

Falstaff

SPECIALS

Pulled Brisket	18.90
Slow-cooked beef brisket – BBQ sauce – cheddar – romaine lettuce – pickled onion – spelt bun	
Beer pairing: Enjoy the Silence by Grand Prestige	
Shrimp Croquettes	22.50
Dutch shrimp croquettes – side salad – choice of bread or fries – cocktail sauce	
Beer pairing: Vanderginste Oud Bruin	
Grilled Chicken Thigh Skewer	20.50
Grilled chicken thigh skewer – feta yogurt sauce – fries – side salad	
Beer pairing: Schneider Weisse TAP 5	
Smoked Trout Salad Sandwich (until 5:00 PM)	13.50
Smoked trout – pickled fennel – cherry tomatoes – served on schiacciata or whole wheat baguette	
Beer pairing: La Trappe Wit	

BEERS ON DRAFT

DRINKS

LUNCH from 10:00 till 17:00

DINER sun/wed from 10:00 till 21:00 & thur/sat from 10:00 till 22:00

SHARED DISHES from 10:00 till 00:00

WINE & COCKTAILS

BEERS ON BOTTLE

Always on tap

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 Blond 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

Cherrybeer 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 brown 9%

Own beers on tap

Geef Miech e M'Uilke ★
Fresh blond - Uiltje 6%

25cl 5.50

50cl 10.00

Beppie Craft ★
Hoppy blond - Jopen 7%

25cl 5.60

50cl 10.20

Regular breweries on tap →

Jopen Haarlem

Uiltje Haarlem

Moersleutel Alkmaar

**Check our
Untappd**



Biermenu's

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

Vrienden van de tap 23.00
Moersleutel - Uiltje - Jopen - Two Chefs

Staff specials 23.00
Geef Miech e M'Uilke - Beppie - Hazy Jane - El Dorado

Uit de buurt brouwsels 23.00
Curtius Classic - Brand Vieftiën - Val Dieu tripel - Gulpener Ijsbock

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BEERS ON BOTTLE

Soft drinks

Pepsi Cola/Max	3.10
Sisi	3.10
7UP Sugar Free	3.10
Lipton Ice tea/Green/Peach	3.30
Sourcy Blauw/Rood	2.90
KRNWTR+ plat/bruin 70cl	6.50
Bitter Lemon/ Cassis	3.30
Rivella	3.30
Ginger Ale	3.30
Orangina	3.70
Apple juice/ Fristi/ Chocolate milk	3.30
Fresh orange juice	4.50

Something else?>

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

Alcoholfree

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



Warm Drinks

Lungo	2.90
Espresso	2.90
Dubbele espresso	4.30
Cappuccino	3.50
Café au lait	3.60
Flat white	4.70
Hot chocolate milk	3.50
Latte macchiato	3.90
Fresh minttea	3.90
Verse ginger tea	3.90
Diverse teaflavours	2.90
Earl Grey - Rooibos - Botanical Pleasure - Sencha Green - Peach - Ceylon	
Coffee with liquor	8
Irish - French - Italian - Spanish	
Carajillo	5
Espresso with splash of liquor	
Extra	0.50
Whipped cream/ caramel/ decafe/ oat milk	

Limburgse Vlaai ★

Delicious local vlaai from
Patisserie Royale

Ask about today's flavours!
5.50

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BEERS ON BOTTLE

Lunchdishes

Lunchplatter 2 persons	26.90	Smoked salmon sandwich	12.90
Staff toastie – brown bread with salmon, Val-Dieu cheese & Heuvallandham – garnish		Cold smoked salmon – red onion – dill mayonnaise – capers – schiacciata or brown baguette	
Beertip: ask our staff		Beertip: Ijwit	
Vitello Tonato sandwich	15.90	Val-Dieu Sandwich	12.20
Slow-cooked veal – tuna mayonnaise – capers – pickled red onion – arugula – cherry tomato – olives – schiacciata or brown baguette		Warm abbey cheese from Aubel – bacon – honey – balsamic – pine nuts – schiacciata or brown baguette	
Beer tip: Galway Bay Ostara Stout		Beertip: Bootjes bier	
Pulled pork	14.90	Sunny Side Up	12.50
Pulled pork from our green egg – coleslaw – beer bun – BBQ sauce		Three fried eggs – brown bread – ham or bacon – cheese – garnish	
Biertip: Kees Double Haze IPA		Beertip: Helles/ Aecht Schlenkerla Rauchbier – Märzen	
Aged cheese sandwich	9.70	Trappistburger	14.90
Mature cheese – piccalilly – walnuts – red onion – schiacciata or brown baguette		Beef burger – beer bun – iceberg lettuce – tomato – pickles – bacon – fried onion – melted Trappist cheese – apple syrup	
Beertip: Koppel Prion de Fleurs		Beertip: La Trappe Quadrupel	
Flammkuchen	13.50	Val-Dieu salad	13.90
Crème fraîche – onion – bacon		Warm abbey cheese from Aubel – bacon bits – honey – balsamic – pine nuts – brown bread	
Beer tip: Aecht Schlenkerla Rauchbier – Märzen		Beertip: La Trappe Isid'or	
Caesar salade		Soups	
Romaine lettuce – Caesar dressing – crispy chicken – sweet anchovies – croutons – Parmesan cheese – brown bread	16.80	French onionsoep	7.90
Beertip: Chimay Wit		Gratinated – brown bread	
Staff toastie		Beertip: Westmalle Dubbel	
Grilled schiacciata – cheese – Heuvelland ham – cocktail sauce	8.90	Seasonal soup	dagprijs
Beertip: Chimay Blauw		Let our chef surprise you	

