

Rooftop times

HAARLEM SPRING 2024

FREE

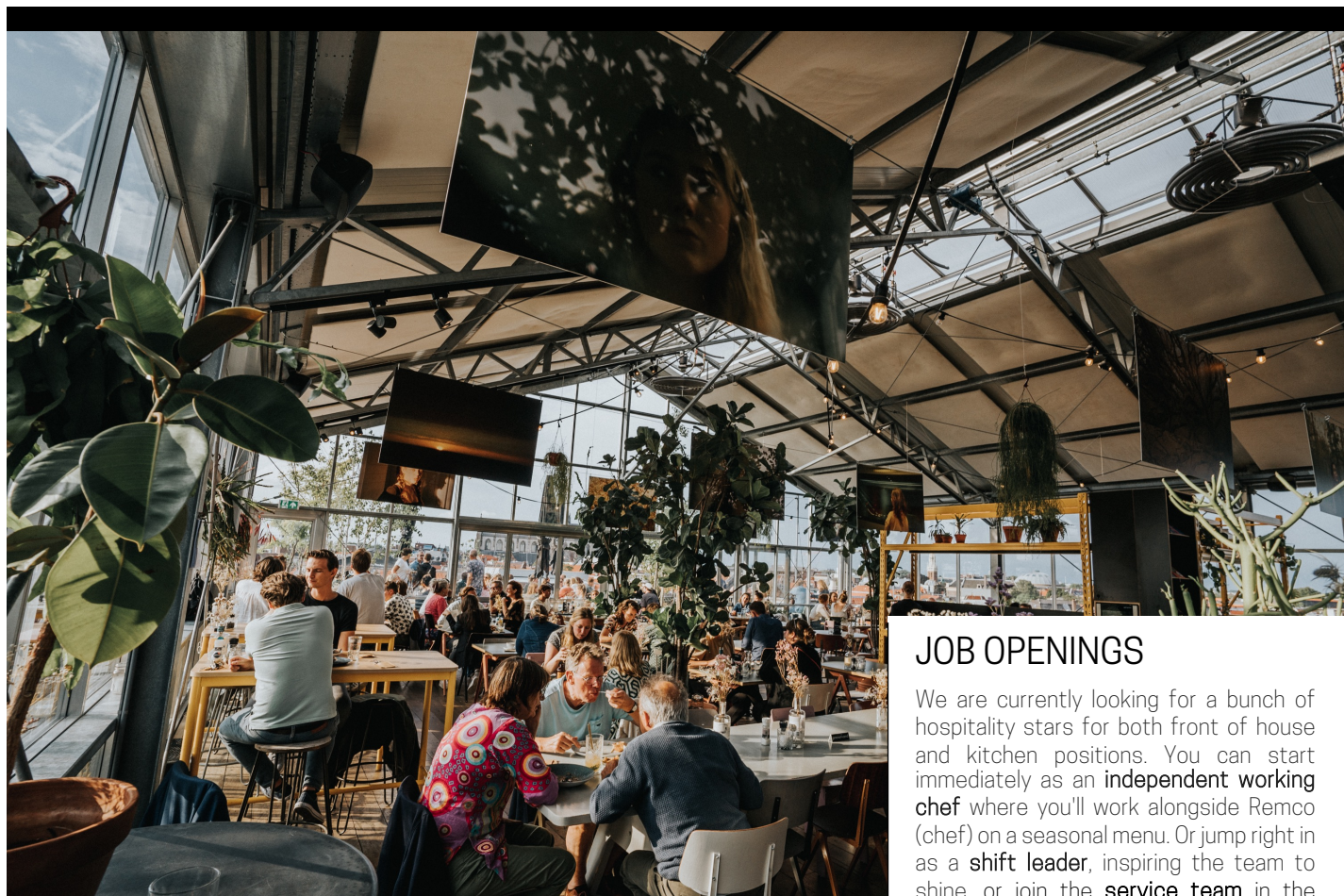
Today

2024

FOUNDED IN 2018

3rd EDITION

NR 0015



New Menu

Our menu changes with each season. Our goal is to work with products primarily sourced from the Netherlands. Each season, our menu reflects a translation of a healthy and diverse eating pattern. We believe that a healthy and varied diet is beneficial for both ourselves and the planet. The availability of seasonal products forms the basis for our dishes. We use pure, unprocessed ingredients and utilize everything from head to tail to prevent waste. Taste the spring!



