

Falstaff

SPECIALS

Pulled brisket

Slow-cooked beef – BBQ sauce – cheddar – romaine lettuce – pickled onion – spelt bun

Beertip: Enjoy the silence or Grand Prestige

17.50

Shrimp Croquettes

Croquettes made with Dutch shrimp – samphire – cocktail sauce – garnish – choice of bread or fries

Beertip: Vanderginste Oud Bruin

20.80

Scampi Salad

Pan-fried scampi – garlic – samphire – strawberry – cherry tomato – red onion – miller's bread

Beertip: Two Chefs Bon Chef

14.80

Falafel burger

Chickpea burger – beetroot relish – hemp mayonnaise – arugula – red onion – cherry tomato – spelt bun

Beertip: Chimay 150

15.50

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	50cl	10.20
Geef miech e M'Uilke	25cl	5.50
Fresh blond - Uiltje	50cl	10.00

Regular tap

Brand Pilsener	18cl	3.10
	25cl	3.90
	50cl	7.80
Tripel Karmeliet	30cl	6.90
La Chouffe	25cl	5.80
Paulaner	30cl	5.30
	50cl	8.50
Kasteel Rouge	25cl	5.70
Ijwit	25cl	5.60
La trappe Isid'or	25cl	6.00
Chimay Blauw	25cl	6.00

Not that thirsty? We also serve all draught beers in tasting glasses of 18cl

Beermenu's

Fust Heavy	23.00	Friends from tap	22.50
Paulaner 0.5 - Beppie - La Chouffe - Tripel Karmeliet		Wisselende vriend - Uiltje - Jopen - Two Chefs	
Trappist	23.00	Staff Specials	22.50
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
Liefmans Fruitesse - Lindemans kriel - Ruwet Cidre - Kasteel Rubus		Curtius Classic - Wisselend stadsbrouwerij Maastricht - Val dieu tripel - Gulpener Ijsbock	
Bier & Bite trio	22.50		
Three tasting glasses (0.18) from draft with 3 complementary small bites			

Wisseltaps

We have 12 rotating taps! Ask our staff or check our Untappd.

Untappd



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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/bruin 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 whipped cream/ caramel/ decaf/ oat milk	0.50

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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BEERS ON BOTTLE

Lunchdishes

Lunchplatter 2 persons Staff toastie – farmhouse bread with salmon, Val-Dieu cheese & ossenworst – garnish Beertip: ask our staff	26.90	Smoked salmon sandwich Cold smoked salmon – red onion – dill mayonnaise – capers – schiacciata or brown baguette Beertip: Ijwit	12.90
Ossenworst sandwich Lightly smoked raw beef sausage – piccalilly – red onion – schiacciata or brown baguette Beertip: Kees Mosaic Hop Belgian IPA	12.50	Val-Dieu Sandwich Warm abbey cheese from Aubel – bacon – honey – balsamic – pine nuts – schiacciata or brown baguette Beertip: Bootjes bier	11.70
Pulled pork Pulled pork from our green egg – coleslaw – beer bun – BBQ sauce Beertip: Kees Double Haze IPA	14.90	Farmer's lunch Three fried eggs – farmhouse bread – ham or bacon – cheese – garnish Beertip: Helles/ Aecht Schlenkerla Rauchbier – Märzen	12.50
Aged cheese sandwich Mature cheese – piccalilly – walnuts – red onion – schiacciata or brown baguette Beertip: Koppel Prion de Fleurs	9.70	Trappistburger Beef burger – beer bun – iceberg lettuce – tomato – pickles – bacon – fried onion – melted Trappist cheese – apple syrup Beertip: La Trappe Quadrupel	14.90
Flammkuchen Crème fraîche – red onion – cherry tomato – zucchini Choice of: Heuvelland ham, Parmesan or smoked salmon (+€2) Beertip: Troubadour Magma/ Ijwit	13.50	Val-Dieu salad Warm abbey cheese from Aubel – bacon bits – honey – balsamic – pine nuts – farmhouse bread Beertip: La Trappe Isid'or	13.50
Caesar salade Romaine lettuce – Caesar dressing – crispy chicken – sweet anchovies – croutons – Parmesan cheese – farmhouse bread Beertip: Chimay Wit	16.80		
Staff toastie Grilled schiacciata – cheese – Heuvelland ham – cocktail sauce Beertip: Chimay Blauw	8.90	Soups French onionsoep Gratinated – farmhouse bread Beertip: Westmalle Dubbel	7.90
		Seasonal soup Let our chef surprise you	dagprijs

