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AT THE KRUISWEG AND PARKLAAN  
IN HAARLEM

# CAFÉ de PARIS

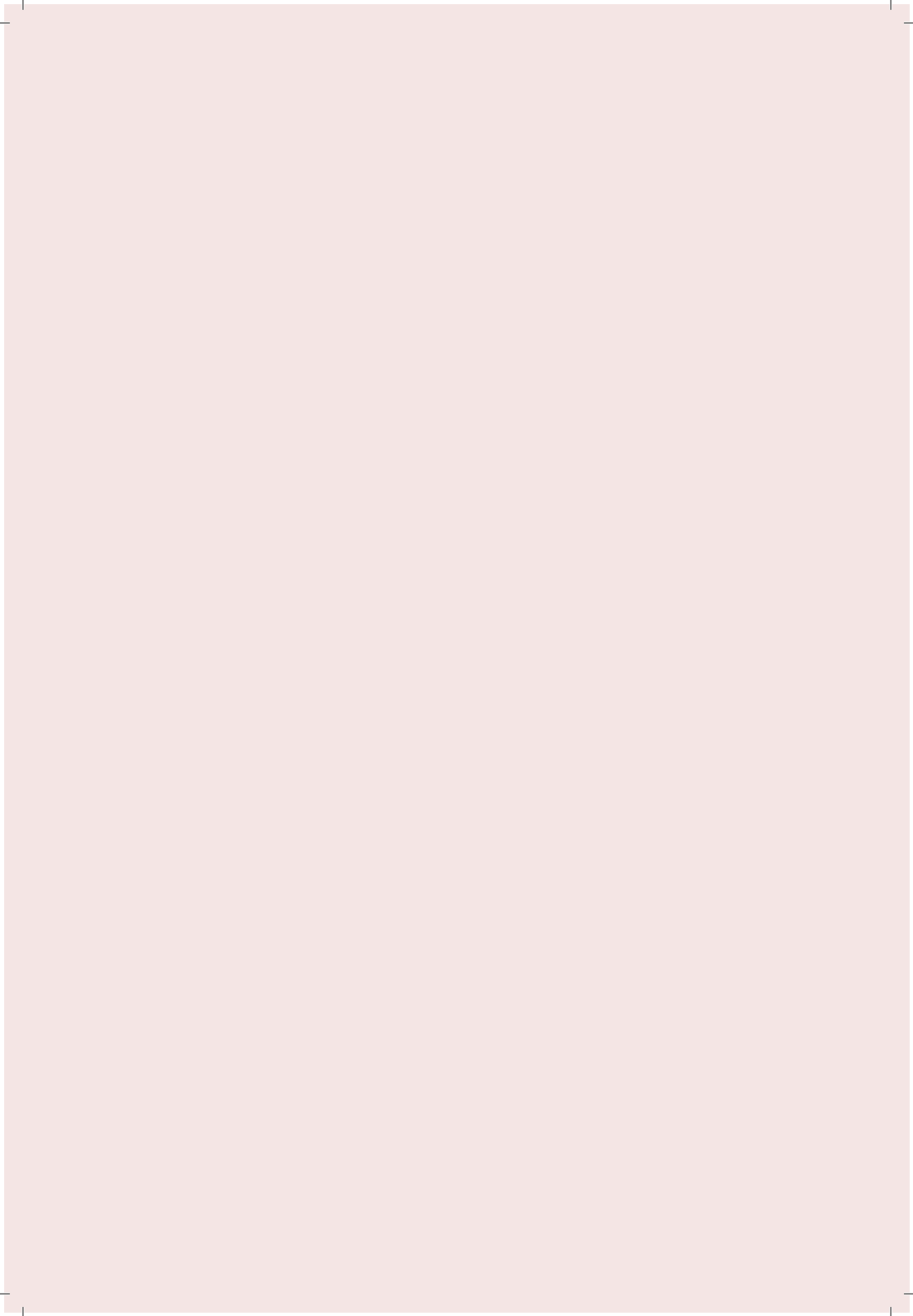
ANNO 1973



*menu*

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KRUISWEG 55  
2011 LA HAARLEM  
[www.cafedeparis.nl](http://www.cafedeparis.nl)



RENDEZ-VOUS AU ...