DAKdrinks

Celebrating something special? Invite your friends, colleagues, and family for a delightful gathering on our rooftop. You can join us indoors at the high table. For larger groups, it's also great to rent out our private room with a private terrace. Visit our website for more information or send an email to zaal@dedakkas.nl with your inquiries!

JOB OPENINGS

We are currently looking for a bunch of hospitality stars for both front of house and kitchen positions. You can start immediately as an **independent working chef** where you'll work alongside Remco (chef) on a seasonal menu. Or jump right in as a **shift leader**, inspiring the team to shine, or join the **service team** in the greenhouse or outside on the terrace. Email us at personeel@dedakkas.nl.

But that's not all! Prefer working in Hoofddorp? We also have a unique opportunity there because in 2 months we're opening our second venue called KASTAN. Do you want to be at the forefront of this new place as a **shift leader, independent working chef, or behind the bar/in service?** Then email us at personeel@kastan.nl.

Jobs
DeDAKKAS

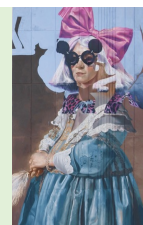


Jobs
KASTAN



WiFi

Our wifi password "MonaGaga" is named after the artwork on the facade of the stairwell. A combination of "girl in blue" by the Haarlem painter Johannes Cornelis Verspronck and a contemporary photo. It's made by the artist duo Telmo Miel. The mysterious gaze inspired the neighbourhood to call her Mona Gaga.





DRINKS

COFFEE

Espresso	3,4
Coffee	3,4
Espresso Macchiato	3,7
Cappuccino	3,8
Latte	4,1
Flat White	4,4
Latte Macchiato	4,3
Double Espresso	4
Iced Coffee	4,4
Oatmilk	+0,0
Hot chocolate	3,7
Whipped cream	+0,5

TEA

Fresh Ginger	3,6
Fresh Mint	3,6
Senza Tea	3,4
• <i>Earl Grey Blue Flower</i> black tea with bergamot	
• <i>Happy Lemon</i> blend of apples, lemon and petals	
• <i>Warming Soul Rooibos</i> with vanilla and cinnamon	
• <i>Green Jasmine</i> green tea with jasmine blossom	
• <i>Sensation</i> bio green tea with citrus and ginger	
• <i>Totally Nuts</i> herbal tea with apple and almonds	
Hot water	1

CHAI LATTE

Molina Masala Chai	4,6
Molina Masala Dirty Chai Shot espresso	5,1
Oatmilk	+0,0

SODA

fritz kola	330 ml	3,9
fritz kola Light	330 ml	3,9
fritz Orange	330 ml	3,9
fritz Lemon	330 ml	3,9
fritz Rhubarb	330 ml	3,9
EARTH WATER Sparkling	330 ml	3,9
EARTH WATER Sparkling XL	750 ml	7
EARTH WATER Still	330 ml	3,9
EARTH WATER Still XL	750 ml	7
Fever-Tree Tonic	200 ml	3,9
Fever-Tree Elderflower Tonic	200 ml	3,9
Batu Kombucha organic	330 ml	5,4
Fentimans Rose Lemonade	275 ml	4,8
Bundaberg Ginger Beer	375 ml	5,5
Cucumis Cucumber-basil	330 ml	4,8

ICED TEA

Wilder Land Kouwe Klets Green tea	250 ml	4,2
Anne's IJsthee Homemade iced tea		4,4
Mojo Maté Contains caffeine	275 ml	4,8

