FALSTAFF

SPECIALTY BEER
LUNCH - DINNER - SNACKS

SPECIALS — 2
Rotating seasonal dishes

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Soups
Sandwiches

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Permanent brewers
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Blonde, White & IPA
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SPECIALS

ENJOY IT WHILE IT LASTS!

Steak Frites

Fried entrecôte - extra thin fries - café de paris sauce

Beer tip: Paix Dieu Tripel
19.50

Schnitzel

Breaded pork schnitzel - lingonberries - mushroom cream sauce - lemon - garnish - fries

Beer tip: Paulaner Weizen
18

Mussels in garlic

Garlic - cream - leek - celery - fries

Beer tip: Chimay Wit
17.5

Thai mussels

Coconut - green curry - fries

Beer tip: La Trappe Wit
17.5

Mushroom risotto

Mushrooms - truffle - rocket - Parmesan

Beer tip: La Trappe Isid'or
16.5

DO YOU HAVE AN ALLERGY? PLEASE LET US KNOW!

LUNCH

LUNCH DISHES

Lunch platter for 2 — 27
Falstaff tosti - brown bread with salmon, Val-Dieu & Heuvelland ham - garnish
Beer tip: Brand Pilsener

Pumpkin flammkuchen — 14
Crème fraîche - onion - pumpkin - goat cheese - beer syrup - walnut
Beer tip: Jopen Koyt

Staff Tosti — 9
Grilled schiacciata - cheese - Heuvelland ham - cocktail sauce
Beer tip: Chimay Blauw

Sunny side up — 13.5
Three fried eggs - brown bread - ham or bacon - cheese - garnish
Beer tip: Schlenkerla Rauch Marzen

BURGERS

Extra: fries (+2.50) or salad (+2.50)

Trappist burger — 15
Beef burger - beer bun - iceberg lettuce - tomato - pickle - bacon - fried onion - melted trappist cheese - apple syrup
Beer tip: La Trappe Quadruppel

Veggie burger — 15.5
Crispy bean burger - burger bun - beetroot relish - rocket - red onion - cherry tomato - truffle mayonnaise
Beer tip: Westmalle Dubbel

Pulled pork burger — 15
Pulled pork from our Green Egg - coleslaw - beer bun - barbecue sauce
Beer tip: Kees Double Haze IPA

Chicken burger — 15
Crispy chicken burger - iceberg lettuce - red onion - pickle - cheddar - pepper mayonnaise
Beer tip: Lagunitas IPA

SANDWICHES

Choice of schiacciata or brown baguette

Smoked salmon sandwich — 13
Cold smoked salmon - red onion - dill mayonnaise - capers
Beer tip: Brouwerij IJ - IJwit

Val-Dieu sandwich — 12.5
Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts
Beer tip: ABC - Bootjes bier

Vitello tonato sandwich — 16
Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - olives
Beer tip: O'Hara's Irish Red ale

Aged cheese sandwich — 10
Aged cheese - piccalilly - walnuts - red onion
Beer tip: Kompel Prion des Fleurs

SALADES

Served with brown bread

Val-Dieu salad — 14
Warm abbey cheese from Aubel - bacon strips - honey - balsamic - pine nuts
Beer tip: La Trappe Isid'or

Caesar salad — 17
Romaine lettuce - caesar dressing - crispy chicken - sweet anchovy - croutons - Parmesan cheese
Beer tip: Chimay Wit

SOUPS

French onion soup — 8
Gratinated - brown bread
Beer tip: Westmalle Dubbel

Seasonal soup — daily price
Let our chef surprise you

Add a small bowl of soup to your lunch dish from 4 euro

DINER

STARTERS

Craving something to start or to share?
Discover our fingerfoods on the right!

MEALSALADS

Served with brown bread

Val-Dieu salad — 19
Warm abbey cheese from Aubel - bacon strips - honey - balsamic - pine nuts
Beer tip: La Trappe Isid'or

Caesar salad — 17
Romaine lettuce - caesar dressing - crispy chicken - sweet anchovy - croutons - Parmesan cheese
Beer tip: Chimay Wit

BURGERS

Served with fries and salad

Trappist burger — 19
Beef burger - beer bun - iceberg lettuce - tomato - pickle - bacon - fried onion - melted trappist cheese - apple syrup
Beer tip: La Trappe Quadruppel

Veggie burger — 19
Crispy bean burger - burger bun - beetroot relish - rocket - red onion - cherry tomato - truffle mayonnaise
Beer tip: Westmalle Dubbel

