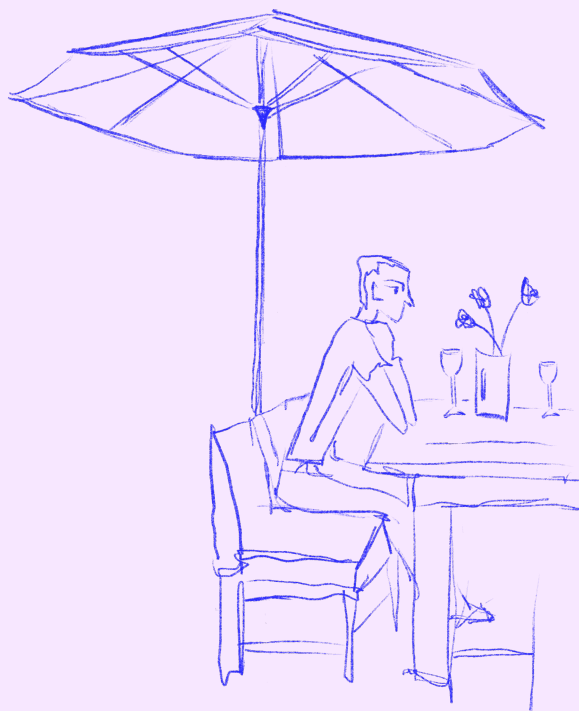


# Meneer frans

THE NICEST AND TASTIEST  
SECRET OF HAARLEM!



Welcome! We're thrilled to have you here and excited for you to enjoy the delicious delicacies we've prepared with care.

Whether you're craving coffee, cake, lunch, or drinks, we've got just what you need. But that's not all – from birthdays to weddings and baby showers, our venue is perfect for your special occasions.

For groups, we offer diverse lunch packages with beautifully set tables and shareable dishes. And when the weather's nice, ask about reserving our terrace.

Planning a private event? No problem. You can reserve a section of the restaurant just for your party.

Come join us for good times, great food, and unforgettable memories!

Follow us on our socials!



Use our WiFi:

Network: Gast Meneer Frans

Password: Boterkoek1



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## DRINKS

### COLD

We have delicious fresh juices and soft drinks on the menu, but be sure to try a Soof Lemonade.

<b>Chaudfontaine 0,25L</b> .....	<b>3.00</b>
Still and sparkling	
<b>Chaudfontaine 0,75L</b> .....	<b>6.50</b>
Still and sparkling	
<b>Coca cola</b> .....	<b>3.25</b>
Regular and zero	
<b>Fanta</b> .....	<b>3.50</b>
Orange and cassis	
<b>Sprite</b> .....	<b>3.50</b>
<b>Royal Bliss</b> .....	<b>3.75</b>
Bitter lemon, tonic water and ginger ale	
<b>Fuze Tea</b> .....	<b>3.50</b>
Sparkling, green mango and peach	
<b>Rivella</b> .....	<b>3.75</b>
<b>Semi skinned milk</b> .....	<b>3.00</b>
<b>Buttermilk</b> .....	<b>3.00</b>

<b>Soof lemonade</b> .....	<b>4.00</b>
• Rose, pear, apple and cardamom	
• Lemon, mint and apple	
• Blueberry, lavender and apple	
Soof lemonade sparkling .....	+ 0.50
<b>Soof ginger beer</b> .....	<b>4.75</b>
<b>Schulp juice</b> .....	
• Apple juice .....	3.50
• Pear juice .....	3.50
• Tomato juice .....	4.00
<b>Fresh orange juice</b> .....	<b>4.50</b>
<b>Orange juice with buttermilk</b> .....	<b>4.50</b>
<b>Fresh juice</b> .....	<b>5.00</b>
With mango, banana and orange juice	
<b>Juice of the week</b> .....	<b>5.00</b>
Ask an employee about the juice of the week	

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## DRINKS

### HOT

Our coffee is from Manetti, made with organic beans from Central America and Mexico.

#### For in your drink

Bio whole milk .....	0.00
✓ Oat milk .....	+ 0.50
✓ Coconut milk .....	+ 0.50
Whipped cream .....	+ 0.50

<b>Coffee</b> .....	<b>3.00</b>
<b>Espresso</b> .....	<b>3.00</b>
<b>Double espresso</b> .....	<b>4.00</b>
<b>Cappuccino</b> .....	<b>3.50</b>
<b>Cortado</b> .....	<b>3.25</b>
<b>Espresso macchiato</b> .....	<b>3.25</b>
<b>Latte macchiato</b> .....	<b>3.75</b>
Iced: with caramel syrup and ice .....	4.25
<b>Flat white</b> .....	<b>4.25</b>
<b>Caffé latte</b> .....	<b>3.25</b>
<b>Americano</b> .....	<b>3.00</b>
<b>Espresso tonic</b> .....	<b>4.50</b>
Extra shot espresso .....	+ 1.00
Decaf .....	+ 0.50

<b>Fresh mint tea</b> .....	<b>3.75</b>
<b>Fresh ginger tea</b> .....	<b>3.75</b>
With a slice of lemon or orange	
<b>Tea</b> .....	<b>3.25</b>
• English blend	
• Earl grey	
• Green tea jasmine	
• Green tea lemon	
• Rooibos	
<b>Chai latte</b> .....	<b>4.50</b>
Iced: with caramel syrup and ice .....	5.00
<b>Dirty chai latte</b> .....	<b>5.50</b>
Iced: with caramel syrup and ice .....	6.00
<b>Hot chocolate</b> .....	<b>4.00</b>

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## ON THE SIDE

Try our homemade and famous boterkoek, also available for take-away!