JUICE

Schulp Apple Organic	200 ml	4
Schulp Pear Organic	200 ml	4
Schulp Apple/Strawberry Organic	200 ml	4
Big Tom Spicy Tomato juice	250 ml	4,4
Orange juice		4



Illustration: Anne Rose Oosterbaan



DAYTIME MENU

BREAKFAST From 10:00 till 12:00

Farmer's Yoghurt with granola and fruit ✓	7,5
Coconut Yoghurt with vegan coconut granola and fruit 🌱	7,5
Spinach Cake from Groentekauw ✓	8
Orange Mascarpone	
French Toast Stewed pear Syrup ✓	8,5
Oven Omelet Young Beemster cheese Lettuce ✓	10

LUNCH From 12:00 till 15:30

Haarlem Buffel Burrata ✓	16
Garlic toast Basil Roasted pomodori sauce	
Aged Rotterdam Cheese ✓	9
Country bread Pickled radish Nasturtium	
Onion tart 🌱	14
Vegan smoked cheese cream from Max & Bien Radicchio Sweet red onion	
Cordemeijer's Hotdog	14
Beemsterlant's pork Kimchi Lettuce Sweet and sour enoki mushroom	
Shakshuka ✓	13,5
Naan bread Moroccan spices Poached egg	
Falafel burger 🌱	18
Brioche bun Basil mayonnaise Sweet and sour vegetables Herbs Fries	
Ravioli Pea-Leon ✓	19
Spinach-tarragon sauce Smoked almond Vegan feta	

SALAD

Tomato Salad ✓	16,5
Assorted tomatoes Tomato sorbet Haarlem Burrata Tomato-basil broth	
Chard salad 🌱	16
Sweet and sour yellow beet Chickpeas Vegan feta Sunflower seed crumble Tarragon vinaigrette	

SOUP

Carrot soup ✓ (optional 🌱)	8,5
Goat yogurt Chickpeas Ras el hanout	

KIDS

French Toast Stewed pear Syrup ✓	8,5
Peanut Butter Sandwich 🌱	4
Cheese Sandwich ✓	6
Sandwich Oyster Mushroom Croquette with salad ✓	8

SNACKS From 15:00

Ajuma Broccoli-Lentils Bitterballen curry mayo 6 pieces 🌱	9
Bieterballen of beetroot with mustard 6 pieces 🌱	9
Bitterballen of oystermushroom with truffle mayo 6 pieces ✓	8,5
Ballenbak mix of the above snacks 12 pieces ✓	17
Cauliflowerpower with sesame dip ✓	8
Falafel with pumpkin spread 6 pieces 🌱	8
Crispy Oyster Mushroom with spicy original sinners dip 🌱	9
Padrón Peppers with Parmesan cheese ✓	8
Friethoes Fries with mayonaise 🌱	6
DeDAKPLANK	25
Charcuterie from Cordemeijer Cheese from Oudwijker	
DeDAKPLANK Vegetarian ✓ (optional 🌱)	19
mix of vegetarian snacks	
Cheese board from Oudwijker ✓	16
Apple molasses Rye bread Fermented mustard	
Haarlem Buffel Burrata ✓	14,5
Basil Roasted pomodori sauce	
<small>From 12:00</small>	
Mixed nuts 🌱	3,5
Smoked almonds 🌱	4,5
Bread Willicroft butter Maldon Salt Olive Oil ✓	5,5
Marinated olives 🌱	5,5

CAKE

Yellow Velvet ✓	5,5
Carrot Cake ✓	5,5
SUE Bites Changing flavours 🌱	4

ICE CREAM

Ijsbaart popsicle apple-pear	2,5
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- ✓ Vegetarian
- 🌱 Vegan