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WINE & COCKTAILS

BEERS ON BOTTLE

First courses

Liege meatballs 12.50

Mini meatballs – Liège sauce – farmhouse bread

Beertip: Curtius Classic

Flammkuchen 13.50

Crème fraîche – red onion – cherry tomato – zucchini

Choice of: Heuveland ham, Parmesan or smoked salmon (+€2)

Beertip: Troubadour Magma/ Ijwit

Oyster mushroom bitterballen 7.80

6st. Oyster mushroom - Limburgse musterd

Beertip: Beppie Craft

Ossenworst 8.30

Lightly smoked, raw beef – pickles – Dijon mustard

Beertip: Brand Pilsener

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 – farmhouse 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 17.90

Warm abbey cheese from Aubel – bacon bits – honey – balsamic – pine nuts – farmhouse bread

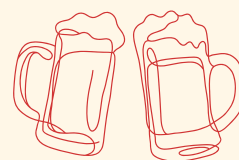
Beertip: La Trappe Isid'or

Caesar salad 16.80

Romaine lettuce – Caesar dressing – crispy chicken – sweet anchovy – croutons – Parmesan – farmhouse bread

Beertip: Chimay Wit

Pair your dish with one of our beers!



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from 10:00 till 00:00

WINE & COCKTAILS

BEERS ON BOTTLE

Dishes to share

Liege meatballs Mini meatballs – Liège sauce – country bread Beertip: Curtius Classic	12.50	Chicken wings House-marinated wings – barbecue sauce Beertip: Geef Miech e M'Uilke	8.70
Flammkuchen Crème fraîche – red onion – cherry tomato – zucchini Choice of: Heuvelland ham, Parmesan or smoked salmon (+€2) Beertip: Troubadour Magma/ Ijwit	13.50	Nacho's deluxe Three cheeses – guacamole – crème fraîche – tomato – shallot – jalapeños Optional: minced meat sauce (+€2.50) Beertip: Beppie Craft	10.50
Stew of the day with fries Fries – seasonal stew from our kitchen Beertip: Overleg met ons personeel	dagprij	Waldkorn bread with dips 2 rolls - aioli - tapenade Beertip: La Trappe Blond	7.50
Oyster mushroom bitterballen 6ps. from Zwamburg - Limburgse mustard Beertip: Beppie Craft	7.80	Olives Green olives - garlic - parsley Beertip: Oedipus Pais Tropical	3.90
Ossenworst Lightly smoked raw beef – pickles – Dijon mustard Beertip: Brand Pilsener	7.80	Bitterballen selection Four changing bitterballen with matching sauces, 8ps. Beertip: Ask our staff	11.30
Camembert Oven-baked camembert – honey – rosemary – smoked almonds – bread Beertip: St Bernardus Abt 12	8.90	Chicken Poppers 12ps. with chilimayonaise Beertip: Lagunitas IPA	10.00

