

# Falstaff

## SPECIALS

<b>Pork Rack</b>	24.90
GFrenched rack of farm raise pork - mustard & thyme jus - carrot - potato wedges	
<b>Beer tip: La Trappe Isid'or</b>	
<b>Mussels Tarragon</b>	17.50
Cream - Tarragon - Garlic - Celery - Fries	
<b>Beer tip: La Trappe Isid'or</b>	
<b>Mussels Provencal</b>	17.50
Tomato - Bell Pepper - Garlic - Herbes de Provence - Fries	
<b>Beer tip: Chimay White</b>	
<b>Risotto</b>	15.90
Grilled bell pepper - basil - burrata	
<b>Beertip: Paulaner Weizen</b>	
<b>Liège-Style meatballs</b>	15.50
Two meatballs - Liège sauce - fries - garnish	
<b>Beer pairing: Curtius Classic</b>	

## BEERS ON TAP

## 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

## Own brewed beers ★

Beppie Craft	25cl	5.60
Hoppy blond - Jopen 6,2%	50cl	10.20
Geef Miech e M'Uilke	25cl	5.50
Fresh blond - Uiltje 6%	50cl	10.00

## Regular tap

Brand Pilsener ★	18cl	3.10
Pilsner 5%	25cl	3.90
	50cl	7.80

Jopen Blurred Lines	25cl	5.80
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NEIPA 5,3%

Tripel Karmeliet	30cl	6.90
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Tripel 8,4%

La Chouffe	25cl	5.80
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Belgisch Blond 8%

Paulaner	30cl	5.30
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Hefeweizen 5,5%	50cl	8.50
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Oedipus Pais Tropical	25cl	5.90
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Ipa 5%

Brand Vieftien ★	25cl	6.00
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Belgian Tripel 8%

Kasteel Rouge	25cl	5.70
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Kersen bier 8%

Ijwit	25cl	5.60
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Wit bier 6,5%

La trappe Isid'or	25cl	6.00
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Amber bier 7,5%

Chimay Blauw	25cl	6.00
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Belgian Strong Dark Ale 9%

## Beermenu's

Fust Heavy	23.00	Friends from tap	22.50
Paulaner 0.5 - Beppie -		Wisselende vriend - Uiltje -	
La Chouffe - Tripel		Jopen - Two Chefs	
Karmeliet			

Trappist	23.00	Staff Specials	23.00
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La Trappe Blond -  
Westmalle Tripel - La  
Trappe Quadrupel - Tynt  
Meadow

Geef miech e m'uilke -  
Beppie - Hazy Jane - El  
dorado

Tutti Frutti	20.00	Beers from around	23.00
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Liefmans Fruitesse -  
Lindemans kriek -  
Ruwet Cidre - Kasteel  
Rubus

Curtius Classic - Wisselend  
stadsbrouwerij Maastricht -  
Val dieu tripel - Gulpener  
Ijsbock

## Regular brewers on tap:

Jopen - Haarlem  
Stadsbrouwerij Maastricht - Maastricht ★  
Moersleutel - Alkmaar of Kees - Middelburg  
Two Chefs - Amsterdam  
Uiltje - Haarlem

**22 beers on tap!**

**Untappd**



**Beers with a ★ is local!**

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## Softdrinks

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/bruist 70cl	6.50
Bitter Lemon	3.30
Rivella	3.30
Ginger Ale	3.30
Orangina	3.70
Appelsap	3.30
Fristi	3.30
Chocomel	3.30
Cassis	3.30
Fresh orange juice	4.50

## Something different?

Big Tom Tomato Juice	5.00
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

## 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	3.50
Latte Macchiato	3.90
Fresh Minttea	3.90
Fresh Gingertea	3.90
Diverse teaflavours	2.90
Earl Grey - Rooibos - Botanical Pleasure - Lemongrass Ginger - Sencha Green - Peach - Ceylon	
Coffee with liquor	8.00
Irish - French - Italian - Spanish	
Extra	0.50
whipped cream/ caramel/ decaf/ oat milk	

### Fresh Limburgse vlaai

We have delicious local pies  
from Patisserie Royale.  
Feel free to ask us which pies we  
have today!  
5.00

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## DRINKS

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## SHARED DISHES

from 10:00 till 00:00

## WINE & COCKTAILS

## BEERS ON BOTTLE

## Lunchdishes

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

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## WINE & COCKTAILS

## BEERS ON BOTTLE

## First courses

Cauliflower 9.80

Beer batter - habanero mayonaise

**Beertip: Jopen Mooie Nel**

Flammkuchen 13.50

Pumpkin – goat cheese – beer syrup – walnut – chorizo – crème fraîche – red onion – arugula

**Beer tip: Jopen Koyt**

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**

Pair your dish with one of our beers!



