzas Crème fraîche - onion - bacon <b>Beer tip: Aecht Schlenkerla Rauchbier – Märzen</b>	13.50	Nachos deluxe Three cheeses - guacamole - crème fraîche - tomato - shallot - jalapeños. Optional: meat sauce (€2.50 extra) <b>Beer tip: Beppie Craft</b>	10.50
Fries with stew of the day Crispy fries - slow-cooked stew <b>Beer tip: Consult our staff</b>	daily price	Bruschetta Focaccia - tomato - tapenade <b>Beer tip: La Trappe Blond</b>	7.50
Cheese bitterballen 6pcs Old Amsterdam - mustard mayonnaise <b>Beer tip: Beppie Craft</b>	8.70	Olives Green olives - garlic - parsley <b>Beer tip: Oedipus Pais Tropical</b>	3.90
Vitello tonato Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - cherry tomato - olives - brown bread <b>Beer tip: O'Hara's Irish Red ale</b>	15.50	Bitterballen selection Four rotating bitterballen with matching sauces, 8pcs <b>Beer tip: Consult our staff</b>	11.30
Camembert Oven-baked camembert - honey - rosemary - smoked almond - bread <b>Beer tip: St Bernardus Abt 12</b>	8.90	Chicken poppers 14pcs with sambal mayonnaise <b>Beer tip: Lagunitas IPA</b>	7.50
		Cauliflower Beer batter - habanero mayonnaise <b>Beer tip: Jopen Mooie Nel</b>	9.80

## Sharing platters

Beerplatter Small nachos deluxe (with meat sauce €1.20) - chicken wings - 4 beef bitterballen - brown bread with aioli <b>Beer tip: Beppie Craft</b>	14.90	Meat and cheese platter Two types of charcuterie - two types of cheese - garnish - brown bread <b>Beer tip: Consult our staff</b>	16.50
Vegetarian beerplatter Small nachos deluxe - fried cauliflower - 4 bitterballen - brown bread with aioli <b>Beer tip: Consult our staff</b>	14.50	Cheese platter Four types of cheese - fig jam - brown bread <b>Beer tip: Gulpener Ijsbock</b>	16.50
SuperMega beerplatter Small nachos deluxe (with meat sauce €1.50) - chicken wings - 6 beef bitterballen - meatball - charcuterie - cheese cubes - spelt bun - dips - olives <b>Beer tip: Consult our staff</b>	26.50	Meat platter Three types of charcuterie - garnish - brown bread <b>Beer tip: Aecht Schlenkerla Rauchbier - Märzen</b>	16.90

## Wines by Vojacek

### White

Chardonnay  
Chardonnay, Casa Ermelinda Freitas (PT)  
Full, tropical fruit, smooth

Verdiño Verdejo  
Rueda Verdejo, Javier Sanz (ES)  
Fresh, apple, lime

Grüner Veltliner  
Wengut Zull, Niederösterreich (AT)  
Fresh, green apple, citrus

Le Carredon  
Gros Manseng, Réunis Cébazan (FR)  
Sweet, peach, honey

Pinot Grigio  
Alto Adige, Cantina Tramin (IT)  
Light, pear, citrus

### Rosé

Grenache Rosé  
Grenache, Domaine la Colombette (FR)  
Fresh, dry, strawberry, raspberry

Steff Rosé  
Provence, Château Henri Bonnaud (FR)  
Fresh, elegant, red fruit

### Red

Pinot Noir - Premium  
Pinot Noir, Pays d'Hérault (FR)  
Light, supple, soft red fruit

Almade Merlot  
Merlot, Les Vignerons du Narbonnais (FR)  
Smooth, round, plum

Pôpa Contos da Terra Tinto  
Douro, Quinta do Pôpa (PT)  
Fruity, light spiciness

Primitivo di Manduria  
Primitivo, Collezione Ventidiciotto (IT)  
Full, ripe fruit, warm

### Bubbles

Cava Nualonge Brut  
Xarello, Macabeo, Parellada, Finca Emendis (ES)