# CAFÉ de PARIS

“WHEN THE WINE GOES INTO THE MAN,  
IS THE WISDOM IN THE BOTTLE”  
*(Jacob Cats 1577-1660)*

“I DRINK TO MAKE OTHER PEOPLE MORE INTERESTING”  
*(Ernest Hemingway 1899-1961)*

“THERE IS A LOT OF BAD TALK ABOUT DRINKING,  
BUT IT DOES HELP FOR A WHILE”  
*(Simon Carmiggelt 1913-1987)*

“PEOPLE COULD DRINK WATER INSTEAD OF BEER,  
BUT THEN IT’S A SHAME TO BE THIRSTY”  
*(Fritz Francken 1893-1969)*

“THERE IS MORE PHILOSOPHY IN A BOTTLE OF WINE THAN IN ALL BOOKS”  
*(Louis Pasteur 1822-1895)*

“THERE COMES A TIME IN EVERY WOMAN’S LIFE  
WHEN THE ONLY THING THAT HELPS IS A GLASS OF CHAMPAGNE”  
*(Bette Davis 1908-1989)*

“A GUEST, NO MATTER HOW POOR, IS HOLY”  
*(Hugo Claus 1929-2007)*

“PEOPLE WHO LOVED TO DRINK WATER, DON’T HAVE THE  
THE RIGHT TO FORBID OTHERS TO DRINK ALCOHOL”  
*(Georges van Acker 1919-2003)*

“I HAVE TAKEN MORE OUT OF ALCOHOL  
THAN ALCOHOL HAS TAKEN OUT OF ME”  
*(Winston Churchill 1874-1965)*

“WE’LL TEACH YOU TO DRINK DEEP ERE YOU DEPART”  
*(William Shakespeare 1564-1616)*

“A WOMAN DROVE ME TO DRINK AND I DIDN’T  
EVEN HAVE THE DECENCY TO THANK HER”  
*(W.C. Fields 1880-1946)*

# HOT DRINKS

Coffee organic	3.25
Espresso	3.35
Double espresso	3.95
Cappuccino	3.85
Latte	3.85
Latte Macchiato	3.95
Espresso Macchiato	3.85

*oat milk +0.25*

Irish coffee	<i>Bushmills Irish Whiskey</i>	8.95
Spanish coffee	<i>Tia Maria</i>	8.95
Italian coffee	<i>Amaretto</i>	8.95
American coffee	<i>Bailey's</i>	8.95
French coffee	<i>Courvoisier and Grand Marnier</i>	9.75

Hot chocolate	3.95
Hot chocolate with whipped cream	4.75
Hot chocolate with rum and whipped cream	8.95

Fresh mint tea	3.95
Fresh ginger tea	3.95
Fresh mint and ginger tea	4.50
Tea various flavours	3.25

# FRUIT JUICES

Orange	4.95
Orange and carrot	5.50
Orange, carrot and ginger	5.75

WE SERVE OUR MINERAL TABLE WATERS FOR 0,75l. - EUR 2.65

# PASTRIES

Apple pie with whipped cream	5.75
Pastry of the month	5.95

## BREAKFAST UNTIL 11 AM

Pistolet rustique au buerre	3.95
Pistolet rustique au confiture	3.95
Petit Déjeuner	9.75
<i>Coffee or tea, petit pain au confiture and fresh orange juice</i>	

## GRILLED SANDWICH UNTIL 4 PM

### WHITE OR DARK BREAD

Cheese		5.95
Cheese and tomato		6.50
Cheese and ham or salami		6.95
Paris	<i>cheese, sambal and onion</i>	7.25
Salami	<i>salami, cheese, sambal and onion</i>	7.85
Spanish	<i>cheese, tomato and chorizo</i>	7.85
Amsterdam	<i>cheese and beef sausage</i>	7.95
Goat	<i>goat cheese, honey and walnuts</i>	7.95
Paris Royale	<i>cheese, sambal, onion and fried egg</i>	7.95
Italian	<i>mozzarella, tomato, pesto and herbs</i>	7.95
French	<i>brie, tomato, honey and walnuts</i>	8.35
Mexicano	<i>cheese, pulled chicken, onion and bbq-sauce</i>	8.65
Haarlemsch	<i>cheese, salmon and onion</i>	8.95