Pulled pork burger — 20
Pulled pork from our Green Egg - coleslaw - beer bun - barbecue sauce
Beer tip: Kees Double Haze IPA

Chicken burger — 19.5
Crispy chicken burger - iceberg lettuce - red onion - pickle - cheddar - pepper mayonnaise
Beer tip: Lagunitas IPA

FALSTAFF FAVOURITES

Served with fries

Spareribs — 22.5
Chipotle barbecue sauce - corn cob
Beer tip: Brewdog Hazy Jane

Liège meatballs — 15.5
2 homemade meatballs - Liège sauce - garnish
Beer tip: Curtius Classic



DESSERTS

Parfait — 7.5
Silky French ice dessert - salted caramel - espresso crumble
Beer tip: DVDK Sans Pardon

Cheese platter — 16
Four kinds of cheese - fig confiture - brown bread
Beer tip: Gulpener IJsbock

Make it complete!
Choose the beer tip with your dish.

SNACKS

DISHES TO SHARE

Liège meatballs 13
Homemade meatballs 2pc - Liège sauce - brown bread

Pumpkin flammkuchen 14
Crème fraîche - onion - pumpkin - goat cheese - beer syrup - walnut

Fries with today's stew daily price
Fries - rotating beef stew

Truffle parmesan fries 6
Fries - truffle mayonnaise - Parmesan flakes

Cheese bitterballen 8.5
6pc Old Amsterdam - mustard mayonnaise

Vitello tonato 15.5
Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - olives - brown bread

Camembert 9
Oven-baked camembert - honey - rosemary - smoked almond - bread

Chicken wings 9
Chicken wings from our own kitchen - barbecue sauce

Nacho's deluxe 10.5
Three cheeses - guacamole - crème fraîche - tomato - shallot - jalapeños
Optional: meat sauce (€2.50 extra)

Bruschetta 7.5
Focaccia - tomato - tapenade

Bread with dips 7.5
Spelt loaf - aioli - tapenade

Olives 4
Green olives - garlic - parsley

Bitterballen selection 11.5
8pc - rendang - beef - cheese - spinach - sauces

Beef bitterballen 8.5
8pc from Oma Bobs - mustard

Chicken poppers 7.5
14pc with sambal mayonnaise

Cauliflower 10
Beer batter - habanero mayonnaise

PLATTERS TO SHARE

Beer platter 15
Small nacho's deluxe (with meat sauce €1.20) - chicken wings - 4 beef bitterballen - brown bread with aioli

Cheese platter 16.5
Four kinds of cheese - fig confiture - brown bread

Veggie beer platter 14.5
Small nacho's deluxe - fried cauliflower - 4 bitterballen - brown bread with aioli

Meat platter 17
Three kinds of charcuterie - garnish - brown bread

SuperMega beer platter
Small nacho's deluxe (with meat sauce €1.50) - chicken wings - 6 beef bitterballen - homemade Liège meatball - charcuterie - cheese cubes - spelt loaf - dips - olives
26.5

HOT & COLD DRINKS

SOFT DRINKS

Pepsi Cola/Max	3.20
Sisi	3.20
7UP Sugar Free	3.20
Lipton Ice tea/Green/Peach	3.40
Sourcy Blue/Red	3.20
Zereau water still/sparkling 70cl	6.50
Bitter Lemon/ Cassis/Ginger ale	3.50
Rivella	3.50
Orangina	4.20
Apple juice/ Fristi/ Chocolate milk	3.60
Fresh orange juice	4.60

SOMETHING DIFFERENT?

Big Tom Tomato Juice	5.20
Fritz-Spritz Apfelshorle	5.10
Fever Tree Tonic Indian - Mediterranean - Elderflower - Clementine	4.90
Fever Tree Ginger Beer	4.90
Fever Tree Sparkling Pink Grapefruit	4.90

BOTANICAL LEMONADES

Tropical Glow 4.50
Notes of mango, passion fruit and coconut

Citrus Smash 4.50
Notes of lemon and basil

Berry Blossom 4.50
Notes of strawberry, raspberry and rosemary

MOCKTAILS

Crodino	6.00
0.0 Copperhead Gin & Fever - Tree Elderflower tonic	9.00
Nojito	8.00
Chavin Zero Blanc de Blancs French sparkling	6.00