Illustration: Roger Klaassen



DINER
From 17:30

STARTERS

Haarlem Buffel Burrata ✓	16
Garlic toast Basil Roasted pomodori sauce	
Onion tart 🌱	14,5
Vegan smoked cheese cream from Max & Bien Radicchio Sweet red onion	
Savoy cabbage ✓	15
Ginger cream Szechuan oil Celery Dates Goat cheese	
Sea bass Sashimi	15
Smoked Romanesco Seaweed-sesame crumble Daikon radish Tomato dressing	
Carrot salad ✓	12,5
Crispy capers Lavender Mustard seeds Buttermilk dressing	

SOUP

Carrot soup ✓ (optional 🌱)	8,5
Goat yogurt Chickpeas Ras el hanout	

MAINS

Ravioli Pea-Lemon ✓	22,5
Spinach-tarragon sauce Smoked almond Vegan feta	
Gnocchi Cacio e Pepe ✓	24
Samphire Parmesan cheese and pepper sauce Green asparagus Chard	
Plaice fillet	28,5
Chicory cream Vadouvan foam Citrus chicory Salicornia	
Savoy cabbage Rendang ✓ (optional 🌱)	26,5
Tempeh with grey beans Bok choy Tomasu jus Boiled egg Crispy onion	
Roasted Pork Shoulder	30
Livar pig Pearl couscous Hangop Sweet onion Leafy greens Tomato-masala gravy	
Falafel burger 🌱	20
Brioche bun Basil mayonnaise Sweet and sour vegetables Herbs Salad Fries	

SALAD

Tomato Salad 🌱	16,5
Assorted tomatoes Tomato sorbet Haarlem Burrata Tomato-basil broth	
Chard salad 🌱	16
Sweet and sour yellow beet Chickpeas Vegan feta Sunflower seed crumble Tarragon vinaigrette	

KIDS

Ravioli Pea-Lemon ✓	12
Parmesan Spinach Almond	
Oyster Mushroom Croquette	9
Fries Salad ✓	

SIDES

Sweet and Sour Vegetables 🌱	6,5
Mesclum	
Stir-Fried Chard ✓	9
Tarragon Goat Cheese	
Roasted Green Asparagus ✓	9
Hangop Sunflower Seeds	
Baked Chicory 🌱	6,5
Padrón Peppers ✓ (optional 🌱)	8
with Parmesan cheese	
Haarlem Buffel Burrata	14,5
With Pomodori	
Bread ✓	5,5
Willicroft butter Maldon salt Olive oil	
Friethoes Fries with mayonaise 🌱	6

DESSERT

Vanilla Pannacotta ✓	11
Rhubarb-strawberry soup Spaarnwoude ice cream	
Citrus Madeleine ✓	10
Mascarpone foam White chocolate Orange sorbet	
Ice Cream from van Buyten ✓	9,5
3 scoops Local	
Cheese Board from Oudwijker ✓	16
Apple syrup Kletzen bread Fermented mustard	
Friandises ✓	14,5
Homemade sweets to share	

- ✓ Vegetarian
- 🌱 Vegan

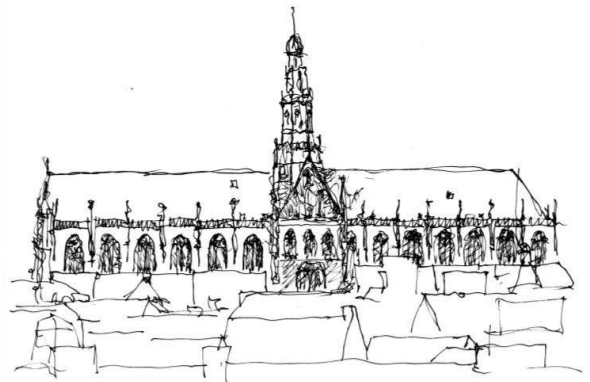
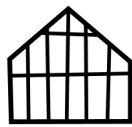


