

TOUJOURS

URBAN FRENCHY BISTRO HAARLEM

ALL DAY MENU 11.30 – 00.00

BITES AND WARM APPETIZERS

Brioche. Brioche brood - dips	6
Old Amsterdam Cheese Fingers 8pcs. Kaaistengels	8
Dutch Traditional Fried Meatballs 6pcs. Bitterballen	6
Crispy Spicy Chicken Wings. Pikante krokante kip vleugels	8
Shrimp Croquette 4pcs. Garnalen kroketjes - cocktail saus	12.5
Breton Fish soup. Vissoep - gamba - octopus - witvis	9
Truffle Garlic Parmesan Fries. Truffel - parmezaan - frites	6
Crispy Fried Zucchini. Gefrituurde courgette	5

SALADS

Niçoise. Tonijn tataki - ei - anjovis	15
Caesar. Bacon - gegrilde kip - anjovis - ei - Grana Padano	15

COLD BAR

OYSTERS – CHARCUTERIE – TWISTED ROLLS – RAW FISH

OYSTERS 6 pcs Rode wijn vinaigrette - Laos saus	18
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CHARCUTERIE	15
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Jamon Serrano Reserva - Cecina de Leon - Chorizo Iberico de Bellota - pickles – cornichon

CHEESEPLATTER	15
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Truffel geit - Le petit Dorvael (pittige boerenmachte kaas) - Comte - nootjes - crackers

SUSHI ROLLS (Toujours' modern fusion twisted sushi rolls)

Tropical Salmon. Zalm - mango - masago - rode peper	12.5
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Spicy Tuna. Tonijn - sriracha - avocado - komkommer - sesam	15
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Healthy Green. Asperge - avocado - komkommer - sambal mayo	10
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Surf & Turf. Steak - gefrituurde ebi - asperge - krabstick - Toujours mayo	12.5
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RAW BAR (Thinly sliced raw fish / or minced raw fish tartare)

Tiradito Salmon limoen - koriander - rode peper - passievrucht	12.5
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Tuna Tartare ponzu - bosui - avocado.....	15
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Sashimi mix tonijn - zalm- soya - gember.....	17.5
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SWEETS

Oreo Cheesecake. Vanille ijs	6
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Apple Crumble. Vanille ijs - Lemon Curd	6
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Rhubarb Strawberry Crumble. Vanille ijs - Lemon Curd	6
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Coupe Sorbet. Citroen - framboos - mango	6
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DINNER SPECIALS FROM 17.00 – 22.30

STARTER

Sharing Platter min 2 pers (Cold Fish & Meat). 15 pp
Sushi roll - Oyster - Serrano ham- Chorizo Bellota - surprise raw fish bar (choice vary depending on Chef's choice)

Half Lobster. Canadese kreeft - chili limoen boter - spinazie salade 17.5
Canadian lobster - chili lime butter - salad

SIGNATURE MAIN DISHES

Côte de Boeuf 2 pers. min 800 gr .

Rib eye met been - beurre de Paris - knoflook aardappeltjes 8/100gr
Bone-in rib eye - beurre de Paris - garlic roasted potatoes

Whole Lobster.

Canadese kreeft - chili lime boter - knoflook aardappeltjes 35
Canadian lobster - chili lime butter - garlic roasted potatoes

Royal Jambalaya min. 2 pers. 20 pp

Halve Canadese kreeft per 2pers. - chorizo - gegrilde kip- calamari - mosselen - gamba's
Half Canadian lobster per 2 pers. - chorizo - grilled chicken - calamari - mussels - gamba's

MEAT

Grilled Denver Steak . Steak - aardappel gratin - champignon - asperges - spekjes - ui 20

Burger & Fries. Angus beef - cheddar - bacon - gebakken ui 12.5

Grilled Chicken. Kippendij -risotto - groene asperges - doperwten - parmezaan 17.5

FISH

Poisson en Papillote. Catch of the day - gember - knoflook - soba noodles - soya 17

Tuna steak. Tonijn steak - rood geserveerd - spitskool - cashew noten 25

Salmon Worcestershire. Zalmfilet - Worcestershire glaze - roerbak groenten 20

VEGA

Risotto. Groene asperges - doperwten - parmezaan 17.5

ALL DAY SIDES

Classic Fries. 3

Truffle Garlic Parmesan Fries. 6

Truffle Miso Spinach Salad. 6

Crispy Fried Zucchini. 5

Gratin Cauliflower. 5

Garlic pan fried potatoes. 5