# EGGS

UNTIL 4 PM



WIT OF BRUIN BROOD

Fried eggs	<i>plain</i>	8.95
Fried eggs	<i>cheese or ham or bacon</i>	9.75
Fried eggs	<i>cheese and ham or bacon</i>	10.95
Scrambled egg	<i>smoked salmon</i>	12.50
Omelette	<i>vegetables and mushrooms</i>	11.95

# SANDWICHES

UNTIL 4 PM

CIABATTA / WHOLE GRAIN / FRENCH ROLL

Goat Cheese		8.75
<i>with herb bouquet, truffle honey, apple and walnuts</i>		
Filet Americain		8.95
<i>with onion, pickles and boiled egg</i>		
Tuna salad		8.95
<i>home-made with capers, arugula and boiled egg</i>		
Carpaccio beef tenderloin		9.75
<i>with pine nuts, croutons, Pecorino and truffle mayonnaise</i>		
Smoked salmon		9.95
<i>with capers, red onions, boiled egg, frisée and wasabi mayo</i>		
		
Club sandwich Saumon		13.95
<i>with smoked salmon, tomato, lettuce, egg and lobster mayo</i>		
Club sandwich Poulet		12.95
<i>with smoked chicken, bacon, lettuce, egg, tomato and truffle mayo</i>		

## CLASSICS

UNTIL 4 PM

Homemade meatball  
*with bread and mustard* 9.95

Croquettes with bread 11.95  
*beef croquettes(2 st.) on bread with fried  
parsley and mustard*

Croquettes de crevettes 15.95  
*shrimp croquettes(2 st.) on chicory, avocado,  
toast and lobster mayonaise*

## SOUPS

12 UNTIL 10 PM

Soup of the season 8.75

Soupe à l'oignon 8.95  
*French onion soup with crunchy cheese crust (20 minutes)*

## SALADS

12 UNTIL 10 PM

Salad Niçoise 21.95  
*grilled tuna, green beans, capers, red onion, olives,  
anchovies, La Ratte potatoes, cherry tomatoes and  
a vinaigrette*

Caesar salad 19.95  
*chicken thighs, romaine lettuce, anchovies, croutons,  
poached egg, Parmesan cheese and a Caesar dressing*

Salad of the month 18.95

Fresh seasonal fries on the side 5.50

# HUÎTRES

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12 UNTIL 10 PM

Creuses St. Camelot - 3 st. 11.95  
*Oyster from Normandy served with lemon and Mignotte sauce*

Creuses St. Camelot - 3 st. 12.95  
*gratinated oysters wit spinach, shallot and parsley with, Hollandaise sauce*

# STARTERS

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12 UNTIL 10 PM

Cocktail de crevettes 18.75  
*Dutch shrimps, chicory, avocado, grapefruit and sourdough with lobster mayonaise*

Tuna craquele 18.95  
*thin-sliced tuna, Parmesan cream, ricotta, cucumber, wasabi mayo, sesame and shiso*

Tartare de Boeuf 18.95  
*tartar of steak bavette, shallots, capers, pickles, tarragon, parsley, tabasco and poached egg with crostini*

Carpaccio beef tenderloin 18.75  
*with pine nuts, Pecorino cheese, croutons, lettuce and truffle mayonnaise*

Mackerel and crab rillettes 17.75  
*on confit potato croquettes with sour cream*

Gamba skillet 17.95  
*sauteed prawns, mushrooms, spring onion, cream and herb butter*