HOT

Lungo	3.10
Espresso	3.10
Double espresso	4.90
Cappuccino	3.50
Café au lait	3.80
Flat white	4.90
Hot chocolate	3.50
Latte macchiato	3.90
Fresh mint tea	3.90
Fresh ginger tea	3.90
Various teas Earl Grey - Rooibos - Botanical Pleasure - Sencha Green - Peach - Ceylon	3.10
Coffee with liqueur Irish - French - Italian - Spanish	8.00
Carajillo Espresso with a splash of liqueur	5.00
Extra Whipped cream/ caramel/ decaf/ oat milk	0.50



Limburgse vlaai
Rotating flavours
5.50

WINES & COCKTAILS

SPARKLING

	glass	bottle
Cava Nualonge Brut Sparkling, dry, refined (ES)	6	30
Falstaff bubble - Roc'Ambulle Playful, crisp and fruity (FR)	6	30

WHITE

Chardonnay Full-bodied, tropical fruit, soft (PT)	5.5	27.5
Verdiño Verdejo Crisp, apple, lemon (ES)	6	30
Grüner Veltliner Crisp, green apple, citrus (AT)	6	30
Le Carredon Sweet, peach, honey (FR)	5.5	27.5
Pinot Grigio Light, pear, citrus (IT)	-	37.5

ROSE

Grenache Rosé Crisp, dry, strawberry, raspberry (FR)	5.5	27.5
Steff Rosé - Provence Crisp, elegant, red fruit (FR)	6	30

RED

Pinot Noir - Premium Light, smooth, soft red fruit (FR)	5.5	27.5
Almade Merlot Soft, rounded, plum (FR)	5.5	27.5
Pôpa Contos da Terra Tinto Fruity, smooth, light spiciness (PT)	6	30
Primitivo di Manduria Full-bodied, ripe fruit, warm (IT)	-	37.5

COCKTAILS

Espresso Martini	11.5
Pornstar Martini	11.5
Mojito	10
Paloma	10

SPRITZ

With cava and Spa red



Aperol Spritz	8.50
Limoncello Spritz	8.50
Campari Spritz	8.50
Amaretto Spritz	8.50
Licor 43 Spritz	8.50
Ibiza Spritz Licor 43, pink grapefruit soda	8.50

FALSTAFF COCKTAILS

Tropic like it's hot Vodka, passion fruit, mango and coconut	8.80
I think I wanna berry you Vodka, strawberry, raspberry and rosemary	8.80
Oops... I smashed it again Tequila, lemon and basil	8.80



GIN & TONIC

Fever-Tree tonic

V2C Classic Gin & Indian tonic Notes of lemon and juniper	12.50
V2C Barrel Aged Gin & Ginger beer Notes of ginger and lime	14.50
V2C Orange Gin & Clementine tonic Notes of orange and cinnamon	14.00
Copperhead Gin & Mediterranean tonic Notes of mandarin and juniper	14.50

BEERS ON TAP

HOUSE BEERS ON TAP

Geef Miech e M'Uilke ★ Fresh blond - Uiltje 6%	25cl 50cl	**5.60** **10.20**
Beppie Craft ★ Hoppy Blond - Jopen 7%	25cl 50cl	**5.50** **10.00**

PERMANENT TAPS

Brand Pilsner ★ Pilsner 5%	18cl 25cl 50cl	**3.20** **4.10** **8.00**
IJwit Witbier 6.5%	25cl	**5.60**
La Chouffe Belgian Blond 8%	25cl	**5.80**
Tripel Karmeliet Tripel 8.4%	30cl	**6.90**
Paulaner Hefeweizen 5.5%	30cl 50cl	**5.30** **8.50**
Oedipus Pais Tropical IPA 5%	25cl	**5.90**
Kees Double Haze Double NEIPA 8.5% ★	25cl	**6.50**
Brand Vieftiën Tripel 8%	25cl	**6.00**
Kasteel Rouge Cherry beer 8%	25cl	**5.70**
Jopen Mooie Nel American IPA 6.5%	25cl	**5.80**
Two Chefs Bon Chef New England IPA 5%	25cl	**5.80**
La Trappe Isid'or Amber 7.5%	25cl	**6.00**
Chimay Blauw Belgian Brown 9%	25cl	**6.00**

ROTATING TAP

Besides our permanent tap beers we always have 5 rotating beers! Ask our staff about the selection or check Untappd!

PERMANENT BREWERS

Rotating beers from these permanent brewers! Ask our staff which beer is on tap right now!

Jopen	Haarlem
Uiltje	Haarlem



BEER TASTING?

On reservation we also organise our Falstaff Beer Tasting! Taste four unique beers and discover the stories behind them, from €17 per person.