## 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 Meatbal – Liège sauce – country bread <b>Beertip: Curtius Classic</b>	12.50	Chicken wings House-marinated wings – barbecue sauce <b>Beertip: Geef Miech e M'Uilke</b>	8.70
Flammkuchen Crème fraîche – onion – bacon <b>Beer tip: Aecht Schlenkerla Rauchbier – Märzen</b>	13.50	Nacho's deluxe Three cheeses – guacamole – crème fraîche – tomato – shallot – jalapeños Optional: minced meat sauce (+€2.50) <b>Beertip: Beppie Craft</b>	10.50
Stew of the day with fries Fries – seasonal stew from our kitchen <b>Beertip: Overleg met ons personeel</b>	dagprijs	Waldkorn bread with dips 2 rolls - aioli - tapenade <b>Beertip: La Trappe Blond</b>	7.50
Cheese bitterballen 6ps. from Old Amsterdam - mustardmayonaise <b>Beertip: Beppie Craft</b>	8.70	Olives Green olives - garlic - parsley <b>Beertip: Oedipus Pais Tropical</b>	3.90
Vitello Tonato Slow-cooked veal – tuna mayonnaise – capers – pickled red onion – arugula – cherry tomato – olives – brown bread <b>Beer tip: Galway Bay Ostara Stout</b>	15.50	Bitterballen selection Four changing bitterballen with matching sauces, 8ps. <b>Beertip: Ask our staff</b>	11.30
Camembert Oven-baked camembert – honey – rosemary – smoked almonds – bread <b>Beertip: St Bernardus Abt 12</b>	8.90	Chicken Poppers . with chilimayonaise <b>Beertip: Lagunitas IPA</b>	10.00

## Platters to share

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

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**SHARED DISHES** from 10:00 till 00:00

**WINE & COCKTAILS**

**BEERS ON BOTTLE**

# Wines from Vojacek

## White

	Glass/ bottle
Chardonnay	5.50/27.50
Chardonnay, Casa Ermelinda Freitas (PT)	

Verdiño Verdejo	6.00/30.00
Rueda Verdejo, Javier Sanz (ES)	

Sauvignon Blanc	6.00/30.00
Sauvignon, Chateau Lary Lacombe (FR)	

Le Carredon	5.50/27.50
Gros Manseng, Réunis Cébazan (FR)	

Pinot Grigio	-/37.50
Alto Adige, Cantina Tramin (IT)	

## Rose

Plume	5.50/27.50
Grenache, Domaine la Colombette (FR)	

Pink Colomb Bay	6.00/30.00
Pinot Noir, Domaine la Colombette (FR)	

## Red

Villa Blanche Syrah	6.00/30.00
Syrah, Calmel et Joseph (FR)	

Almade Merlot	5.50/27.50
Merlot, Les Vignerons du Narbonnais (FR)	

Primitivo di Manduria	-/37.50
Primitivo, Collezione Ventidiciotto	

## Sparkling

Cava Nualonge Brut	6.00/30.00
Xarello, Macabeo, Parellada, Finca Emendis (ES)	

## Spritz

Aperol Spritz	8.50
Limoncello Spritz	8.50
Campari Spritz	8.50
Amaretto Spritz	8.50
Licor 43 Spritz	8.50



## Gin&Tonics

V2C Classic Gin & Fever - Tree Indian tonic	12.50
Dutch Dry Gin - hints of lemon & juniper	

V2C Barrel Aged Gin & Fever - Tree Ginger Beer	14.50
Barrel Aged Gin - hints of lime & ginger	

V2C Orange Gin & Fever - Tree Clementine tonic	14.00
Orange Gin - hints of cinnamon & orange	

Copperhead Gin & Fever - Tree Mediterranean tonic	14.50
Kruidige gin - hints of orange & juniper	

## Cocktails

Espresso Martini	11.50
Pornstar Martini	11.50
Mojito	10.00
Paloma	10.00

## Alcoholfree

Crodino	6.00
0.0 Copperhead Gin & Fever - Tree Elderflower tonic	9.00
kruidige gin - hints of orange	
Nojito	8.00