Platters to share

Beerplatter Mini nachos deluxe (minced meat +€1.20) – chicken wings – 4 beef bitterballen – Waldkorn bread with aioli Beertip: Beppie Craft	14.90	Meat & cheese platter Two cold cuts – two cheeses – garnish – farmhouse bread Biertip: Overleg met ons personeel	16.50
Beerplatter vegetarian Mini nachos deluxe – warm Val-Dieu cheese – 4 oyster mushroom bitterballen – Waldkorn bread with aioli Beertip: Ask our staff	14.50	Cheeseplatter Four cheeses – fig jam – farmhouse bread Beertip: Gulpener Ijsbock	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 Beertip: Ask our staff	25.80	Meatplatter Three cold cuts – garnish – country bread Beertip: Aecht Schlenkerla Rauchbier - Märzen	16.90

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
Margarita	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 lagerbier	- -

White

Blanche de Namur	25cl 4.70
Changing white	- -

Weizen

Texels Skuumkoppe	30cl 5.60
Schneider Weisse Tap5	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
Changing blond	- -

Saison

Saison Dupont	33cl 5.30
Changing saison	- -

Strong blond

Duvel	33cl 5.90
Delirium Tremens	33cl 6.50
Changing strong blond	- -

Tripel

Westmalle Tripel	33cl 6.00
Val Dieu Tripel	33cl 6.20
Paix Dieu Tripel	33cl 7.20
Oedipus Thai Thai	33cl 6.80
Kasteel Tripel	33cl 6.80
Changing tripels	- -

Historic beers

Seefbier Blond	33cl 6.10
Jopen Koyt	33cl 6.50

Barrel Aged

Ask our changing barrel aged beers

IPA

Oedipus Pais Tropical	33cl 6.40
Brewdog Hazy Jane	33cl 6.80
Hop Zij Met Ons (gv)	33cl 7.00
Jopen Mooie Nel	33cl 6.60
Enigma El Dorado	33cl 7.50
Kees Double Haze	33cl 7.50
Kees Mosaic Hop	33cl 7.30
Lagunitas IPA	33cl 6.40
Troubadour Magma	33cl 6.80
Changing IPA's	- -

Sour

Geuze Boon	25cl 5.50
Lindemans Oude	
Gueuze Cuvée Renée	25cl 6.00
Duchesse de Bourgogne	25cl 5.30
Oedipus Polyamorie	33cl 6.50
Changing sour	- -

Dubbel

Westmalle Dubbel	33cl 5.60
Grimbergen Dubbel	30cl 5.30

Quadrupel

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

BarleyWine

Hertog Jan Grand prestige	30cl 5.20
Kees Enjoy the Silence	33cl 8.20
Changing barley wine	- -

Porter

West Indies Porter	50cl 9.30
The Original Smokey	33cl 8.60
Changing porter	- -

Stout

Galway Bay Ostara	33cl 7.00
DVDK Sans Pardon	33cl 9.90
Changing stout	- -

Alcohol free/ poor

Heineken 0.0	30cl 3.50
Paulaner 0.0	33cl 4.50
Liefmans 0.0	25cl 4.80
La Trappe Epos	33cl 5.20
't IJ - Vrijwit 0.5%	33cl 6.20
Jopen (non) IPA 0.5%	33cl 6.30
Changing alcohol free	- -

Trappist

Orval	33cl 5.80
Westmalle Dubbel	33cl 5.60
Westmalle Tripel	33cl 6.00
Chimay 150	33cl 6.80
La Trappe Blond	33cl 5.90
La Trappe Quadrupel	33cl 6.60
Rochefort 8	33cl 6.00
Zundert 8	33cl 6.50
Tynt Meadow	33cl 7.80

Fruity & Sweet

Liefmans Fruitesse	25cl 4.80
Lindemans Kriek	25cl 4.90
Kasteel Rubus	33cl 6.70
Ruwet Cidre	33cl 6.50
Changing kriek	- -
Changing sweet	- -

Misfits

Seef Bootje's Bier	33cl 6.10
Gordon Scotch	33cl 6.60
Kompel Prion de Fleurs	33cl 6.50

Sharing bottles

Ask our changing sharing bottles

Untappd