Illustration: Sak van der Boom



DRINKS

BEER & WINE

TAP

Gulpener Pilsner	Small Normal	5%	3,4 3,9
Gulpener Lentebock		6%	5,9
Gulpener Korenwolf	White Ale	5%	5,9
Gulpener Ur-Hop	IPA Organic	6%	5,9
Gulpener Ur-Weizen	Organic	5,3%	5,9
Gulpener NEI Papa	New England IPA	5,5%	5,9
Gerardus Dubbel	Brown Ale	7%	5,9
Gulpener Sterk Rogge	Tripel Organic	8,5%	5,9
BIJBIER	Amber Ale	5,3%	5,9
DeDAKUIL	Weizen	5%	5,9
Jopen Sunny Day	American IPA	6%	6,2
Jopen Mooie Nel	IPA	6,5%	6,2
Gebrouwen Door Vrouwen	Bloesem Blond	6,2%	6,2
Lowlander Tompouce Ale	Milkshake Blonde	5%	5,9
Uiltje Bird of Prey	IPA	5,8%	5,9

BOTTLE/CAN

Gebrouwen Door Vrouwen	Tricky Tripel	7,8%	5,9
Oedipus	Mannenliefde Saison	6%	5,9
De Eeuwige Jeugd	Lellebel Blonde	5,7%	5,9
De Eeuwige Jeugd	Conjo Cerveza Limoncello	5,7%	5,9
Bird Brewery	Nog Eendje Funky Blonde	6%	5,9
Lowlander	Tropical Ale Shandy	3,8%	5,9
Jopen Hop	Zij Met Ons IPA Glutenfree	6%	5,9

LOW/NON ALCOHOL

Jopen NON	IPA	0,3%	4,9
Lowlander 0.00%	White Ale	0,0%	4,9
Lowlander Tropical Ale 0.3%	Shandy	0,3%	4,9
Gulpener 0.0	Pilsner	0.0%	4,9
Zwarte Ruiter	Weizen	0.3%	4,9
Gebrouwen Door Vrouwen	Bloesem Bluf Blond	0,5%	4,9

LIQUEUR WINE

Nectar Pedro Ximénez	Honey Balanced Figs	7,4
Muscat d'Alexandrie	Apricot Organic Fair trade	7,4

CIDER/MEAD

Elegast Cider	Organic Dutch apples Farmhouse Saison	7,2%	6,4
Bemuse Mead	Raw Honey Tarragon Basil Low Alcohol	0,5%	5,4

WHITE

	Glass	Bottle
Viura Merseguere	5,5	27,5
Fresh Citric Fruity Organic		
Pinot Grigio	6,8	34
Refreshing Exotic fruit Organic		
Verdejo	6,5	32,5
Floral Ripe fruit Slightly spicy Organic		
Macabeo 100%	6,2	31
Pear Citrus fruit Elegant Creamy Organic		
Chardonnay	7,2	36
Elegant Floral Pear Melon		
Grüner Veltliner	7,6	38
Apple Spicy Powerful		
Sauvignon Blanc	6,8	34
Apricot Citrus Creamy		
Schouwen-D(r)uivenland		42
Dutch wine Auxerrois grape Spicy Vibrant		
Pinot Blanc Chardonnay Natural Wine		42
Wonderfully fresh Slightly sour 10% alcohol		

RED

	Glass	Bottle
Tempranillo Monastrell	5,5	27,5
Blackberries Slightly spicy Fruity Organic		
Just Fucking Good Wine	6,8	34
Marselan grape Powerful Spicy Hint of cacao Organic		
Merlot	6,8	34
Full-bodied Soft Blackberries Laurel		
Primitivo	7	35
Black berries Hint of chocolate Organic		
Valpolicella	7,8	39
Cherries Full-bodied Blueberries Elegant		
Tempranillo Natural Wine		42
Fruity Rioja		

