

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 treats 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 is 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



Smoke
free area

DRINKS

COLD

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

Chaudfontaine 0,25L	3.25	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	3.75	Soof ginger beer	5.50
Regular/ zero			
Fanta	3.75		
Orange/ Cassis			
Sprite	3.75		
Royal Bliss	3.75		
Bitter lemon/ tonic water/			
ginger ale			
Fuze tea	3.75		
Sparkling/ green mango/			
peach			
Rivella	3.75		
Buttermilk	3.50		

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

Whipped cream+ 0.50
Syrup (caramel)+ 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	
Flat white	4.75	• Green tea lemon	
Caffè latte	4.25	• Chamomile	
Americano	3.25	• Rooibos	
Iced Americano	4.25	Chai latte	5.00
Iced Latte	4.25	Dirty chai latte	6.00
		Hot chocolate	4.50
Extra shot espresso	+ 1.00		
Decaf	+ 0.50		

ON THE SIDE

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

Homemade Dutch boterkoek	6.75
Various homemade pies	from 5.00
See our display and ask about the options for vegan or gluten-free cake 	
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.

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ginger ale	
Fuze tea	3.75
Sparkling/ green mango/	
peach	
Rivella	3.75
Buttermilk	3.50

Soof limonade	4.50
Sparkling variant	+ 0.50
• Rose, pear, apple and cardamom	
• Lemon, mint and apple	
• Blueberry, lavender and apple	
Soof ginger beer	5.50
Schulp juice	
• Apple juice	3.75
• Pear juice	3.75
Big Tom	
• Spicy tomato juice	4.50
Fresh orange juice	5.50
Orange juice with buttermilk	5.50
Fresh juice	6.00
With mango, banana and	
orange juice	

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Oat milk 	+ 0.50
Whipped cream	+ 0.50
Syrup (caramel)	+ 0.50

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Cortado	3.75
Espresso macchiato	3.50
Latte macchiato	4.50
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Caffè latte	4.25
Americano	3.25
Iced Americano	4.25
Iced Latte	4.25
Extra shot espresso	+ 1.00
Decaf	+ 0.50

Fresh mint tea	4.00
Fresh ginger tea	4.00
Natural, lemon or orange	
Tea	3.50
• English Blend	
• Earl Grey	
• Green tea jasmine	
• Green tea lemon	
• Chamomile	
• Rooibos	
Chai latte	5.00
Dirty chai latte	6.00
Hot chocolate	4.50

ON THE SIDE

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

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Various cakes	from 5.00
See our display and ask about the	
options for vegan or gluten-free cake 	
Whipped cream	+ 0.50

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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

NON- AND LOW ALCOHOLIC

Gulpener pils	0.0%	4.25
Corona pils	0.0%	5.25
Korenwolf white beer	0.0%	4.75
La Chouffe blond	0.0%	5.50
Liefmans	0.0%	5.00

FROM THE BOTTLE

Corona pils	4.6%	6.00
La Chouffe blond	8.0%	6.50
Ijwit white beer	6.5%	6.00
Mooie nel IPA	6.5%	6.25
Bon chef NEIPA	5.0%	6.50

WINES

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

WHITE

		Glas	Fles
El Convertido bio	Verdejo	5.50	27.50
Dumanet	Chardonnay	6.25	30.00
Gruber Roschitz	Gruner Veltliner	6.25	32.50

ROSÉ WINE

Chapelle du Seuil	Syrah / Grenache / Rolle / Cinsault	6.00	30.00
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RED

Mocavero	Primitivo	6.00	30.00
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SPARKLING

Fili	Glera	6.75	37.50
Sparkling 0.0	Moscato	6.00	30.00

COCKTAILS

Passionfruit Mojito 0.0%	7.00
Passionfruitsyrup, lime juice, mint and sparkling water	

Mimosa	6.75
Prosecco & orange juice	

Aperol Spritz	10.00
Aperol Aperitivo, prosecco & sparkling water	

Tinto de Verano	7.00
Red wine, Sprite and citrus fruit	

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

8 pieces bitterballen	9.50
8 pieces vegan bitterballen 🌱	9.50
8 pieces cheese sticks	9.00
12 pieces mixed bites	14.50
18 pieces mixed bites	18.50

FROM 15:00

Nachos	12.00
With cheddar, crème fraîche, avocadomousse, jalapeños, spring onions and chilli sauce	

Flammkuchen in 8 pieces

• Original with bacon, red onion, balsamic syrup en rocket	15.00
• Goat cheese with honey, pear, walnuts and rocket	15.00
• Marinated chicken with red onion, lettuce, fried onions and spicy chilli mayo	15.50

BREAKFAST TILL 11:30

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

Meneer Frans breakfast	16.00
Small Greek yogurt with granola, toast with scrambled eggs, cherry tomatoes and avocado, cinnamon roll and a glass of fresh orange juice	
With fried bacon	+ 2.00

Croissant or 2 slices of toast

• With jam en butter	5.00
• With cheese en butter	5.00
• With scrambled eggs and avocado	8.00
• With scrambled eggs, avocado and bacon	9.50

Greek yoghurt	8.75
With granola and fresh fruit	
Cinnamon roll	4.00

LUNCH TILL 16:00

Look at the bites menu for snacks after 16:00

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 Bitterballen sandwich	6.00
Or with vegan bitterballen ✓	
Croissant	5.00
• With jam en butter	
• With cheese en butter	

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

SOUP

Homemade onion soup	7.50
With gratinated bread	

SANDWICHES

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

Smoked chicken and avocado	14.00
With fried bacon, lettuce, cucumber, roasted cherry tomatoes, truffle mayo and parmesan cheese	
Falafel (vegan possible ✓)	12.50
With rocket, muhammara, pomegranate seeds, cucumber and a fresh yogurt/mint/garlic dip	
Halloumi	14.00
With avocado mousse, rocket, crispy chilli oil, sesame seeds and hot honey	
Homemade egg salad	11.50
With rocket, roasted cherry tomatoes, cucumber, spring onion and garden cress	
With fried bacon	+ 2.00
2 Holtkamp schrimp croquettes	16.00
With homemade lemon dressing and butter	
• 1 schrimp croquettes (instead of 2)	12.50

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	15.00
• Marinated chicken with red onion, lettuce, spring onions, fried onions and spicy chilli mayo	15.50
Flammkuchen 2 flavours	16.00
Choose 2 of the 3 flavours	

Marinated chicken	14.50
With avocado mousse, lettuce, cucumber, spring onions, fried onion and spicy chilli 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	12.00
Croquettes from De Heeren van Loosdrecht with mustard and butter	
• 6 vegan bitterballen (instead of)	9.50
• 1 beef croquette (instead of 2)	9.50

SALAD

Served with bread and butter

Goat cheese	15.00
With pear, pomegranate seeds, mixed lettuce, roasted cherry tomatoes, cucumber, walnuts, balsamic and a fresh dressing	
Falafel (vegan possible ✓)	14.50
With pear, pomegranate seeds, mixed lettuce, roasted cherry tomatoes, cucumber and a fresh yogurt/mint/garlic dip	