



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 a table on 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



DRINKS

COLD

We have a variety of drinks, have you tried our Soof lemonade?

Chaudfontaine 0,25L	3.00	Soof limonade	4.50
Still/sparkling		Sparkling variant	+ 0.50
Chaudfontaine 0,75L	6.50	• Rose, pear, apple and cardamom	
Still/sparkling		• Lemon, mint and apple	
		• Blueberry, lavender and apple	
Coca Cola	3.50	Soof ginger beer	5.50
Regular/ zero			
Fanta	3.50	Schulp juice	
Orange/ Cassis		• Apple juice	3.75
Sprite	3.50	• Pear juice	3.75
		• Tomato juice	4.00
Royal Bliss	3.75	• Apple & Strawberry juice	4.00
Bitter lemon/ tonic water/		Fresh orange juice	5.50
ginger ale		Orange juice with buttermilk	4.50
Fuze tea	3.75	Fresh juice	6.00
Sparkling/ green mango/		With mango, banana and orange	
peach		juice	
Rivella	3.75	Fresh juice of the day	6.00
Buttermilk	3.00		

DRINKS

WARM

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

Milk options for coffee or tea

Organic whole milk	
Oat milk 	+ 0.50
Coconut milk 	+ 0.50
Whipped cream	+ 0.50

Coffee	3.25	Fresh mint tea	4.00
Espresso	3.25	Fresh ginger tea	4.00
Double espresso	4.25	Natural, lemon or orange	
Cappuccino	3.75	Tea	3.50
Cortado	3.75	• English Blend	
Espresso macchiato	3.50	• Earl Grey	
Latte macchiato	4.50	• Green tea jasmine	
Iced: with caramel syrup	+ 0.50	• Green tea lemon	
Flat white	4.75	• Chamomile	
Caffè latte	4.25	• Rooibos	
Americano	3.25	Chai latte	5.00
Iced: with caramel syrup		Iced: with caramel syrup	+ 0.50
Extra shot espresso	+ 1.00	Dirty chai latte	6.00
Decaf	+ 0.50	Iced: with caramel syrup	+ 0.50
		Hot chocolate	4.50

ON THE SIDE

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

Homemade Dutch boterkoek	6.75
Apple pie	6.00
Various homemade pies	5.00
(see the display)	
Vegan pie 	6.25
Whipped cream	+ 0.50

HIGH TEA

We also serve High Teas upon reservation. These consist of two rounds; Savory and sweet, and is served with a glass of prosecco or non-alcoholic bubbles.

BEERS

Our beers on tap are from Gulpener. A brewery that not only brews delicious beers, but also does it in a sustainable way!

FOR THE TAP

Gulpner Ur. Pils bio	3.75
Varied specialty beer	5.50

FROM THE BOTTLE

Corona pils	4.6%	5.50
La Chouffe blond	8.0%	5.50
Ijwit white beer	6.5%	5.75
Mooie nel IPA	6.5%	6.00
Bon chef NEIPA	5.0%	6.00
Zatte Tripel	8.0%	6.00

NON- AND LOW ALCOHOLIC

Gulpener pils	0.0%	4.00
Corona pils	0.0%	5.25
Korenwolf white beer	0.0%	4.75
La Chouffe blond	0.4%	5.25

WINES

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

WIT

Ei Convertido bio	Verdejo	Glas	Fles
Dumanet	Chardonnay	5.75	30.00
Gruber Roschitz	Gruner Veltliner	6.25	32.50

ROSÉ WINE

Chapelle du Seuil	Syrah / Grenache / Rolle / Cinsault	5.50	30.00
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RED

Mocavero	Primitivo	5.50	30.00
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SPARKLING

Fili	Glera	6.75	37.50
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ON THE SIDE

Fries

With truffle mayo and parmesan cheese	+ 1.50
Sweet potato fries	6.50
With truffle mayo and parmesan cheese	+ 1.50

FROM 15:00

Bites platter	18.50
Bread with butter and fresh mint garlic dip, wasabi peanuts, fresh raw vegetables, 6 pieces bitterballen and 6 pieces of cheese sticks (vegetarian option available)	

8 pieces bitterballen

8 pieces vegan bitterballen

8 pieces cheese sticks

12 pieces mixed bites

Nachos

With cheddar, crème fraîche, avocadomousse, jalapeños and chili sauce	11.50
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FROM 15:00

Flammkuchen in 8 pieces

• Original with bacon, red onion, balsamic syrup en rocket	15.00
• Goat cheese with honey, pear, walnuts and rocket	14.50
• Marinated chicken with red onion, lettuce, bean sprouts, spicy chili mayo	15.50

Mix of fresh vegetables

With fresh yoghurt/mint/garlic dip

BREAKFAST

TILL 11:30

A good start of the day, with fresh homemade breakfast classics.

