

SIGNATURE DRINKS

COCKTAILS

Classics

Espresso Martini. <i>Vodka - Kablua- Espresso</i>	12
Old Fashioned. <i>Woodford Bourbon- Angostura - Sugar Syrup</i>	10
Amaretto Sour. <i>Amaretto - Bourbon - Egg White - Lemon</i>	12
Moscow Mule. <i>Ketel 1 Vodka - Ginger Beer - Lime</i>	8.5
Apérol Spritz. <i>Apérol - Crémant - Perrier</i>	8.5

Toujours Specials

Frozen Strawberry Daiquiri. <i>Bacardi - Lime - Strawberries</i>	10
Mango Coconut Daiquiri. <i>Bacardi - Lime - Coconut - Mango</i>	10
Gin Basil Smash. <i>Tanqueray Gin - Lime - Sugar Syrup -Basil</i>	12
Royal on Ice. <i>Crémant - Forest fruits - Creme de Cassis - Mint</i>	8
French Mule. <i>Calvados - Ginger Beer - Lime</i>	8.5

GIN & TONIC

Bobby's.	10.5
<i>Fever Tree Clementine - Orange - Cloves</i>	
Gin Mare.	11.5
<i>Fever Tree Mediterranean - Basil</i>	
Hendrick's.	11.5
<i>Fever Tree Elderflower - Cucumber - Juniper Berries</i>	
Tanqueray.	8.5
<i>Fever Tree Aromatic - Lemon</i>	
Isle of Harris	12.5
<i>Fever Tree Mediterranean - Grapefruit - Mint</i>	
Marula.	12.5
<i>Fever Tree Aromatic - Strawberries</i>	

HOT DRINKS

We can make all of your favorite coffee classics!

Coffee.	from 2
Tea. <i>Various flavors of Dammann Frères</i>	3
Mint Tea / Ginger tea.	3
Chai Latte.	3
Hot Chocolate.	3
Special Coffee.	8

Irish - French - Spanish - Italian - Kiss of Fire

* Oat milk / Whipped cream supplement 50 cents

LUNCH

BRIOCHE BUNS SPECIALS

Avocado Egg Bun.	8.5
<i>Avocado - Egg - Mild Sambal - Sweet&Sour Red Onions</i>	
Shrimp Croquettes. <i>4 pcs.</i>	12.5
<i>Shrimp Croquettes - Bun - Toujours Mayonaise</i>	
Beef Croquettes. <i>2 pcs.</i>	8.5
<i>Beef Croquettes - Bun - French Mustard</i>	
Pulled Pork Bun.	11.5
<i>Pulled Pork - Cheddar - Jalapenos - Sweet&Sour Red Onions</i>	
Tuna Melt Bun.	10
<i>Tuna salad - Cheddar - Red Onions - Tomato Relish</i>	
Burger & Fries.	15
<i>Angus Burger - Bacon - Cheddar - Tomato - Onions - Fries</i>	
Truffle Chicken Bacon & Fries.	15
<i>Grilled Chicken - Truffle Mayonaise - Bacon - Fries</i>	

TASTY BITES

Brioche. <i>Served with dips</i>	6
Crispy Fried Zucchini. <i>Gefrituurde Courgette</i>	5
Old Amsterdam Cheese Fingers. <i>8 pcs. Kaastengels</i>	8
Dutch Meatballs. <i>6pcs. Bitterballen</i>	6
Crispy Spicy Chicken Wings. <i>Gefrituurde Kipvleugels</i>	8
Shrimp Croquettes. <i>4 pcs. Garnalenkroketjes</i>	10
Loaded Pulled Pork Nachos. <i>Cheddar Saus</i>	10
Cheddar Cheese Fries.	6
Truffle Garlic Parmesan Fries.	6

SWEETS

Oreo Cheesecake.	5
Churros <i>Standard served with ice cream</i>	6
<i>All our cakes are made with love by Sirle from Peperkers mainly with local biological products.</i>	
Red Velvet Cupcake.	4.5
Blueberry Cocos Cake.	4
Cream Cheese Carrot Cake.	4
Brownie Triple Chocolate.	4
Healthy Banana Bread Cake. <i>(gluten/lactose free)</i>	4

* Bol ijs / ice cream supplement 2 EUR

ARE YOU REGISTERED?

