

Falstaff

SPECIALS

Pork cheek

19.50

Beerstewed pork cheek- parsnip purée - fries

Beer tip: Sint Bernardus Abt 12

Mussels in garlic cream sauce

17.50

Garlic - cream - leak - celery - fries

Beer tip: Vanderghinste Oud Bruin

Mussels Thai style

17.50

Coconut - green curry - fries

Beer tip: La Trappe Wit

Mushroom Risotto

15.90

Mushrooms - truffle - arugola - parmesan

Beer tip: La Trappe Isid'or

Secretos Iberico

21.50

Iberico pork steak - cremini mushrooms - chimichurri - fries - garnish

Beer tip: Saison Dupont

Regular Beers on Draft

Brand Pilsener ★ Pilsner 5%	18cl 3.10 25cl 3.90 50cl 7.80
Jopen Mooie Nel American IPA 6.5%	25cl 5.80
Tripel Karmeliet Tripel 8.4%	30cl 6.90
La Chouffe Belgian Blonde 8%	25cl 5.80
Paulaner Hefeweizen 5.5%	30cl 5.30 50cl 8.50
Oedipus Pais Tropical IPA 5%	25cl 5.90
Two Chefs Bon Chef New England IPA 5%	25cl 5.80
Kees Double Haze Double New England IPA 8.5%	25cl 6.50
Brand Vieftiën ★ Tripel 8%	25cl 6.00
Kasteel Rouge Cherry beer 8%	25cl 5.70
Ijwit White beer 6.5%	25cl 5.60
La Trappe Isid'or Belgian Red Ale 7.5%	25cl 6.00
Chimay Blauw Belgian Dark 9%	25cl 6.00

Our own beers on Draft

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

Regular brewers on Draft

Jopen	Haarlem
Uiltje	Haarlem

Check our
Untappd



Beer menus

Fust heavy Paulaner 0.5L - Beppie - La Chouffe/Kasteel Rouge - Tripel Karmeliet	23.00
Trappist La Trappe Blond - Westmalle Tripel - La Trappe Quadrupel - Tynt Meadow	23.00
Tutti frutti Liefmans Fruitesse - Lindemans Kriek - Ruwet Cidre - Kasteel Rubus	23.00
Friends of the tap Moersleutel - Uiltje - Jopen - Two Chefs	23.00
Staff specials Geef Miech e M'Uilke - Beppie - Hazy Jane - El Dorado	23.00
Local brews Curtius Classic - Brand Vieftiën - Val Dieu tripel - Gulpener Ijsbock	23.00

BEERS ON Draft

& Beer menus

Softdrinks

Pepsi Cola/Max	3.10
Sisi	3.10
7UP Sugar Free	3.10
Lipton Ice tea/Green/Peach	3.30
Sourcy Still/Sparkling	2.90
KRNWTR+ still/sparkling 70cl	6.50
Bitter Lemon/ Cassis	3.30
Rivella	3.30
Ginger Ale	3.30
Orangina	3.70
Apple juice/ Fristi/ Chocomel	3.30
Fresh Orange Juice	4.50

Something different?

Big Tom Tomato Juice	5
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

Non-alcoholic

Crodino	6
0.0 Copperhead Gin &	9
Fever - Tree Elderflower tonic	
Nojito	8



Hot drinks

Lungo	2.90
Espresso	2.90
Double espresso	4.30
Cappuccino	3.50
Café au lait	3.60
Flat white	4.70
Hot chocolate	3.50
Latte macchiato	3.90
Fresh mint tea	3.90
Fresh ginger tea	3.90
Various tea flavours	2.90
Earl Grey - Rooibos - Botanical Pleasure - Sencha Green - Peach - Ceylon	
Coffee with liqueur	8
Irish - French - Italian - Spanish	
Carajillo	5
Espresso with a shot	
Extra	0.50
Whipped cream/ caramel/ decaf/ oat milk	

Limburgse vlaai ★

Delicious local pie from
Patisserie Royale.
Ask about our flavours of the day!
5.50

DRINKS

Cold & hot

Lunch dishes

Lunch platter for two 26.90

Staff toastie - Brown bread with salmon, Val-Dieu & Heuvelland ham - garnish

Beer tip: consult our staff

Vitello tonato sandwich 15.90

Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - cherry tomato - olives - schiacciata or brown baguette

Beer tip: O'Hara's Irish Red ale

Pulled pork 14.90

Pulled pork from our barbecue - coleslaw - beer bun - barbecue sauce

Beer tip: Kees Double Haze IPA

Aged cheese sandwich 9.70

Aged cheese - piccalilli - walnuts - red onion - schiacciata or brown baguette

Beer tip: Koppel Prion des Fleurs

Flammkuchen ELzas 13.50

Crème fraîche - onion - bacon

Beer tip: Aecht Schlenkerla Rauchbier – Märzen

Caesar salad 16.80

Romaine lettuce - caesar dressing - crispy chicken - sweet anchovy - croutons - Parmesan cheese - brown bread