Meneer Frans breakfast 15.00

Small Greek yogurt with granola, toast with scrambled eggs, cherry tomatoes and avocado, warm banana bread with jam and a glass of fresh orange juice

With bacon + 2.00

Croissant roll of 2 slices of toast

- With jam en butter 5.00
- With cheese en butter 5.00
- With scrambled eggs and avocado 7.50
- With scrambled eggs, avocado and bacon 9.50

Greek yoghurt 8.75

With granola and fresh fruit

Warm banana bread 12.50

With Greek yogurt, fresh fruit and cinnamon sugar

LUNCH

TILL 16:30

Look at the bites menu for snacks after 16:30

Do you have any allergies or special requests? Please let us know in advance; we are happy to accommodate. Omitting ingredients is usually not a problem, and for a small additional charge, we are happy to add something extra to your sandwich.

Gluten-free bread + 1.00

Caution! Cross-contamination is possible with some products. Please inform a staff member if you have a serious allergy.

KIDS

1/2 **Peanut butter sandwich** 5.50

With banana

1/2 **Avocado mousse sandwich** 5.50

With grapes

1/2 **Bitterballen sandwich** 6.00

Or with vegan bitterballen

Croissant with jam and butter 5.00

ON THE SIDE

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

We serve our lunch dishes on traditional Italian airy bread, unless stated otherwise.

Smoked chicken and avocado 14.00

Fried bacon, lettuce, cucumber, cherry tomatoes, truffle mayo and parmesan cheese

Falafel (vegan possible) 12.50

With rocket, muhammara, pomegranate seeds, roasted broad beans and a fresh yogurt/mint/garlic dip

Halloumi 14.00

With avocado mousse, rocket, crispy chili oil, red onion and sesame seeds

Homemade egg salad 11.50

With rocket, roasted cherry tomatoes, cucumber, radish and garden cress

2 Holtkamp shrimp croquettes 16.00

With homemade lemon dressing and butter

• 1 shrimp croquette (instead of 2) 12.50

Marinated chicken 14.50

With avocado mousse, lettuce, radish, cucumber, bean sprouts, roasted broad beans and spicy chili mayo

Club sandwich 15.00

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

With sweet potato fries + 1.50

Fried egg à la Frans 10.00

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

With fried bacon + 3.00

2 beef croquettes 11.50

Croquettes from De Heeren van Loosdrecht with mustard and butter

• 6 vegan bitterballen (instead of) 9.50

• 1 beef croquette (instead of 2) 8.50

FLAMMKUCHEN

Smeared with crème fraîche

Flammkuchen

- Original with bacon, red onion, balsamic syrup en rocket 15.00
- Goat cheese with honey, pear, walnuts and rocket 14.50
- Marinated chicken with red onion, lettuce, bean sprouts, spicy chili mayo 15.50

Flammkuchen 2 flavours 16.00

Choise of 2 of the 3 flavours

SALAD

Served with bread and butter

Goat cheese or Falafel 14.50

With pear, pomegranate seeds, mixed lettuce, cucumber, walnuts and a fresh dressing

Soup

Homemade onion soup 7.50

With gratinated bread

COCKTAILS

Mimosa 6.75

Prosecco & orange juice

Pornstar martini 10.50

Vanille vodka, passion fruit,
lime, vegan egg white, served
with a shot prosecco

Aperol Spritz 9.50

Aperol Aperitivo, prosecco and
soda water

Tinto de Verano 7.00

Red wine, Sprite and citrus fruit

Passionfruit Mojito 0.0% 7.00

Passion fruit, lime, mint and
soda water

Gig Hard Seltzer 5.0% 6.50

- Passion fruit
- Lemonade
