

Falstaff

SPECIALS

Venison Steak

Venison from the Eifel – mushroom sauce – parsnip – Brussels sprouts – Jerusalem artichoke gratin

Beer tip: Two Chefs Funky Falcon

26.80

Indonesian Mussels

Boemboe spice mix – coconut – tomato – coriander – fries

Beer tip: 't IJ Ijwit

17.50

Mussels Dijonnaise

Garlic – leek – celery – Dijon mustard – cream – fries

Beer tip: Chimay White

17.50

Ravioli

Pasta filled with mushrooms – truffle – arugula – Parmesan cheese

Beertip: La Trappe Isid'or

19.80

Mushroom Salad

Sautéed mixed mushrooms – mild Gorgonzola – red onion – nuts – rustic brown bread

Beer pairing: VanderGhinste Roodbruin

14.50

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
Jopen Mooie Nel	25cl	5.80
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

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	22.50
La Trappe Blond -		Geef miech e m'uilke -	
Westmalle Tripel - La		Beppie - Hazy Jane - El	
Trappe Quadrupel - Tynt		dorado	
Meadow			
Tutti Frutti	20.00	Beers from around	23.00
Liefmans Fruitesse -		Curtius Classic - Wisselend	
Lindemans kriek -		stadsbrouwerij Maastricht -	
Ruwet Cidre - Kasteel		Val dieu tripel - Gulpener	
Rubus		Ijsbock	

Regular brewers on tap:

Jopen - Haarlem
Stadsbrouwerij Maastricht - Maastricht
Moersleutel - Alkmaar of Kees - Middelburg
Two Chefs - Amsterdam
Uiltje - Haarlem
Brand Special - Wylre

22 beers on tap!

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 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

Beertip: Kees Double Haze IPA

Aged cheese sandwich 9.70

Mature cheese – piccalilly – walnuts – red
onion – schiacciata or brown baguette

Beertip: Koppel Prion de Fleurs

Flammkuchen 13.50

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

Beer tip: Jopen Koyt

Caesar salade 16.80

Romaine lettuce – Caesar dressing – crispy
chicken – sweet anchovies – croutons –
Parmesan cheese – brown bread

Beertip: Chimay Wit

Staff toastie 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

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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

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SHARED DISHES

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 Pumpkin – goat cheese – beer syrup – walnut – chorizo – crème fraîche – red onion – arugula Beer tip: Jopen Koyt	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	dagprijs	Waldkorn bread with dips 2 rolls - aioli - tapenade Beertip: La Trappe Blond	7.50
Cheese bitterballen 6ps. from Old Amsterdam - mustardmayonaise Beertip: Beppie Craft	8.70	Olives Green olives - garlic - parsley Beertip: Oedipus Pais Tropical	3.90
Vitello Tonato Slow-cooked veal – tuna mayonnaise – capers – pickled red onion – arugula – cherry tomato – olives – brown bread Beer tip: Galway Bay Ostara Stout	15.50	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 – brown bread Biertip: Overleg met ons personeel	16.50
Beerplatter vegetarian Mini nachos deluxe – cauliflower – 4 cheese bitterballen – Waldkorn bread with aioli Beertip: Ask our staff	14.50	Cheeseplatter Four cheeses – fig jam – brown 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	- -

Barley Wine

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