# MAIN COURSE

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12 UNTIL 10 PM

Bite of the week	18.95
Bite of the season	v.a. 19.75
Vegetarian bite of the week	18.95
 Tuna steak Provençal <i>in anchovy oil with haricot verts, stewed tomatoes, olives, capers and saffron potatoes</i>	 25.95
 Sole à la meunière (400 gram) <i>baked in butter with samphire, fried parsley and lemon</i>	 34.75
 <i>Big Burger</i> <i>black Angus beef, brioche, Romaine lettuce, tomato, pickles, bacon, jalapeño, mango and chili salsa</i>	 19.95
 Sateh Bali <i>grilled skewer of tenderloin with spicy beans, atjar, egg, crispy onion, prawn crackers and peanut sauce</i>	 22.75
 Steak “de Paris” <i>tournedos tenderloin fried in butter gravy on stir-fried beans with Béarnaise-, pepper- or truffle sauce</i>	 27.95

# DESSERTS

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12 UNTIL 10 PM

Scroppino <i>lemon sorbet, vodka, prosecco and fresh mint</i>	8.95
Crème brûlée <i>of lavender with Limoncello ice cream</i>	8.75
Crepes Suzette <i>French pancake wit Grand Marnier orange sauce, Bourbon ice cream and whipped cream</i>	8.95
Espresso Martini	9.75

# BUBBLES & CHAMPAGNE

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Cava Piccolo	<i>Jaume Serra Brut</i>	6.95	
Champagne	<i>Moët Chandon Impérial Brut</i>	13.75	82.50
Champagne	<i>Veuve Clicquot Rosé</i>		110.00
Champagne	<i>Ruinart Blanc de Blancs</i>		165.00

## WINES

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WINES PER GLASS	(15 cl)	(75 cl)
Sauvignon Blanc Purcari	5.95	29.75
Pinot Grigio Cecilia Beretta	5.95	29.75
Mâcon-Uchizy Chardonnay	7.25	36.25
446 Noble wines Chardonnay	7.95	39.75
LIP Rosé Côtes de Provence	7.50	37.50
Casa Silva Merlot	5.75	28.75
Borgo dei trulli Primitivo	5.95	29.75

WINELIST		(75 cl)
Sancerre	<i>Domaine J.M. Roger</i>	55.00
Chablis	<i>Domaine Vincent Dampt</i>	59.50
Pouilly-Fuissé	<i>Domaine Ferret</i>	62.50
281 Rosé prestige	<i>Château Minuty Côtes de Provence</i>	59.50
Côtes-du-Rhône Villages	<i>Vins Jean-Luc Colombo</i>	45.00
Ripasso Superiore DOC	<i>Cecilia Beretta</i>	49.75
Pinot Noir Reserve	<i>Villa Maria Marlborough</i>	55.00
Château Montlabert	<i>AC Saint-Emilión Grand cru</i>	59.50

ALSO TAKE A LOOK AT OUR CHALKBOARDS WITH WINE OFFERS

# COCKTAILS

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LVMH Spritz	8.95
<i>Chardon garden and fresh orange</i>	
Aperol Spritz	9.50
<i>Aperol, Prosecco, Fever-Tree Soda and fresh orange</i>	
Limoncello Spritz	9.50
<i>Luxardo Limoncello, Prosecco, sparkling water and lemon</i>	
Italian Spritz	9.75
<i>Martini Fiero, Cava brut and Fever-Tree soda</i>	
Pornstar Martini	10.00
<i>42 Below vanilla vodka, passion fruit and lime juice</i>	
Moscow-mule	9.50
<i>42 Below vodka, Fever-Tree ginger beer and lime juice</i>	
Mojito	9.50
<i>Bacardi rum, Fever-Tree soda, lime juice, mint and cane sugar</i>	
Dark & Stormy	9.75
<i>Bacardi spiced, Fever-Tree ginger beer and lemon</i>	
Gin Tonic	9.00
<i>Bombay Presse, Fever-Tree tonic and lemon</i>	
Espresso Martini	9.75
<i>42 Below vodka pure, Tia Maria, Espresso and cane sugar</i>	



## APERITIF 0.0

Crodino 0.0 5.50

French Spritz 0.0 8.95  
*Martini Floreale, appelsap, Fever-Tree soda and lemon*

Gin Orange 0.0 8.50  
*Seedlip spicy, Fever-Tree tonic and fresh orange*

Italian Spritz 8.95  
*Momin elder flower, Fever-Tree soda water and mint*

## VODKAS & RUMS

Eristoff-vodka	5.00	Bacardi-Carta-Blanca	5.00
42 Below-vodka	5.25	Bacardi Spiced	5.25
Grey Goose	7.50	Bacardi Cuatro	5.25
		Bacardi Ocho	5.70

