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 25cl 50cl	3.10 3.90 7.80
Jopen Blurred Lines NEIPA 5,3%	25cl	5.80
Tripel Karmeliet Tripel 8,4%	30cl	6.90
La Chouffe Belgian Blond 8%	25cl	5.80
Paulaner Hefeweizen 5,5%	30cl 50cl	5.30 8.50
Oedipus Pais Tropical IPA 5%	25cl	5.90
Two Chefs Green Bullet American IPA 6,5%	25cl	5.80
Brand Vieftiën ★ Tripel 8%	25cl	6.00
Kasteel Rouge Cherrybeer 8%	25cl	5.70
Ijwit White beer 6,5%	25cl	5.60
La Trappe Witte Trappist White beer 5,5%	30cl 50cl	5.40 8.60
Chimay Blauw Belgian brown 9%	25cl	6.00

Own beers on tap

Geef Miech e M'Uilke ★ Fresh blond - Uiltje 6%	25cl 50cl	5.50 10.00
Beppie Craft ★ Hoppy blond - Jopen 7%	25cl 50cl	5.60 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 TAP
DRINKS
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WINE & COCKTAILS
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/bruis 70cl	6.50
Bitter Lemon/ Cassis	3.30
Rivella	3.30
Ginger Ale	3.30
Orangina	3.70
Apple juice/ Fristi/ Choclate milk	3.30
Fresh orange juice	4.50

Somehting else?>

Big Tom Tomato Juice	5
Fritz-Spritz Apfelshorle	4.80
Fever Tree Tonic Indian - Mediterranean - Elderflower - Clementine	4.80
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 gingerrtea	3.90
Diverse teaflavours Earl Grey - Rooibos - Botanical Pleasure - Sencha Green - Peach - Ceylon	2.90
Coffee with liqor Irish - French - Italian - Spanish	8
Carajillo Espresso with splash of liquor	5
Extra Whipped cream/ caramel/ decafe/ oat milk	0.50

Limburgse Vlaai ★

Delicious local vlaai from
Patisserie Royale
Ask about today's flavours!
5.50

DRINKS

LUNCH
from 10:00 till 17:00

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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

Lunchdishes

Lunchplatter 2 persons — 26.90
Staff toastie – brown bread with salmon, Val-Dieu cheese & Heuvallandham – garnish
Beertip: ask our staff

Vitello Tonato sandwich — 15.90
Slow-cooked veal – tuna mayonnaise – capers – pickled red onion – arugula – cherry tomato – olives – schiacciata or brown baguette
Beer tip: Galway Bay Ostara Stout

Pulled pork — 14.90
Pulled pork from our green egg – coleslaw – beer bun – BBQ sauce
Biertip: Kees Double Haze IPA

Aged cheese sandwich — 9.70
Mature cheese – piccalilly – walnuts – red onion – schiacciata or brown baguette
Beertip: Kompel Prion de Fleurs

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

Caesar salade — 16.80
Romaine lettuce – Caesar dressing – crispy chicken – sweet anchovies – croutons – Parmesan cheese – brown bread
Beertip: Chimay Wit

Staff toasti — 8.90
Grilled schiacciata – cheese – Heuvelland ham – cocktail sauce
Beertip: Chimay Blauw

Smoked salmon sandwich — 12.90
Cold smoked salmon – red onion – dill mayonnaise – capers – schiacciata or brown baguette
Beertip: Ijwit

Val-Dieu Sandwich — 12.20
Warm abbey cheese from Aubel – bacon – honey – balsamic – pine nuts – schiacciata or brown baguette
Beertip: Bootjes bier

Sunny Side Up — 12.50
Three fried eggs – brown bread – ham or bacon – cheese – garnish
Beertip: Helles/ Aecht Schlenkerla Rauchbier – Märzen

Trappistburger — 14.90
Beef burger – beer bun – iceberg lettuce – tomato – pickles – bacon – fried onion – melted Trappist cheese – apple syrup
Beertip: La Trappe Quadrupel

Val-Dieu salad — 13.90
Warm abbey cheese from Aubel – bacon bits – honey – balsamic – pine nuts – brown bread
Beertip: La Trappe Isid'or

Soups

French onionsoep — 7.90
Gratinated – brown bread
Beertip: Westmalle Dubbel

Seasonal soup — dagprijs
Let our chef surprise you

LUNCH from 10:00 till 17:00

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SHARED DISHES from 10:00 till 00:00

WINE & COCKTAILS

BEERS ON BOTTLE

First courses

Cauliflower 9.80
Beer batter - habanero mayonaise
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

Bruschetta 7.50
Focaccia - tomato - tapenade
Beer tip: 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