UNTAPPD

BOTTLED & CANNED BEERS

PILS & LAGERS

Budvar Czech Pilsner 5%	33cl	4.60
Chateau Neubourg ★ Urtyp Pilsner 5.5%	33cl	5.00
Aecht Schlenkerla Rauch Märzen 5.1% (Smoked)	33cl	7.60
Rotating Lager	-	-

BLOND & STRONG BLOND

Orval Brett Blond 6.2%	33cl	5.80
La Trappe Blond Blond 6.5%	33cl	5.90
Two Chefs Funky Falcon Pale Ale 5.2%	33cl	6.20
Bier Des Amis Belgian Blond 5.8%	33cl	6.90
Zeeuws Blond Blond 6.7% (Gluten Free)	33cl	6.90
Seef Bier Blond 6.5%	33cl	6.10
Saison Dupont Saison 6.5% ★	33cl	5.30
Curtius Classic Blond 7% ★	33cl	7.20
Kompel Prion des Fleurs Honey beer 8%	33cl	6.80
Duvel Strong Blond 8.5%	33cl	6.10
Delirium Tremens Strong Blond 8.5%	33cl	6.70
Chimay 150 Strong Blond 10%	33cl	6.90

TRIPEL

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

ALCOHOL-FREE & LOW ALCOHOL

Heineken 0.0 Pilsner	30cl	3.80
Chouffe 0.0 Blond	33cl	4.50
Paulaner 0.0 Hefeweizen	33cl	4.50
Liefmans 0.0 Fruit beer	25cl	4.80
La Trappe Epos 0.0 Blond	33cl	5.50
La Trappe Nillis 0.0 Brown	33cl	5.70
Karmeliet 0.4% Tripel	33cl	5.70
t' IJ Vrijwit 0.5% Witbier	33cl	6.40
Jopen Non(netje) 0.5% IPA	33cl	6.60
Bon Chef 0.5% IPA	33cl	6.20
Rotating alcohol-free & low alcohol	-	-

WHITE & WEIZEN

Blanche de Namur Witbier 4.5%	25cl	4.70
La Trappe Wit Witbier 5.5%	33cl	5.20
Lambicus Blanche Lambic Witbier, Timmermans 4.5%	33cl	5.80
Texels Skuumkoppe Dunkelweizen 6%	33cl	7.50
Schneider Weisse Tap 5 Hopfenweisse/Weizen IPA 8.2%	50cl	7.50

IPA

Brewdog Hazy Jane New England IPA 5%	33cl	6.80
Lagunitas IPA American IPA 6.2%	33cl	6.40
Jopen Hop Zij Met Ons IPA 6% (Gluten Free)	33cl	7.20
Enigma El Dorado Tripel IPA 10%	33cl	7.90
Rotating IPA	-	-

MORE ON THE NEXT PAGE

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
Gorden 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
Rotating 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
Rotating Porter & Stout	-	-

HISTORIC BEER

Jopen Koyt Old Dutch Gruit beer 8.5%	33cl	6.50

GEUZE & SOUR

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

FRUIT & SWEET

Liefmans on the rocks 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
Appel Bandit Classic Cider 4.5%	30cl	4.90
Kasteel Tropical Tropical fruit beer 7%	33cl	6.70
Tarot Noir Fruit beer 8%	25cl	5.80
Rotating Fruit	-	-

BARREL AGED

Ask about our rotating Barrel aged beers!