ROSE/ORANGE

	Glass	Bottle
Pinot Grigio Rosé	5,9	29,5
Soft Dry Raspberry Strawberry		
Grenache Rosé	6,9	34,5
Elegant Red apple Peach		
Falaghina Natural Wine		42
Orange in colour Fresh Juicy 9% alcohol		

BUBBLES

	Glass	Bottle
Raventos Cava	7,2	40
Elegant Dry Pear Refreshing		
Devaux Champagne		75
Pinot Noir Chardonnay Fresh Soft		
PriSecco White Non Alcohol		7,2
Apple Rhubarb Red Mustardleaf Watercress		
PriSecco Red Non Alcohol		7,2
Blackcurrant Elderflower Quince Lime		



DRINKS

COCKTAILS & SPIRITS

COCKTAILS

Tropical Stormy	11
Union Pineapple & Spice Gingerbeer Orange Lime Grapefruit	
Dark'n Stormy	11
Kraken Rum Gingerbeer Lime	
Limoncello Spritz	11,5
Homemade Limoncello Cava Soda Mint Lemon	
Oranje Boven Spritz	11
Willem's Wermoeed Royal Orange Soda Cava Orange	
White Peach Mimosa	10,5
Homemade Peach Syrup Soda Cava Grapefruit Mint	
Dutch Mule	10,5
Rudy's jenever Gingerbeer Lime Mint	
Yuzu Hard Iced Tea	11
Caipi Yuzu Mojo Maté Lime juice Lime Hibiscus Mint	
Roos 'n Roze	11
Union Pink Grapefruit Rose Lemonade Pomegranate Grapefruit	
Espresso Martini	12
Loka Vodka Café Marula Espresso Coffeebeans	
Bloody Mary	10,5
Oyester44 Vodka Big Tom Tomato Juice Celery	
Cuba Libre	10,5
Union Salted & Spiced Rum fritz kola Lime	
Vink Lekker	11
Vink Whisky fritz Lemon Lime Mint	
Ooh La La	11
Lala Tequila Cucumis Cucumber Soda Hibiscus Lime	

GIN & TONIC

Gin & Tonic Double You	12
Double You Gin Fever-Tree Elderflower Liquorice	
Gin & Tonic Marula	12
Marula Pomegranate Gin Fever-Tree Indian Pomegranate	
Gin & Tonic Sir Edmond	12
Sir Edmond Vanilla Gin Fever-Tree Elderflower Orange Cinnamon	

MOCKTAILS

Dark 'n Cloudy	9,5
Lyre's Dark Cane Gingerbeer Lime Juice Lime	
John Tinic	9,5
Copperhead 0.0% Gin Fever-tree Elderflower Juniper Dried grapefruit	
0.0 White Peach Mimosa	9,5
Homemade Peach Syrup Rose Lemonade Soda Dried Grapefruit Mint	

SPIRITS

Kopke Tawny Reserve Port	5
Willem's Wermoeed Vermouth Sweet	5
Willem's Wermoeed Royal Orange	5
Rudy's Jenever	5
Avallen Calvados	6

WHISKEY

Monkey Shoulder Scottisch blend	6
Vink Whisky triple wood Dutch single malt	6,5
Oban 14 Scottisch single malt	9

RUM

Omerta	6
Kraken Black Spiced Rum	6
Union Salted & Spiced	6
Union Queen Pineapple & Spice	6
Union Organic Coconut	6
Union Pink Grapefruit	6
Lyre's Dark Cane Alcohol free	5

GIN

Double You	6
Marula Pomegranate	6
Sir Edmond Vanilla	6
Copperhead Alcohol free	5

TEQUILA

LALA Tequila	5,5
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VODKA

Loka Vodka	5,5
Oyester44	6
Clusius Tulpenbollen	6

LIQUOR

Homemade Limoncello	5,5
Salmari	5
Walcher Amaretto	5,5
Amarula Cream	5,5
Caipi Yuzu	5,5
Café Marula	5,5
Reben Rhubarb	6
Lyre's Amaretti Alcohol free	5