## WHISKEYS

Dewars white label	5.75	Dimple	7.50
Dewars reserve 12y	6.95	Chivas Regal	7.50
Aberfeldy 12y	7.95	Jack Daniel's No 7	6.25
Singleton single malt 12y	7.50	Ballentines	5.25
Cardhu single malt 12y	7.95	Four Roses Bourbon	5.25

## GINS

Bombay Sapphire	5.00	Copperhead	9.50
Bombay Bramble	5.25	Bulldog	6.50
Bombay Presse	5.50	Bobby's	7.50
Bombay Premier Cru	6.50	Seedlip spicy 0.0	5.75

## APERITIFS

Campari	4.75	Jägermeister	4.25
Apfelkorn Berentzen	3.85	Martini Bianco & Rosso	4.25
Pernod	4.75	St Germain	4.75

## JENEVERS

Ketel 1	3.65	Oude Jenever Bokma	3.65
Beerenburg Sonnema	3.75	Vieux Hoppe	3.50
Corenwijn Bols	3.75		

## COGNACS

Courvoisier VS	5.95	Calvados VSOP	7.25
Hennessy VSOP	8.95	Armagnac BAS VSOP	6.95
Martell VSOP	8.50		

## DIGESTIVES

Bailey's	4.95	Southern Comfort	4.75
Safari	4.50	Licor 43	4.75
Limoncello Luxardo	4.75	Drambuie	5.95
Sambuca Luxardo	4.75	Tia Maria	5.25
Cazadores Reposado	4.65	Amaretto Disaronno	5.25
Cazadore Blanco	5.75	Cointreau	5.50
Patron Silver	5.00		

## DRAFT BEERS

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Heineken kleintje	15cl	2.65	<i>0.0</i> 2.60
Heineken fluit	22cl	3.50	3.40
Heineken vaas	25cl	3.90	3.75

Every month, we serve changing beers on draft. Ask our staff...

