

HAARLEM
TOUJOURS
— Urban Frenchy Bistro —

Thank you very much for your interest in our bistro.

We include some menu options: just for some inspiration. We are flexible and more than happy to customize the menu's based on your preferences and budget.

For the menu's we made a little classification:

GOOD: just good as good should be. Not too many difficult choices, including our classical renowned dishes.

BETTER: more choices and including our signature dish LOBSTER!

BEST: if you like to let yourself completely be spoiled this is the best option. It's as flexible as possible and includes our chef's specialities: LOBSTER and DRY AGED COTE DE BOEUF. In our private dining area "BEEF CLUB" you can have a private party till 36 guests. Our restaurant can host up to 160 guests for your private party.

MEATLOVERS: for the real meatlovers.

Aarzel niet, neem gerust contact met ons op zodat wij samen tot een nog gaver menu kunnen komen.

A bientôt!

Xiadong Sun

Urban Frenchy Bistro Toujours

Oude Groenmarkt 10-12

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HAARLEM
TOUJOURS
— *Urban Frenchy Bistro* —

“GOOD” € 29,50 p.p.

(coffee/tea can be replaced by a dessert, additional charge € 5,- p.p.)

VOOR

CARPACCIO BEEF

Smoked beef – truffle dressing – pine nuts – Gran Padano

CARPACCIO SALMON

Gravad lax – mustard – dill – steward sauce

HOOFD

FLANK STEAK

Flank steak 200 gr. – potato – leek - carrots

RISOTTO

Risotto – mushrooms – Gran Padano - rocket

COD

White wine sauce – roasted tomatoes - basilic

Coffee/tea

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“BETTER” € 37,50 p.p.

STARTER

Don't bother your dinner by making menu choices, just indulge yourself by take a tour on all our starters by joining a sharing starter. A bit of everything: you tell us your allergies, diet preferences and what you absolutely do not eat and we take care of your starter. Just to give you a little idea: we listed below some of the starters which can be included: and some we keep as a little secret to surprise you!

The sharing platter can be extended (**extra charge € 2,5 p.p.** per item):

Gamba cocotte – gamba – scallops – shellfish – red pepper – basilic
Scallops on the shell – scallops –gratinated– bechamel – leek – potato

OFF COURSE STARTERS CAN ALSO BE CHOSEN PER GUEST

CARPACCIO BEEF

Smoked beef – truffle dressing– pine nuts – Gran Padano

CARPACCIO SALMON

Gravad lax – mustard – dill – steward sauce

STEAK TARTARE

Dutch traditional raw beef – poached egg – capers – sesam crisp

CAESAR SALAD

Poached egg – bacon – Gran Padano – anchovy – crouton

MAIN COURSES

SURF & TURF (+ € 10,-)

½ Lobster & Flank steak

½ LOBSTER

Chili/lime butter – fries -salad

FLANK STEAK

Flank steak 200 gr. – chicory – garlic parmesan potatoe

RISOTTO

Risotto – mushrooms – Grana Padano - rocket

COD

White wine sauce – roasted tomatoes - basilic

SHARE SWEETS PLATTER

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“BEST”

APERITIF To get started:

Start your evening with a nice aperitif and some charcuterie or oysters, or do the crazy stuff and take all☺

Charcuterie € 5,- p.p.

Soanish & Dutch cured ham and sausages

(Jamon Serrano 3 years aged – Brandt & Levie sausages – Cecina de Leon – Pata negra – Pulled pork – traditional bread)

Charcuterie & Cheeses € 7,5 p.p.

Charcuterie extended with cheeses

Oysters from € 2,50 p.st

Mixed fried snacks € 4,50 p.p.

Meat balls – hot chicken wings – baby back ribs – Dutch cheese with port sirup

STARTER

Don't bother for choosing, a bit of everything, table sharing!

Sharing platters containing classics and chef's specials.

Sharing platter FISH € 15,- p.p.

Sharing platter MEAT € 15,- p.p.

Sharing platter FISH & MEAT € 15,- p.p.

HOOFD

Lobsters and Cote de Boeuf are our biggest passions. We cannot hide our pride regarding our great lobsters and in house dry aged cote de boeuf. Lobsters can be ordered whole or half. Our dry aged Cote de Boeuf is a beautiful piece coming from Switzerland (Simmentaler). By dry aging the meat gets a characteristic tender and deep flavour which is enhanced by our charcoal grill.

We are more than happy to tell you more about our lobsters and beef. Just step in and we love to guide you through our dry ageing cabinets or homarium.

Whole Lobster € 29,50

Half a lobster € 19,50

Cote de Boeuf € 29,50 (400 gr. p.p. 3 weeks dry aged)

Cote de Boeuf ADDICT Just choose your own piece of cote de boeuf and we can prepare it together.

Diet preferences or just feel like some fish or poultry, no problem, just let us know.

DESSERT

Sharing Sweets Plateau € 9,50

Chocolates from Pierre € 1,- p.st

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“MEATLOVERS” € 32,50 p.p.

(coffee/tea can be replaced by a dessert, additional charge € 5,- p.p.)

VOOR

CHARCUTERIE

Charcuterie

Soanish & Dutch cured ham and sausages

*(Jamon Serrano 3 years aged – Brandt & Levie sausages – Cecina de Leon –
Pata negra – Pulled pork – traditional bread)*

MAIN

FLANK STEAK

Flank steak 180 gr.

ROAST BEEF (+ € 5,-)

Dry rub sirloin steak 275 gr. – fries – salad

DESSERT

Coffee or Tea