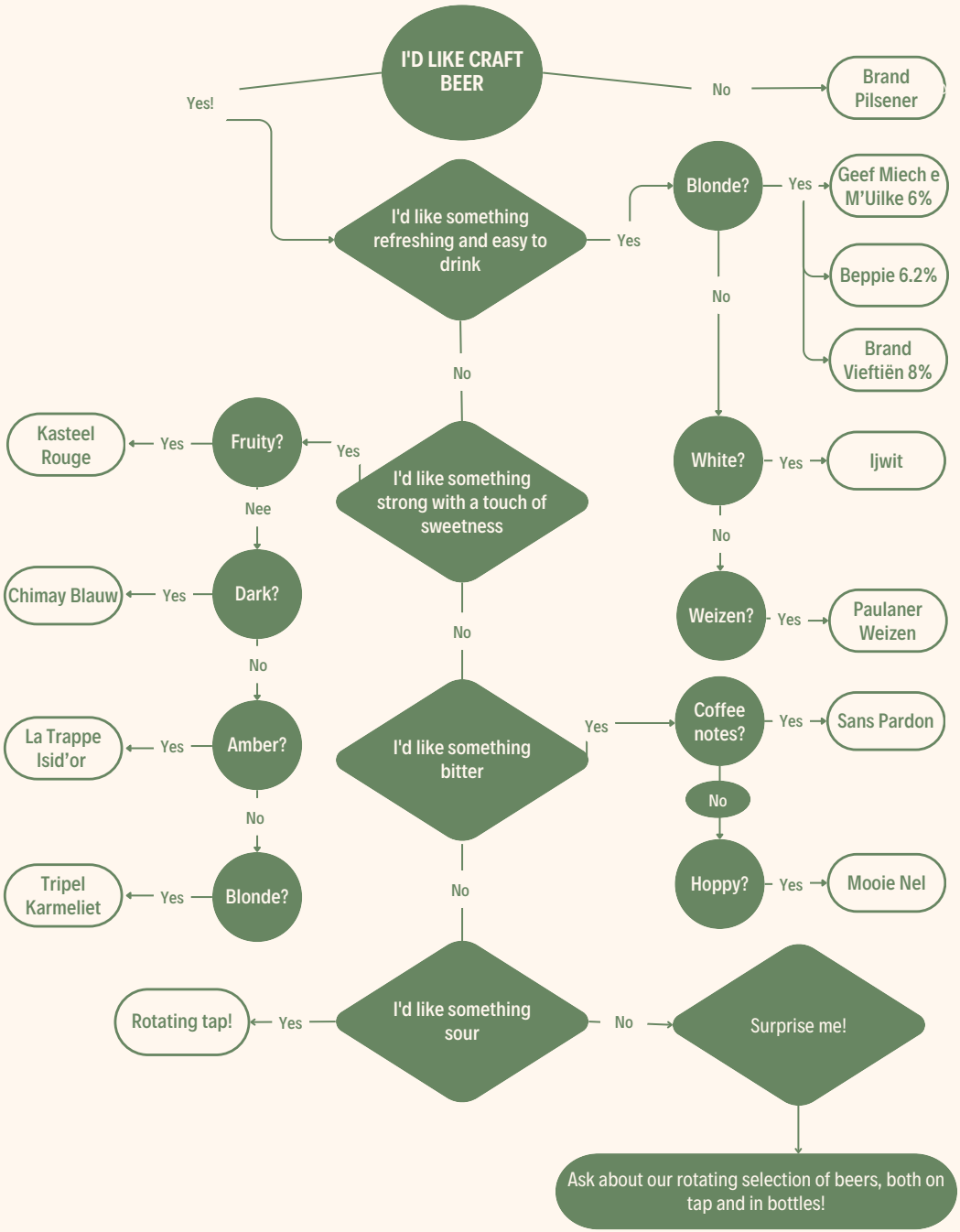
SHARING BOTTLES

Ask about our rotating large bottles to share!



MORE BOTTLED BEERS ON UNTAPPD!

BEER GUIDE


I'D LIKE CRAFT BEER
Yes!
No
Brand Pilsener
I'd like something refreshing and easy to drink
Yes
Blonde?
Yes
Geef Miech e M'Uilke 6%
Beppie 6.2%
Brand Vieftiën 8%
No
No
White?
Yes
Ijwit
No
Weizen?
Yes
Paulaner Weizen
No
Coffee notes?
Yes
Sans Pardon
No
Hoppy?
Yes
Mooie Nel
I'd like something strong with a touch of sweetness
Yes
Fruity?
Yes
Kasteel Rouge
Nee
Dark?
Yes
Chimay Blauw
No
Amber?
Yes
La Trappe Isid'or
No
Blonde?
Yes
Tripel Karmeliet
No
I'd like something bitter
Yes
No
I'd like something sour
Yes
Rotating tap!
No
Surprise me!
Ask about our rotating selection of beers, both on tap and in bottles!

FALSTAFF

BEER MENUS not to share

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

FRIENDS OF THE TAP 22.50
Kees - Uiltje - Jopen - Two Chefs

TUTTI FRUTTI 20.00
Liefmans Fruitesse - Lindemans Kriek - Ruwet Cidre - Kasteel Rubus

STAFF SPECIALS 23.00
Geef Miech e M'Uilke - Beppie - Hazy Jane - El Dorado

BREWS FROM THE NEIGHBOURHOOD
Curtius Classic - Brand Vieftiën - Val Dieu Tripel - Gulpener Ijsbock 23.00

ANDRE RIEU AT THE FALSTAFF

An evening enjoying the Falstaff during the Andre Rieu concerts? Reserve your place via our website from 1 January!



DISCOVER MORE OF FALSTAFF

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