Beer tip: Chimay Wit

Val-Dieu salad 13.90

Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts - brown bread

Beer tip: La Trappe Isid'or

Staff toastie 8.90

Grilled schiacciata - cheese - Heuvelland ham - cocktail sauce

Beer tip: Chimay Blauw

Smoked salmon sandwich 12.90

Cold smoked salmon - red onion - dill mayonnaise - capers - schiacciata or brown baguette

Beer tip: Ijwit

Val-Dieu sandwich 12.20

Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts - schiacciata or brown baguette

Beer tip: Bootjes bier

Sunny Side Up 12.50

Three fried eggs - brown bread - ham or bacon - cheese - garnish

Beer tip: Helles/ Aecht Schlenkerla Rauchbier – Märzen

Trappist burger 14.90

Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted trappist cheese - apple syrup

Beer tip: La Trappe Quadrupel

Falafel burger 15.50

Chickpea burger - beetroot relish - hemp mayonnaise - rocket - red onion - cherry tomato - spelt bun

Beer tip: Chimay 150

Soups

French onion soup 7.90

Gratinated - brown bread

Beer tip: Westmalle Dubbel

Seasonal soup daily price

Be surprised by our chef

Lunch tip!

Add a small cup of soup to your lunch dish

DO YOU HAVE AN ALLERGY?

PLEASE LET US KNOW!

LUNCH from 10:00 to 17:00

Starters

Cauliflower 9.80
Beer batter - habanero mayonnaise
Beer tip: Jopen Mooie Nel

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

Camembert 8.90
Oven-baked camembert - honey - rosemary - smoked almond - bread
Beer tip: St Bernardus Abt 12

Vitello tonato 15.50
Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - cherry tomato - olives - brown bread
Beer tip: O'Hara's Irish Red ale

Bruschetta 7.50
Focaccia - tomato - tapenade
Beer tip: La Trappe Blond

Desserts

Parfait 7.50
Parfait - salted caramel - espresso crumble
Beer tip: DVDK Sans Pardon

Cheese board 15.90
Four types of cheese - fig jam - miller's bread
Beer tip: Gulpener Ijsbock

Coffee with liqueur 8
Irish - French - Italian - Spanish

Main courses

Spareribs 25
Chipotle barbecue sauce - corn - fries - aioli
Beer tip: Brewdog Hazy Jane

Pulled pork 19.30
Pulled pork from our Green Egg - coleslaw - beer bun - barbecue sauce - fries - garnish
Beer tip: Kees Double Haze IPA

Trappist burger 19.20
Beef burger - beer bun - lettuce - tomato - pickle - bacon - fried onion - melted trappist cheese - apple syrup - fries - garnish
Beer tip: La Trappe Quadrupel

Val-Dieu salad 18.90
Warm abbey cheese from Aubel - bacon - honey - balsamic - pine nuts - brown bread
Beer tip: La Trappe Isid'or

Caesar salad 16.80
Romaine lettuce - caesar dressing - crispy chicken - sweet anchovy - croutons - Parmesan cheese - brown bread
Beer tip: 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
2 meatballs - Liège sauce - fries - garnish
Beer tip: Curtius Classic

Pair your dish with one of our specialty beers!



DINNER from 10:00 to 21:00/22:00

Dishes to share

Liège meatballs Meatballs 2pcs - Liège sauce - brown bread Beer tip: Curtius Classic	12.80	Chicken wings Chicken wings from our kitchen - barbecue sauce Beer tip: Geef Miech e M'Uilke	8.70
Flammkuchen Elzas Crème fraîche - onion - bacon Beer tip: Aecht Schlenkerla Rauchbier – Märzen	13.50	Nachos deluxe Three cheeses - guacamole - crème fraîche - tomato - shallot - jalapeños. Optional: meat sauce (€2.50 extra) Beer tip: Beppie Craft	10.50
Fries with stew of the day Crispy fries - slow-cooked stew Beer tip: Consult our staff	daily price	Bruschetta Focaccia - tomato - tapenade Beer tip: La Trappe Blond	7.50
Cheese bitterballen 6pcs Old Amsterdam - mustard mayonnaise Beer tip: Beppie Craft	8.70	Olives Green olives - garlic - parsley Beer tip: Oedipus Pais Tropical	3.90
Vitello tonato Slow-cooked veal - tuna mayonnaise - capers - pickled red onion - rocket - cherry tomato - olives - brown bread Beer tip: O'Hara's Irish Red ale	15.50	Bitterballen selection Four rotating bitterballen with matching sauces, 8pcs Beer tip: Consult our staff	11.30
Camembert Oven-baked camembert - honey - rosemary - smoked almond - bread Beer tip: St Bernardus Abt 12	8.90	Chicken poppers 14pcs with sambal mayonnaise Beer tip: Lagunitas IPA	7.50
		Cauliflower Beer batter - habanero mayonnaise Beer tip: Jopen Mooie Nel	9.80