# WINE & COCKTAILS

# BEERS ON BOTTLE

## Pilseners/lagers

Budvar	33cl	4.60
Chateau Neubourg ★	33cl	5.00
Aecht Schlenkerla		
Märzen rauch	50cl	7.60
Changing lagerbeer	-	-

## White

Blanche de Namur	25cl	4.70
La trappe wit	33cl	5.20
Timmermans lambicus	33cl	6.20

## Weizen

Texels Skuumkoppe	30cl	5.80
Schneider Weisse Tap 5	50cl	7.50

## Blond

La Trappe Blond	33cl	5.90
Funky Falcon	33cl	6.20
Zeeuws Blond (gv)	33cl	6.90
Curtius Classic	33cl	7.20
Seefbier Blond	33cl	6.10
Changing blond	-	-

## Saison

Saison Dupont	33cl	5.30
Changing saison	-	-

## Strong blond

Duvel	33cl	6.10
Delirium Tremens	33cl	6.70
Chimay 150	33cl	6.90
Changing strong blond	-	-

## Tripel

Westmalle Tripel	33cl	6.00
Val Dieu Tripel ★	33cl	6.20
Paix Dieu Tripel	33cl	7.50
Oedipus Thai Thai	33cl	6.90
Kasteel Tripel	33cl	6.80
La trappe Tripel	33cl	5.90
Zundert 8	33cl	6.50
Changing tripels	-	-

## Historic beers

Jopen Koyt	33cl	6.50
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## Barrel Aged

Ask our changing barrel aged beers

## IPA

Jopen Mooie Nel	33cl	7.20
Brewdog Hazy Jane	33cl	6.80
Hop Zij Met Ons (gv)	33cl	7.20
Enigma El Dorado	33cl	7.90
Kees Double Haze	33cl	7.80
Lagunitas IPA	33cl	6.40
Changing IPA's	-	-

## Sour

Geuze Boon	25cl	5.90
Lindemans Oude		
Gueuze Cuvée Renée	25cl	6.00
Duchesse de Bourgogne	25cl	5.60
Oedipus Polyamorie	33cl	6.50
Changing sour	-	-

## Dubbel

Westmalle Dubbel	33cl	5.60
Grimbergen Dubbel	30cl	5.30
La Trappe Dubbel	30cl	5.50

## Quadrupel

La Trappe Quadrupel	33cl	6.60
St Bernardus Abt 12	33cl	6.40
Changing quadrupel	-	-

## Barley Wine

Hertog Jan Grand prestige	30cl	5.40
Kees Enjoy the Silence	33cl	8.50
Changing barley wine	-	-

## Porter

West Indies Porter	50cl	9.60
The Original Smokey	33cl	8.80
Changing porter	-	-

## Stout

O'Hara's Irish stout	33cl	5.50
DVDK Sans Pardon	33cl	9.90
Changing stout	-	-

## Alcohol free/poor

Heineken 0.0	30cl	3.80
Paulaner 0.0	33cl	4.50
Liefmans 0.0	25cl	4.80
La Trappe Epos 0.0	33cl	5.50
La Trappe Nillis 0.0	33cl	5.70
't IJ - Vrijwit 0.5%	33cl	6.40
Jopen non IPA 0.5%	33cl	6.60
Changing alcohol free	-	-

## Trappist

Orval	33cl	5.80
Westmalle Dubbel	33cl	5.60
Westmalle Tripel	33cl	6.00
Chimay 150	33cl	6.90
La Trappe Blond	33cl	5.90
La Trappe Quadrupel	33cl	6.60
Rochefort 8	33cl	6.00
La Trappe Dubbel	33cl	5.50
Tynt Meadow	33cl	8.20

## Fruity & Sweet

Liefmans Fruitesse	25cl	4.80
Lindemans Kriek	25cl	4.90
Kasteel Rubus	33cl	6.70
Ruwet Cidre	33cl	6.70
Classic apple bandit	30cl	4.90
Changing sweet	-	-

## Misfits

Seef Bootje's Bier	33cl	6.10
Gordon Scotch	33cl	6.60
Gulpener Ijsbock	30cl	6.50
O'Hara's Irish Red	33cl	5.50
Kompel Prion des Fleurs	33cl	6.80

## Sharing bottles

Ask our changing sharing bottles

More bottles on Untappd

