

THE NICEST AND TASTIEST SECRET OF HAARLEM!



Welcome! We're thrilled to have you 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 want. 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 or terrace just for your party.

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

Follow us on our socials!











DRINKS

COLD

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

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

Soof lemonade	4.00
Rose, pear, apple and cardamomLemon, mint and appleBlueberry, lavender and apple	
Soof lemonade sparkling+	0.50
Soof ginger beer	4.75
Schulp juice	
Apple juice	3.50
Pear juice	3.50
Tomato juice	4.00
Fresh orange juice	4.50
Orange juice with buttermilk	4.50
Fresh juice	5.00
With mango, banana and orange juice	
Juice of the week	5.00
Ask an employee about the juice of the week	

DRINKS

HOT

Our beans come from Manetti, the organic beans originate from Central America and Mexico.

For in your drink Bio whole milk

	Bio whole milk	0.00
9	Oat milk	+ 0.50
7	Coconut milk	+ 0.50
	Whipped cream	+ 0.50

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

Fresh mint tea	3.75
Fresh ginger tea	3.75
With a slice of lemon or orange	
Tea	3.25
English blendEarl greyGreen tea jasmineGreen tea lemonRooibos	
Chai latte	4.50
Iced: with caramel syrup and ice	5.00
Dirty chai latte	5.50
Iced: with caramel syrup and ice	6.00
Hot chocolate	4.00

ON THE SIDE

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

	Homemade dutch boterkoek	(6.00
	Apple pie	!	5.00
	Delicious cakes (see the display)	!	5.00
P	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.

BEERS

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

DRAUGHT BEER

Gulpener Ur. Pils bio 0.25L	3.75
Varied seasonal beer	5.50
Varied specialty beer	5.50

LOW IN ALCOHOL

ZOW W AZOONOZ	
Gulpener pils 0.0%	4.00
Corona pils 0.0%	5.25
La Chouffe blonde 0.4%	5.25
Vrijwit white beer 0.5%	5.50
Non IPA Gulpener 0.3%	4.75

BOTTLED

Corona pils	4.6%	5.50
La Chouffe blonde	8.0%	5.50
ljwit 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

WINES

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

WHITE		Glass	Bottle
El Convertido bio	Verdejo	5.00	25.00
Dumanet	Chardonnay	5.50	30.00
Muros Antigos	Albarino / Loureiro / Avesso	5.50	30.00
Gruber Roschitz	Gruner Veltliner	6.00	32.50
ROSÉ WINE	Sureh / Cranacha / Balla / Cincault	E E0	20.00
Chapelle du Seuli	Syrah / Grenache / Rolle / Cinsault	5.5 0	30.00
RED			
Mocavero	Primitivo	5.50	30.00
SPARKLING			
Fili	Glera	6.75	37.50

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

Portion of peanuts Portion of wasabi peanuts	
FROM 15:00	
Sliced flammkuchen	14.50
You may choose one flavour:	
 Raclet cheese, crème fraîche, pear and arugula Original with crème fraîche, bacon, red onion, balsamic syrup and arugula 	
Bites platter	18.00
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	3.00
With cheese	3.00
With scrambled eggs	6.50
 With scrambled eggs and 	
bacon	8.00

Smoothiebowl	10.00
With fresh fruit, granola, hemp seed, sunflower seeds and coconutflakes	
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

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

1	Hummus sandwich	5.50
	With bellpeper	
1	Avocado mousse sandwich	5.50
	With grapes	
	Kroket sandwich	6.00
	Or 3 veggie bitterballen	
	Croissant with jam	3.00

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 13.00 Crispy chilli oil, hot honey, avocado mousse, sesame seeds and arugula Eastern marinated chicken 14.00 Red cabbage, radish, red chilli pepper, peanuts, sweet and sour vegetables and parsley Marinated tempeh 9.00 Red cabbage, radish, red chilli pepper, peanuts, sweet and sour vegetables and parsley

FLAMMKUCHEN

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

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

Hummus

P	Red curry soup	7.00
	With parsnip chips	

SANDWICHES

Burrata

Dullata	10.00
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 van De Heeren van Loosdrecht with mustard and butter	

13.50

9.00

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, roasted chickpeas and sweet and sour vegetables	

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	