Falstaff bubble - Roc'Ambulle  
Lightly sparkling, playful, fresh and fruity with soft bubbles (FR)

Aperol Spritz  
Aperol, Cava, Sparkling water

Limoncello Spritz  
Limoncello, Cava, Sparkling water

Campari Spritz  
Campari, Cava, Sparkling water

Amaretto Spritz  
Amaretto, Cava, Sparkling water

Licor 43 Spritz  
Licor 43, Cava, Sparkling water

Ibiza Spritz  
Licor 43, Pink Grapefruit soda

### Cocktails

Espresso Martini 11.50

Pornstar Martini 11.50

Mojito 10

Paloma 10

### Gin&Tonic

V2C Classic Gin & 12.50

Fever - Tree Indian tonic  
Dutch Dry Gin - notes of lemon and juniper

V2C Barrel Aged Gin & 14.50

Fever - Tree Ginger beer  
Barrel Aged Gin - notes of ginger and lime

V2C Orange Gin & 14

Fever - Tree Clementine tonic  
Orange Gin - notes of orange and cinnamon

V2C Orange Gin & 14.50

Copperhead Gin &  
Fever - Tree Mediterranean tonic  
Spicy gin - notes of mandarin and juniper



## WINE&COCKTAILS

## Pilseners & Lagers

<b>Budvar</b> Czech Pilsner 4.5%	33cl	4.60
<b>Gulpener Chateau Neubourg</b> ★ Urtyp Pilsener 5.5%	33cl	5.00
<b>Aecht Schlenkerla Rauch Märzen</b> Rauch Märzen 6.5% (Smoked)	50cl	7.60
<b>Guest Lager</b>	-	-

## Blonde & Strong Blonde

<b>Orval</b> Brett. Blond 6.2%	33cl	5.80
<b>La Trappe Blond</b> Blond 6.5%	33cl	5.90
<b>Two Chefs Funky Falcon</b> Pale Ale 5.2%	33cl	6.20
<b>Biere Des Amis</b> Belgian Blonde 5.8%	33cl	6.90
<b>Dutch Bargain Zeeuws Blond</b> Blond 6.7% (Gluten Free)	33cl	6.90
<b>Seef Bier</b> Blond 6.5%	33cl	6.10
<b>Saison Dupont</b> Saison 6.5%	33cl	5.30
<b>Curtius Classic</b> ★ Blond 7%	33cl	7.20
<b>Kompel Prion des Fleurs</b> ★ Honey beer 8%	33cl	6.80
<b>Duvel</b> Strong Blonde 8.5%	33cl	6.10
<b>Delirium</b> Strong Blonde 8.5%	33cl	6.70
<b>Chimay 150</b> Strong Blonde 10%	33cl	6.90
<b>Tripel</b>		
<b>La Trappe Tripel</b> Tripel 8%	33cl	5.90
<b>Westmalle Tripel</b> Tripel 9.5%	33cl	6.00
<b>Val Dieu Tripel</b> ★ Tripel 9%	33cl	6.20
<b>Paix Dieu</b> Tripel 10%	33cl	7.50
<b>Kasteel Tripel</b> Tripel 11%	33cl	6.80
<b>Oedipus Thai Thai</b> Tripel 8%	33cl	6.90
<b>Zundert 8</b> Herbal Tripel 8%	33cl	6.80

## Non-Alcoholic & Low Alcohol

<b>Heineken 0.0</b> Pilsner	30cl	3.80
<b>Paulaner 0.0</b> Hefeweizen	33cl	4.50
<b>Liefmans 0.0</b> Fruit beer	25cl	4.80
<b>La Trappe Epos 0.0</b> Blonde	33cl	5.50
<b>La Trappe Nillis 0.0</b> Brown	33cl	5.70
<b>'t Ij Vrijwit 0.5%</b> Wheat beer	33cl	6.40
<b>Jopen Non(netje) 0.5%</b> IPA	33cl	6.60
<b>Rotating Non-Alcoholic &amp; Low</b>	-	-