Sharing platters

Beerplatter Small nachos deluxe (with meat sauce €1.20) - chicken wings - 4 beef bitterballen - brown bread with aioli Beer tip: Beppie Craft	14.90	Meat and cheese platter Two types of charcuterie - two types of cheese - garnish - brown bread Beer tip: Consult our staff	16.50
Vegetarian beerplatter Small nachos deluxe - fried cauliflower - 4 bitterballen - brown bread with aioli Beer tip: Consult our staff	14.50	Cheese platter Four types of cheese - fig jam - brown bread Beer tip: Gulpener Ijsbock	16.50
SuperMega beerplatter Small nachos deluxe (with meat sauce €1.50) - chicken wings - 6 beef bitterballen - meatball - charcuterie - cheese cubes - spelt bun - dips - olives Beer tip: Consult our staff	26.50	Meat platter Three types of charcuterie - garnish - brown bread Beer tip: Aecht Schlenkerla Rauchbier - Märzen	16.90

BITES

from 10:00 to 00:00

Wines by Vojacek

White

Chardonnay
Chardonnay, Casa Ermelinda Freitas (PT)
Full, tropical fruit, smooth

Verdiño Verdejo
Rueda Verdejo, Javier Sanz (ES)
Fresh, apple, lime

Grüner Veltliner
Wengut Zull, Niederösterreich (AT)
Fresh, green apple, citrus

Le Carredon
Gros Manseng, Réunis Cébazan (FR)
Sweet, peach, honey

Pinot Grigio
Alto Adige, Cantina Tramin (IT)
Light, pear, citrus

Rosé

Grenache Rosé
Grenache, Domaine la Colombette (FR)
Fresh, dry, strawberry, raspberry

Steff Rosé
Provence, Château Henri Bonnaud (FR)
Fresh, elegant, red fruit

Red

Pinot Noir - Premium
Pinot Noir, Pays d'Hérault (FR)
Light, supple, soft red fruit

Almade Merlot
Merlot, Les Vignerons du Narbonnais (FR)
Smooth, round, plum

Pôpa Contos da Terra Tinto
Douro, Quinta do Pôpa (PT)
Fruity, light spiciness

Primitivo di Manduria
Primitivo, Collezione Ventidiciotto (IT)
Full, ripe fruit, warm

Bubbles

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

Falstaff bubble - Roc'Ambulle
Lightly sparkling, playful, fresh and fruity with soft bubbles (FR)

Spritz

Aperol Spritz
Aperol, Cava, Sparkling water

Limoncello Spritz
Limoncello, Cava, Sparkling water

Campari Spritz
Campari, Cava, Sparkling water

Amaretto Spritz
Amaretto, Cava, Sparkling water

Licor 43 Spritz
Licor 43, Cava, Sparkling water

Ibiza Spritz
Licor 43, Pink Grapefruit soda

Cocktails

Espresso Martini 11.50

Pornstar Martini 11.50

Mojito 10

Paloma 10

Gin&Tonic

V2C Classic Gin & 12.50

Fever - Tree Indian tonic
Dutch Dry Gin - notes of lemon and juniper

V2C Barrel Aged Gin & 14.50

Fever - Tree Ginger beer
Barrel Aged Gin - notes of ginger and lime

V2C Orange Gin & 14

Fever - Tree Clementine tonic
Orange Gin - notes of orange and cinnamon

V2C Orange Gin & 14.50

Copperhead Gin &
Fever - Tree Mediterranean tonic
Spicy gin - notes of mandarin and juniper



WINE&COCKTAILS

Pilseners & Lagers

Budvar	33cl	4.60
Czech Pilsner 4.5%		
Gulpener Chateau Neubourg ★	33cl	5.00
Urtyp Pilsener 5.5%		
Aecht Schlenkerla Rauch Märzen	50cl	7.60
Rauch Märzen 6.5% (Smoked)		
Guest Lager	-	-