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BEERS ON BOTTLE

First courses

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

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

Camembert 7.80
Oven-baked camembert – honey – rosemary – smoked almonds – bread
Beertip: St. Bernardus Abt 12

Vitello Tonato 15.50
Slow-cooked veal – tuna mayonnaise – capers – pickled red onion – arugula – cherry tomato – olives – brown bread
Beer tip: Galway Bay Ostara Stout

Waldkorn bread with dips 7.50
2 rolls - aioli - tomaten tapenade
Beertip: La trappe Blond

Desserts

Parfait 7.50
Parfait - salted caramel - espresso crumble
Beertip: DVDK Sans Pardon

Cheeseplatter 15.90
Four cheeses – fig jam – brown bread
Beertip: Gulpener Ijsbock

Coffee with liquor 8.50
Irish - French - Italian - Spanish

Main courses

Spareribs 25.00
Chipotle barbeque saus - mais - potato wedges - aioli
Beertip: Brewdog Hazy Jane

Pulled pork 19.30
Pulled pork from our green egg – coleslaw – beer bun – BBQ sauce - fries - garnish
Beertip: Kees Double Haze IPA

Trappistburger 19.20
Beef burger – beer bun – iceberg lettuce – tomato – pickles – bacon – fried onion – melted Trappist cheese – apple syrup - fries - garnish
Beertip: La Trappe Quadrupel

Val-Dieu Salad 18.90
Warm abbey cheese from Aubel – bacon bits – honey – balsamic – pine nuts – brown bread
Beertip: La Trappe Isid'or

Caesar salad 16.80
Romaine lettuce – Caesar dressing – crispy chicken – sweet anchovy – croutons – Parmesan – brown bread
Beertip: Chimay Wit

Liège Meatballs 15.50
Two meatballs – Liège-style sauce – fries – side salad
Beer pairing: Curtius Classic

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SHARED DISHES

from 10:00 till 00:00

WINE & COCKTAILS

BEERS ON BOTTLE

Dishes to share

Liege meatbal	12.50	Chicken wings	8.70
Meatbal – Liège sauce – country bread		House-marinated wings – barbecue sauce	
Beertip: Curtius Classic		Beertip: Geef Miech e M'Uilke	
Flammkuchen	13.50	Nacho's deluxe	10.50
Crème fraîche – onion – bacon		Three cheeses – guacamole – crème fraîche – tomato – shallot – jalapeños	
Beer tip: Aecht Schlenkerla Rauchbier – Märzen		Optional: minced meat sauce (+€2.50)	
		Beertip: Beppie Craft	
Stew of the day with fries	dagprijs	Bruschetta	7.50
Fries – seasonal stew from our kitchen		Foccacia - tomaat - tapenade	
Beertip: Overleg met ons personeel		Biertip: La Trappe Blond	
Cheese bitterballen	8.70	Olives	3.90
6ps. from Old Amsterdam - mustardmayonaise		Green olives - garlic - parsley	
Beertip: Beppie Craft		Beertip: Oedipus Pais Tropical	
Vitello Tonato	15.50	Bitterballen selection	11.30
Slow-cooked veal – tuna mayonnaise – capers – pickled red onion – arugula – cherry tomato – olives – brown bread		Four changing bitterballen with matching sauces, 8ps.	
Beer tip: Galway Bay Ostara Stout		Beertip: Ask our staff	
Camembert	8.90	Chicken Poppers	10.00
Oven-baked camembert – honey – rosemary – smoked almonds – bread		. with chilimayonaise	
Beertip: St Bernardus Abt 12		Beertip: Lagunitas IPA	