## White & Weizen

<b>Blanche de Namur</b> Wheat beer 4.5%	25cl	4.70
<b>Timmermans Lambicus Blanche</b> Lambic wheat beer 5.5%	33cl	6.20
<b>Texels Skuumkoppe</b> Dunkelweizen 6%	30cl	5.80
<b>Schneider Weisse Tap 5</b> HopfenWeisse/Weizen IPA 8.5%	50cl	7.50

## IPA

<b>Jopen Mooie Nel</b> American IPA 6.5%	33cl	7.20
<b>Lagunitas IPA</b> American IPA 6.2%	33cl	6.40
<b>Jopen Hop Zij Met Ons</b> IPA 6% (Gluten Free)	33cl	7.20
<b>Brewdog Hazy Jane</b> New England IPA 5%	33cl	6.80
<b>Kees Double Haze</b> Double New England IPA 8.5%	33cl	7.80
<b>Enigma El Dorado</b> Tripel IPA 10%	33cl	7.90
<b>Guest IPA</b>	-	-

## Barrel Aged

Ask our staff about our guest selection of Barrel Aged beers!

# BOTTLED & CANNED BEERS

## Brown & Warming

O'Haras Irish Red Irish Red Ale 4.3%	33cl	5.50
Seef Bootjesbier Amber 7%	33cl	6.10
Grimbergen Dubbel Dubbel 6.5%	30cl	5.30
La Trappe Dubbel Dubbel 7%	33cl	5.50
Westmalle Dubbel Dubbel 7%	33cl	5.60
La Trappe Isid'or Amber 7.5%	33cl	7.80
Gordon Finest Scotch Scotch Ale/ Wee Heavy 8%	33cl	6.60
Tynt Meadow Strong Ale 7.4%	33cl	8.20
Gulpener Ijsbock ★ Ijsbock 9%	30cl	6.50
Rochefort 8 Belgian Brown 9.2%	33cl	6.00
Sint Bernardus Abt 12 Quadrupel 10%	33cl	6.40
Hertog Jan Grand Prestige Barleywine 10%	30cl	5.40
La Trappe Quadrupel Quadrupel 10%	33cl	6.60
Kees Enjoy the Silence Quadrupel 11.5%	33cl	8.50
Guest Brown	-	-

## Porter & Stout

Guinness West Indies Porter Porter 6%	50cl	9.60
Kromme Haring Original Smokey Porter 8.5% (Smoked)	33cl	8.80
O'Haras Irish Stout Irish Dry Stout 4.3%	33cl	5.50
Dochter vd Korenaar Sans Pardon Russian Imperial Stout 11%	33cl	9.90
Guest Porter & Stout	-	-

## Historical Beer

Jopen Koyt Old-Dutch Gruit beer 8.5%	33cl	6.50
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## Sharing Bottles

Ask our staff about our bottles to share!	75cl	
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## Gueuze & Sour

Oude Geuze Boon Oude Gueuze 7%	25cl	5.90
Lindemans Cuvée Renée Oude Gueuze 6%	25cl	6.00
Duchesse de Bourgogne Flemish Red-Brown 6.2%	25cl	5.60
Oedipus Polyamorie Fruited Berliner Weisse 5%	33cl	6.50
Guest Sour	-	-

## Fruit & Sweet

Liefmans Fruitesse Fruit beer 3.8%	25cl	4.80
Lindemans Kriek Kriek 3.5%	25cl	4.90
Kasteel Rubus Fruit beer 7%	33cl	6.70
Ruwet Cidre Cider 4.5%	33cl	6.70
Apple Bandit Classic Cider 4.5%	30cl	4.90
Kasteel Tropical Tropical fruit beer 7%	30cl	6.70
Guest Fruit	-	-

*Choice stress?*

Let our beer guide on the next page inspire you, or ask our staff for advice!



More bottled beers on Untappd!



# BOTTLED & CANNED BEERS