Blonde & Strong Blonde

Orval	33cl	5.80
Brett. Blond 6.2%		
La Trappe Blond	33cl	5.90
Blond 6.5%		
Two Chefs Funky Falcon	33cl	6.20
Pale Ale 5.2%		
Biere Des Amis	33cl	6.90
Belgian Blonde 5.8%		
Dutch Bargain Zeeuws Blond	33cl	6.90
Blond 6.7% (Gluten Free)		
Seef Bier	33cl	6.10
Blond 6.5%		
Saison Dupont	33cl	5.30
Saison 6.5%		
Curtius Classic ★	33cl	7.20
Blond 7%		
Kompel Prion des Fleurs ★	33cl	6.80
Honey beer 8%		
Duvel	33cl	6.10
Strong Blonde 8.5%		
Delirium	33cl	6.70
Strong Blonde 8.5%		
Chimay 150	33cl	6.90
Strong Blonde 10%		
Tripel		
La Trappe Tripel	33cl	5.90
Tripel 8%		
Westmalle Tripel	33cl	6.00
Tripel 9.5%		
Val Dieu Tripel ★	33cl	6.20
Tripel 9%		
Paix Dieu	33cl	7.50
Tripel 10%		
Kasteel Tripel	33cl	6.80
Tripel 11%		
Oedipus Thai Thai	33cl	6.90
Tripel 8%		
Zundert 8	33cl	6.80
Herbal Tripel 8%		

Non-Alcoholic & Low Alcohol

Heineken 0.0	30cl	3.80
Pilsner		
Paulaner 0.0	33cl	4.50
Hefeweizen		
Liefmans 0.0	25cl	4.80
Fruit beer		
La Trappe Epos 0.0	33cl	5.50
Blonde		
La Trappe Nillis 0.0	33cl	5.70
Brown		
't Ij Vrijwit 0.5%	33cl	6.40
Wheat beer		
Jopen Non(netje) 0.5%	33cl	6.60
IPA		
Rotating Non-Alcoholic & Low	-	-

White & Weizen

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

IPA

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

Barrel Aged

Ask our staff about our guest selection of Barrel Aged beers!

BOTTLED & CANNED BEERS

Brown & Warming

O'Haras Irish Red

Irish Red Ale 4.3%

Seef Bootjesbier

Amber 7%

Grimbergen Dubbel

Dubbel 6.5%

La Trappe Dubbel

Dubbel 7%

Westmalle Dubbel

Dubbel 7%

La Trappe Isid'or

Amber 7.5%

Gordon Finest Scotch

Scotch Ale/ Wee Heavy 8%

Tynt Meadow

Strong Ale 7.4%

Gulpener Ijsbock ★

Ijsbock 9%

Rochefort 8

Belgian Brown 9.2%

Sint Bernardus Abt 12

Quadrupel 10%

Hertog Jan Grand Prestige

Barleywine 10%

La Trappe Quadrupel

Quadrupel 10%

Kees Enjoy the Silence

Quadrupel 11.5%

Guest Brown

33cl 5.50

33cl 6.10

30cl 5.30

33cl 5.50

33cl 5.60

33cl 7.80

33cl 6.60

33cl 8.20

30cl 6.50

33cl 6.00

33cl 6.40

30cl 5.40

33cl 6.60

33cl 8.50

- -

Porter & Stout

Guinness West Indies Porter

Porter 6%

Kromme Haring Original Smokey

Porter 8.5% (Smoked)

O'Haras Irish Stout

Irish Dry Stout 4.3%

Dochter vd Korenaar Sans Pardon

Russian Imperial Stout 11%

Guest Porter & Stout

50cl 9.60

33cl 8.80

33cl 5.50

33cl 9.90

- -

Historical Beer

Jopen Koyt

Old-Dutch Gruit beer 8.5%

33cl 6.50

Sharing Bottles

Ask our staff about our bottles to share!

75cl

Gueuze & Sour

Oude Geuze Boon

Oude Gueuze 7%

Lindemans Cuvée Renée

Oude Gueuze 6%

Duchesse de Bourgogne

Flemish Red-Brown 6.2%

Oedipus Polyamorie

Fruited Berliner Weisse 5%

Guest Sour

25cl 5.90

25cl 6.00

25cl 5.60

33cl 6.50

- -

Fruit & Sweet

Liefmans Fruitesse

Fruit beer 3.8%

Lindemans Kriek

Kriek 3.5%

Kasteel Rubus

Fruit beer 7%

Ruwet Cidre

Cider 4.5%

Apple Bandit Classic

Cider 4.5%

Kasteel Tropical

Tropical fruit beer 7%

Guest Fruit

25cl 4.80

25cl 4.90

33cl 6.70

33cl 6.70

30cl 4.90

30cl 6.70

- -

Choice stress?

Let our beer guide on the next page inspire you, or ask our staff for advice!



More
bottled
beers on
Untappd!



BOTTLED & CANNED BEERS