<b>Homemade dutch boterkoek</b> .....	<b>6.00</b>
<b>Apple pie</b> .....	<b>5.00</b>
<b>Delicious cakes (see the display)</b> ..	<b>5.00</b>
✓ Vegan cake .....	6.00
Whipped cream .....	+ 0.50

#### HIGH TEA

We also serve high teas upon reservation. These consist of two rounds; savory and sweet, and are served with a glass of prosecco or non-alcoholic bubbles.

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## BEERS

Our beers on tap are from Gulpener. A brewery that, in addition to making very tasty beers, is also sustainable!

### DRAUGHT BEER

<b>Pint Gulpener Ur. Pils bio</b> .....	<b>3.75</b>
<b>Varied seasonal beer</b> .....	<b>5.50</b>
<b>Varied specialty beer</b> .....	<b>5.50</b>

### LOW IN ALCOHOL

<b>Gulpener pils</b> .....	<b>0.0%</b>	<b>4.00</b>
<b>Corona pils</b> .....	<b>0.0%</b>	<b>5.25</b>
<b>La Chouffe blonde</b> .....	<b>0.4%</b>	<b>5.25</b>
<b>Vrijwit white beer</b> .....	<b>0.5%</b>	<b>5.50</b>
<b>Non IPA Gulpener</b> .....	<b>0.3%</b>	<b>4.75</b>

### BOTTLED

<b>Corona pils</b> .....	<b>4.6%</b>	<b>5.50</b>
<b>La Chouffe blonde</b> .....	<b>8.0%</b>	<b>5.50</b>
<b>Ijwit white beer</b> .....	<b>6.5%</b>	<b>5.75</b>
<b>Mooie nel IPA</b> .....	<b>6.5%</b>	<b>6.00</b>
<b>Bon chef NEIPA</b> .....	<b>5.0%</b>	<b>6.00</b>
<b>Zatte Tripel</b> .....	<b>8.0%</b>	<b>6.00</b>

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## WINES

A different range of grapes and flavors. Also take a look at our (non-alcoholic) cocktail menu!

### WHITE

		Glass	Bottle
<b>El Convertido bio</b> .....	<b>Verdejo</b> .....	<b>5.00</b>	<b>25.00</b>
<b>Dumanet</b> .....	<b>Chardonnay</b> .....	<b>5.50</b>	<b>30.00</b>
<b>Muros Antigos</b> .....	<b>Albarino / Loureiro / Avesso</b> .....	<b>5.50</b>	<b>30.00</b>
<b>Gruber Roschitz</b> .....	<b>Gruner Veltliner</b> .....	<b>6.00</b>	<b>32.50</b>

### ROSÉ WINE

<b>Chapelle du Seuil</b> .....	<b>Syrah / Grenache / Rolle / Cinsault</b> .....	<b>5.50</b>	<b>30.00</b>
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### RED

<b>Mocavero</b> .....	<b>Primitivo</b> .....	<b>5.50</b>	<b>30.00</b>
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### SPARKLING

<b>Fili</b> .....	<b>Glera</b> .....	<b>6.75</b>	<b>37.50</b>
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## ON THE SIDE

<b>Fries</b> .....	<b>5.00</b>
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With truffle mayo and  
Parmesan cheese .....

+ 1.50

<b>Sweet potato fries</b> .....	<b>6.50</b>
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With truffle mayo and  
Parmesan cheese .....

+ 1.50

<b>8 pieces bitterballen</b> .....	<b>9.00</b>
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<b>8 pieces veggie bitterballen</b> .....	<b>9.00</b>
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<b>8 pieces cheese sticks</b> .....	<b>9.00</b>
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<b>12 pieces mixed bites</b> .....	<b>13.50</b>
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 <b>12 pieces vegan mixed bites</b> .....	<b>16.00</b>
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<b>Nachos</b> .....	<b>10.50</b>
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with cheddar, crème fraîche,  
avocado, jalapeños and chili  
sauce

 <b>Bowl with peanuts</b> .....	<b>4.00</b>
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 <b>Bowl with wasabi peanuts</b> .....	<b>4.50</b>
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### FROM 15:00

<b>Sliced flammkuchen</b> .....	<b>14.50</b>
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You may choose one flavour:

- Raclet cheese, crème fraîche, pear and arugula
- Original with crème fraîche, bacon, red onion, balsamic syrup and arugula

<b>Bites platter</b> .....	<b>18.00</b>
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Bread with butter and hummus,  
wasabi peanuts, Serrano ham, 4  
pieces of bitterballen and 4 pieces  
of cheese sticks

## BREAKFAST TILL 11:30

### Meneer Frans breakfast ..... 14.50

Small Greek yogurt with granola, a bowl of fresh fruit, a croissant with scrambled eggs and avocado and a glass of fresh orange juice

#### Croissant

- With jam ..... 3.50
- With cheese ..... 3.50
- With scrambled eggs and avocado ..... 6.50
- With scrambled eggs, avocado and bacon ..... 8.50

### Greek yogurt ..... 8.75

With granola and fresh fruit

#### French toast

- Banana, bacon and agave syrup ..... 12.50
- Scrambled eggs and bacon ..... 13.00

## LUNCH TILL 16:30

Look at the bites for anything after 16:30

We serve our lunch dishes on traditional Italian airy flatbread, a kind of focaccia.

If you have any allergies, please inform the staff in advance. We can always leave out ingredients, or add them to your dish upon request (at an additional cost).

### Gluten-free bread ..... + 1.00

Pay attention! Cross-contamination is possible with some products. Please inform an employee if you have a serious allergy.

### KIDS

#### ✓ Hummus sandwich ..... 5.50

With bellpeper

#### ✓ Avocado mousse sandwich ..... 5.50

With grapes

#### Kroket sandwich ..... 6.00

Or 3 veggie bitterballen

#### Croissant with jam ..... 3.50

### VOOR ERBIJ

#### Fries ..... 5.00

With truffle mayo and Parmesan cheese ..... + 1.50

#### Sweet potato fries ..... 6.50

With truffle mayo and Parmesan cheese ..... + 1.50

### SANDWICHES

#### Smoked chicken and avocado ..... 14.00

Crispy fried bacon, lettuce, cucumber, cherry tomato, truffle mayonnaise and Parmesan cheese

#### Falafel ..... 12.00

Whipped feta, hummus, roasted chickpeas, avocado and arugula

#### Halloumi ..... 13.50

Crispy chilli oil, hot honey, avocado mousse, sesame seeds and arugula

#### Eastern marinated chicken ..... 14.00

Red cabbage, radish, red pepper, peanuts, sweet and sour vegetables and parsley

#### ✓ Marinated tempeh ..... 9.00

Red cabbage, radish, red pepper, peanuts, sweet and sour vegetables and parsley

#### ✓ Hummus ..... 9.00

Roasted colored carrots, pesto oil, carrot, arugula, radish and walnuts

### FLAMMKUCHEN

#### FLammkuchen ..... 13.00

- Raclet cheese, crème fraîche, pear and arugula
- Original with crème fraîche, bacon, red onion, balsamic syrup and arugula

#### Flammkuchen half/half ..... 14.50

Flammkuchen with both flavours

### SOUP

#### ✓ Red curry soup ..... 7.00

With bread and butter

### SANDWICHES

#### Burrata ..... 14.00

Marinated grapes, roasted bellpeppers, roasted cherry tomatoes, arugula, pine nuts, pesto oil and balsamic syrup

#### With serrano ham ..... + 3.00

#### 12 uurtje ..... 13.50

Red curry soup, hummus sandwich and kroket sandwich

Veggie: Veggie bitterballen instead of kroket

#### Club sandwich ..... 14.50

On 3 slices of bread: lettuce, cucumber, curry mayo, smoked chicken fillet, fried egg, crispy fried bacon and fries with mayo

#### With sweet potatoes fries ..... + 1.50

#### Fried egg à la Frans ..... 9.00

On 2 slices of bread: 3 organic eggs, red onion, sambal and cheese

#### With crispy fried bacon ..... + 3.00

#### 2 beef kroketten ..... 10.50

Kroketten from De Heeren van Loosdrecht with mustard and butter

### SALADS

#### Burrata ..... 14.50

Marinated grapes, roasted bellpeppers, roasted cherry tomatoes, arugula, pine nuts, pesto oil and balsamic syrup

#### With serrano ham ..... + 3.00

#### Falafel ..... 14.00

Couscous with raisins, parsley, avocado mousse, hummus, whipped feta, red cabbage, carrot, roasted chickpeas and sweet and sour vegetables

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# COCKTAILS

**Mimosa** ..... 6.75

Prosecco & orange juice

**Pornstar martini** ..... 10.50

Vanilla vodka, passion fruit, lime  
and vegan egg white, served with  
prosecco

**Aperol Spritz** ..... 9.50

Aperol Aperitivo, Prosecco, soda  
water and ice

**Tinto de Verano** ..... 6.75

Red wine, Sprite, citrus fruit and ice

**Passionfruit Mojito 0.0%** ..... 6.50

Passionfruit, lime, mint and soda  
water