IF NOT SCAN THE QR BELOW,
ASK THE SERVICE FOR YOUR TABLE NUMBER.
THANK YOU VERY MUCH



DRINKS

BEERS

Stella Artois. <i>Draft - 5%</i>	3/6
Hoegaarden Witbier. <i>Draft - 4,9%</i>	5/10
Goose IPA. <i>Draft - 5,9%</i>	5/10
Tripel Karmeliet. <i>Draft - 8,4%</i>	5/10
Bud. <i>Bottled - 5%</i>	2.75
Hoegaarden Radler Lemon. <i>Bottled - 0,0%</i>	3

UULTJE (Haarlems Brewery)

Piewie Pineapple Weizen. <i>Fruity Weizen - 5%</i>	6
Bird of Prey. <i>Superpower IPA - 5,8%</i>	6
Dikke Lul 3 Bier. <i>Hoppy Pale Ale - 5,6%</i>	6.5
Fancy Pants. <i>Brut IPA - 6,5%</i>	6.5
Dr. Raptor. <i>Imperial IPA - 9,8%</i>	8

VIRGIN MIXERS

Garden Seedlip.	8.5
<i>Fever Tree Elderflower - Cucumber - Mint</i>	
Spice Seedlip.	8.5
<i>Fever Tree Aromatic - Grapefruit</i>	
Grove Seedlip.	8.5
<i>Fever Tree Mediterranean - Orange</i>	

FEVER TREE DRINKS

Ginger Ale. <i>Mint</i>	4
Ginger Beer. <i>Lime</i>	4
Clementine Tonic. <i>Orange - Clove</i>	4
Elderflower Tonic. <i>Cucumber</i>	4
Aromatic Tonic. <i>Grapefruit</i>	4
Indian Tonic. <i>Lemon</i>	4

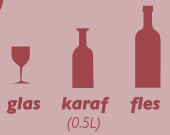
JUICES

Orange. <i>Freshly pressed</i>	4.5
Apple. <i>Olmenborst</i>	3
Pear. <i>Olmenborst</i>	3
Lemonade.	2

SODA

Coca Cola / Zero.	2.5
Orangina.	3
Bitter Lemon / 7 Up.	2.5
Ice Tea Lemon / Green.	2.5

WINES



WHITE

Mas des Lauriers Blanc. <i>Languedoc</i>	4	14.5	20
<i>A fresh & full glass of wine, simply tasty</i>			
Viognier. <i>Languedoc</i>	4.5	16	22.5
<i>Picked out of the tree and finished in your glass, round & aromatic</i>			
Picpoul de Pinet. <i>Languedoc</i>	4.5	16	22.5
<i>Flowery fresh oysterwine, perfect combination</i>			
Macon Peronne. <i>Chardonnay - Bourgogne</i>	6.5	24	30
<i>Very fragrant bouquet, full and elegant</i>			

ROSÉ

Mas des Lauriers Rosé. <i>Languedoc</i>	4	14.5	20
<i>Elegant rosé, made to stay fresh and fruity</i>			
AIX. <i>Grenache - Cinsault - Provence</i>			35
<i>Light rosé with notes of figs and light spices</i>			
Magnum AIX.			75
<i>For the real rosé lovers</i>			

RED

Mas des Lauriers. <i>Languedoc</i>	4	14.5	20
<i>Made with fully mature Merlot, marselan and co. Smooth & spicy</i>			
Bordeaux. <i>Merlot - Cabernet Sauvignon</i>	6	22	27.5
<i>Fruity and elegant Bordeaux, all what you need</i>			
Côte de Roussillon. <i>Grenache - Carignan</i>	6	22	27.5
<i>Solid wine from the south of France, when the sun shines in your glass</i>			
Pinot Noir. <i>California</i>	5.5	18	25
<i>Light-bodied and bright, with cherry notes</i>			

MOUSSEUX

Crémant de Loire. <i>Chardonnay - Arbois</i>	6.5		30
<i>Sparkling, dry with aroma's of white fruit, ripe pear</i>			
Champagne Brut. <i>Louis Roederer</i>			75
<i>Unforgettable Champagne, the delicate mousse is striking</i>			

TASTY DRINKS

Sauternes.	6.5		
<i>Chateau Dudon - Sémillon - Bordeaux</i>			
Plantation XO.	8		
<i>Double aged extra old rums - Barbados to Cognac</i>			
Woodford Reserve.	5.5		
<i>Premium Kentucky Bourbon - USA</i>			
Nikka From The Barrel.	7.5		
<i>51,4% ABV Japanese Whisky - Japan</i>			

HAARLEM

TOUJOURS

— Urban Frenchy Bistro —