Platters to share

Beerplatter	14.90	Meat & cheese platter	16.50
Mini nachos deluxe (minced meat +€1.20) – chicken wings – 4 beef bitterballen – Waldkorn bread with aioli		Two cold cuts – two cheeses – garnish – brown bread	
Beertip: Beppie Craft		Biertip: Overleg met ons personeel	
Beerplatter vegetarian	14.50	Cheeseplatter	16.50
Mini nachos deluxe – cauliflower – 4 cheese bitterballen – Waldkorn bread with aioli		Four cheeses – fig jam – brown bread	
Beertip: Ask our staff		Beertip: Gulpener Ijsbock	
Super mega beerplatter	25.80	Meatplatter	16.90
Mini nachos deluxe (+€1.50 minced meat) – chicken wings – 6 beef bitterballen – meatballs – charcuterie – cheese cubes – Waldkorn bread – dips – olives		Three cold cuts – garnish – country bread	
Beertip: Ask our staff		Beertip: Aecht Schlenkerla Rauchbier - Märzen	

SHARED DISHES

from 10:00 till 00:00

WINE & COCKTAILS

BEERS ON BOTTLE

Wines from Vojacek

Whit

	Glas/ Fles
Chardonnay Chardonnay, Casa Ermelinda Freitas (PT) Vol, tropisch fruit, zacht	5.50/ 27.50
Verdiño Verdejo Rueda Verdejo, Javier Sanz (ES) Fris, appel, limoen	6/ 30
Grüner Veltliner Wengut Zull, Niederösterreich (AT) Fris, groene appel, citrus	6/ 30
Le Carredon Gros Manseng, Réunis Cébazan (FR) Zoet, perzik, honing	5.50/ 27.50
Pinot Grigio Alto Adige, Cantina Tramin (IT) Licht, peer, citrus	-/ 37.50

Rose

	Glas/ Fles
Grenache Rosé Grenache, Domaine la Colombette (FR) Fris, droog, aardbei, framboos	5.50/ 27.50
Steff Rosé Provence, Château Henri Bonnaud (FR) Fris, elegant, rood fruit	6/ 30

Red

	Glas/ Fles
Pinot Noir - Premium Pinot Noir, Pays d'Hérault (FR) Licht, soepel, zacht rood fruit	5.50/ 27.50
Almade Merlot Merlot, Les Vignerons du Narbonnais (FR) Zacht, rond, pruim	5.50/ 27.50
Pôpa Contos da Terra Tinto Douro, Quinta do Pôpa (PT) Fruitig, soepel, lichte kruidigheid	6/30
Primitivo di Manduria Primitivo, Collezione Ventidiciotto (IT) Vol, rijp fruit, warm	-/37.50

Sparkling

	Glas/ Fles
Cava Nualonge Brut Xarello, Macabeo, Parellada, Finca Emendis (ES)	5.50/ 27.50
Falstaff bubbel - Roc'Ambulle Licht mousserend, speels, fris en fruitig met zachte bubbels (FR)	6.50/ 35

Spritz

Aperol Spritz Aperol, Cava, Spa rood	8.50
Limoncello Spritz Limoncello, Cava, Spa rood	8.50
Campari Spritz Campari, Cava, Spa Rood	8.50
Amaretto Spritz Amaretto, Cava, Spa rood	8.50
Licor 43 Spritz 43, Cava, Spa rood	8.50
Ibiza Spritz 43, Pink Grapefruit soda	8.50



Gin&Tonics

V2C Classic Gin & Fever - Tree Indian tonic Dutch Dry Gin - hints of lemon & juniper	12.50
V2C Barrel Aged Gin & Fever - Tree Ginger Beer Barrel Aged Gin - hints of lime & ginger	14.50
V2C Orange Gin & Fever - Tree Clementine tonic Orange Gin - hints of cinnamon & orange	14.00
Copperhead Gin & Fever - Tree Mediterranean tonic Kruidige gin - hints of orange & juniper	14.50

Cocktails

Espresso Martini	11.50
Pornstar Martini	11.50
Mojito	10.00
Paloma	10.00

WINE & COCKTAILS

BEERS ON BOTTLE

Pilseners & Lagers

Budvar	33cl	4.60
Tsjechisch Pilsener 4.5%		
Gulpener Chateau Neubourg ★	33cl	5.00
Urtyp Pilsener 5.5%		
Aecht Schlenkerla Rauch Märzen	50cl	7.60
Rauch Märzen 6.5% (Gerookt)		
Wisselend Lager	-	-