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

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

Dishes to share

Liege meatbal 12.50
Meatbal – Liège sauce – country bread
Beertip: Curtius Classic

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

Stew of the day with fries dagprijs
Fries – seasonal stew from our kitchen
Beertip: Overleg met ons personeel

Cheese bitterballen 8.70
6ps. from Old Amsterdam - mustardmayonaise
Beertip: Beppie Craft

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

Camembert 8.90
Oven-baked camembert – honey – rosemary – smoked almonds – bread
Beertip: St Bernardus Abt 12

Chicken wings 8.70
House-marinated wings – barbecue sauce
Beertip: Geef Miech e M'Uilke

Nacho's deluxe 10.50
Three cheeses – guacamole – crème fraîche – tomato – shallot – jalapeños
Optional: minced meat sauce (+€2.50)
Beertip: Beppie Craft

Bruschetta 7.50
Foccacia - tomaat - tapenade
Biertip: La Trappe Blond

Olives 3.90
Green olives - garlic - parsley
Beertip: Oedipus Pais Tropical

Bitterballen selection 11.30
Four changing bitterballen with matching sauces, 8ps.
Beertip: Ask our staff

Chicken Poppers 10.00
. with chilimayonaise
Beertip: Lagunitas IPA

Platters to share

Beerplatter 14.90
Mini nachos deluxe (minced meat +€1.20) – chicken wings – 4 beef bitterballen – Waldkorn bread with aioli
Beertip: Beppie Craft

Beerplatter vegetarian 14.50
Mini nachos deluxe – cauliflower – 4 cheese bitterballen – Waldkorn bread with aioli
Beertip: Ask our staff

Super mega beerplatter 25.80
Mini nachos deluxe (+€1.50 minced meat) – chicken wings – 6 beef bitterballen – meatballs – charcuterie – cheese cubes – Waldkorn bread – dips – olives
Beertip: Ask our staff

Meat & cheese platter 16.50
Two cold cuts – two cheeses – garnish – brown bread
Biertip: Overleg met ons personeel

Cheeseplatter 16.50
Four cheeses – fig jam – brown bread
Beertip: Gulpener Ijsbock

Meatplatter 16.90
Three cold cuts – garnish – country bread
Beertip: Aecht Schlenkerla Rauchbier - Märzen

SHARED DISHES
from 10:00 till 00:00

WINE & COCKTAILS

BEERS ON BOTTLE

Wines from Vojacek

White

	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 Tsjechisch Pilsener 4.5%	33cl	4.60
Gulpener Chateau Neubourg ★ Urtyp Pilsener 5.5%	33cl	5.00
Aecht Schlenkerla Rauch Märzen Rauch Märzen 6.5% (Gerookt)	50cl	7.60
Wisselend 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
Biere Des Amis Belgisch Blond 5.8%	33cl	6.90
Dutch Bargain Zeeuws Blond Blond 6.7% (Gluten Vrij)	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 ★ Honingbier 8%	33cl	6.80
Duvel Sterk Blond 8.5%	33cl	6.10
Delirium Sterk Blond 8.5%	33cl	6.70
Chimay 150 Sterk 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
Zundert 8 Kruiden Tripel 8%	33cl	6.80

Alchoholfree & Alcoholpoor

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

White & Weizen

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

IPA

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

Barrel Aged

Ask about our changing selection of barrel-aged beers!

BEERS ON BOTTLE

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 Belgisch Bruin 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
Wisselend Bruin	-	-

Porter & Stout

Guinness West Indies Porter Porter 6%	50cl	9.60
Kromme Haring Original Smokey Porter 8.5% (Gerookt)	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
Wisselend Porter & Stout	-	-

Historical beer

Jopen Koyt Oud-Nederlands Gruitbier 8.5%	33cl	6.50

Sharing Bottles

Ask about our sharing bottles

Gueuze & Sour

Oude Geuze Boon Oude Gueuze 7%	25cl	5.90
Lindemans Cuvée Renée Oude Gueuze 6%	25cl	6.00
Duchesse de Bourgogne Vlaams Roodbruin 6.2%	25cl	5.60
Oedipus Polyamorie Fruited Berliner Weisse 5%	33cl	6.50
Wisselend Zuur	-	-

Fruity & Sweet

Liefmans Fruitesse Fruitbier 3.8%	25cl	4.80
Lindemans Kriek Kriek 3.5%	25cl	4.90
Kasteel Rubus Fruitbier 7%	33cl	6.70
Ruwet Cidre Cider 4.5%	33cl	6.70
Apple Bandit Classic Cider 4.5%	30cl	4.90
Kasteel Tropical Tropisch fruitbier 7%	30cl	6.70
Wisselend Fruit	-	-

More beers on untapped

BEERS ON BOTTLE