Blond & Strong blond

Orval	33cl	5.80
Brett. Blond 6.2%		
La Trappe Blond	33cl	5.90
Blond 6.5%		
Two Chefs Funky Falcon	33cl	6.20
Pale Ale 5.2%		
Biere Des Amis	33cl	6.90
Belgisch Blond 5.8%		
Dutch Bargain Zeeuws Blond	33cl	6.90
Blond 6.7% (Gluten Vrij)		
Seef Bier	33cl	6.10
Blond 6.5%		
Saison Dupont	33cl	5.30
Saison 6.5%		
Curtius Classic ★	33cl	7.20
Blond 7%		
Kompel Prion des Fleurs ★	33cl	6.80
Honingbier 8%		
Duvel	33cl	6.10
Sterk Blond 8.5%		
Delirium	33cl	6.70
Sterk Blond 8.5%		
Chimay 150	33cl	6.90
Sterk Blond 10%		

Tripel

La Trappe Tripel	33cl	5.90
Tripel 8%		
Westmalle Tripel	33cl	6.00
Tripel 9.5%		
Val Dieu Tripel ★	33cl	6.20
Tripel 9%		
Paix Dieu	33cl	7.50
Tripel 10%		
Kasteel Tripel	33cl	6.80
Tripel 11%		
Oedipus Thai Thai	33cl	6.90
Tripel 8%		
Zundert 8	33cl	6.80
Kruiden Tripel 8%		

Alcoholfree & Alcoholpoor

Heineken 0.0	30cl	3.80
Pilsener		
Paulaner 0.0	33cl	4.50
Hefeweizen		
Liefmans 0.0	25cl	4.80
Fruitbier		
La Trappe Epos 0.0	33cl	5.50
Blond		
La Trappe Nillis 0.0	33cl	5.70
Bruin		
't Ij Vrijwit 0.5%	33cl	6.40
Witbier		
Jopen Non(netje) 0.5%	33cl	6.60
IPA		
Wisselend Alcoholvrij & Arm	-	-

White & Weizen

Blanche de Namur	25cl	4.70
Witbier 4.5%		
Timmermans Lambicus Blanche	33cl	6.20
Lambiek Witbier 5.5%		
Texels Skuumkoppe	30cl	5.80
Dunkelweizen 6%		
Schneider Weisse Tap 5	50cl	7.50
HopfenWeisse/Weizen IPA 8.5%		

IPA

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

Barrel Aged

Ask about our changing selection of barrel-aged beers!

Brown & warming

O'Haras Irish Red
Irish Red Ale 4.3%

Seef Bootjesbier
Amber 7%

Grimbergen Dubbel
Dubbel 6.5%

La Trappe Dubbel
Dubbel 7%

Westmalle Dubbel
Dubbel 7%

La Trappe Isid'or
Amber 7.5%

Gordon Finest Scotch
Scotch Ale/ Wee Heavy 8%

Tynt Meadow
Strong Ale 7.4%

Gulpener Ijsbock ★
Ijsbock 9%

Rocheport 8
Belgisch Bruin 9.2%

Sint Bernardus Abt 12
Quadrupel 10%

Hertog Jan Grand Prestige
Barleywine 10%

La Trappe Quadrupel
Quadrupel 10%

Kees Enjoy the Silence
Quadrupel 11.5%

Wisselend Bruin

33cl 5.50

33cl 6.10

30cl 5.30

33cl 5.50

33cl 5.60

33cl 7.80

33cl 6.60

33cl 8.20

30cl 6.50

33cl 6.00

33cl 6.40

30cl 5.40

33cl 6.60

33cl 8.50

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Gueuze & Sour

Oude Geuze Boon
Oude Gueuze 7%

Lindemans Cuvée Renée
Oude Gueuze 6%

Duchesse de Bourgogne
Vlaams Roodbruin 6.2%

Oedipus Polyamorie
Fruited Berliner Weisse 5%

Wisselend Zuur

25cl 5.90

25cl 6.00

25cl 5.60

33cl 6.50

- -

Fruity & Sweet

Liefmans Fruitesse
Fruitbier 3.8%

Lindemans Kriek
Kriek 3.5%

Kasteel Rubus
Fruitbier 7%

Ruwet Cidre
Cider 4.5%

Apple Bandit Classic
Cider 4.5%

Kasteel Tropical
Tropisch fruitbier 7%

Wisselend Fruit

25cl 4.80

25cl 4.90

33cl 6.70

33cl 6.70

30cl 4.90

30cl 6.70

- -

Porter & Stout

Guinness West Indies Porter
Porter 6%

Kromme Haring Original Smokey
Porter 8.5% (Gerookt)

O'Haras Irish Stout
Irish Dry Stout 4.3%

Dochter vd Korenaar Sans Pardon
Russian Imperial Stout 11%

Wisselend Porter & Stout

50cl 9.60

33cl 8.80

33cl 5.50

33cl 9.90

- -

Historical beer

Jopen Koyt
Oud-Nederlands Gruitbier 8.5%

33cl 6.50

Sharing Bottles

Ask about our sharing
bottles

**More beers
on
untapped**



BEERS ON BOTTLE