## BEERS BY BOTTLE

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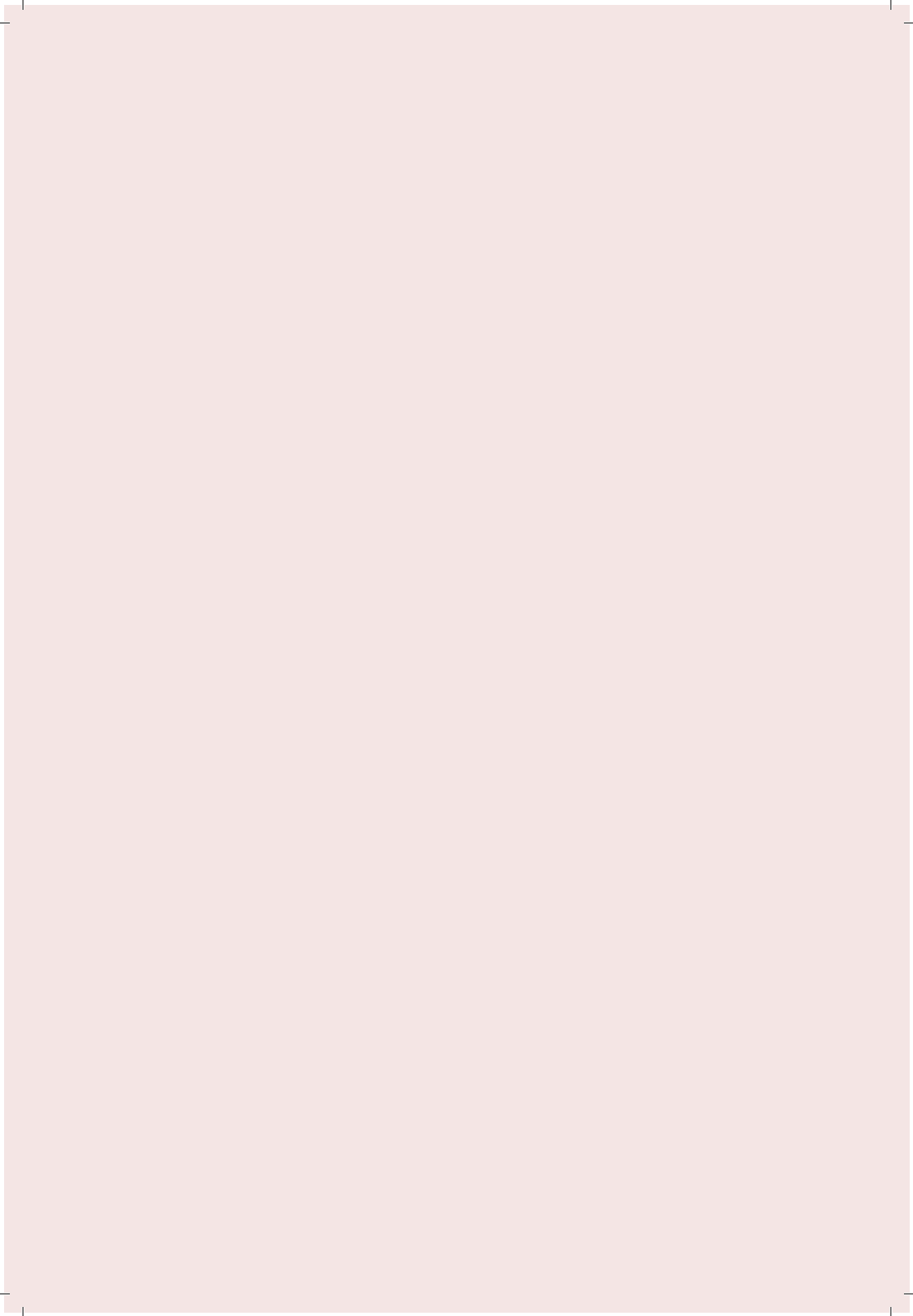
De Koninck	6.25	Brand Weizen 0.0	4.50
La Chouffe Blond	6.95	Brand IPA 0.0	4.50
Westmalle tripel	6.95	Affligem blond 0.0	5.25
Duvel	7.10	Amstel Radler 0.0	3.95
Mexican Sol	6.50		

## BAR BITES

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Young and aged cheese with Amsterdam onions and pickles	8.50
Ox meat sausage with onion rings, olives and pickles	9.50
Bruchetta's with mozzarella, tomato, pesto and rocket	8.95
Half a dozen tempura shrimps with spicy chili sauce	12.50
Deluxe fries with Parmesan and truffle mayonaise	8.95

	4st	8st		4st	8st
Frikandel franks	4.75	8.95	Cheese souffles	5.60	10.85
Small croquettes	4.95	9.25	Bami bites	5.60	10.85
Spicy rollitos	5.50	9.95	Chicken wings	5.60	10.85



## HISTORY OF CAFÉ de PARIS

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Many postcards exist of the historic building on Kruisweg. On the occasion of the visit of Queen Wilhelmina and Queen Regent Emma to Haarlem on September 23, 1892, the arch of honor was built and placed where the current Café de Paris is located on Kruisweg and Parklaan (formerly Achter nieuwe gracht and Tweede nieuwe gracht). In the Rijksmuseum, a commemorative album is exhibited in remembrance of this visit. According to the Census Register, the prosperous Taunay family lived here in 1929, and they played a role in the history of Suriname. They lived right next to Adriaan van der Willigen, a well-known politician, playwright, and art historian who left his complete memoirs and writings to the city library of Haarlem.



In the early 1900s, the Meteor bicycle factory and shop were established in the building on Kruisweg and Parklaan. After several retail businesses in 1973, the current Café Paris was opened by the de Looze family, next to the adjacent snack bar and Campina ice cream shop run by G. Willemse. The café, recognizable by the Côte d'Azur umbrellas on its terrace, grew to become one of the most well-known drinking establishments in Haarlem. Later, the snack bar was integrated into the café, and it became first Petit Paris and later Brasserie de Paris until it was taken over in 2021. This acquisition gave rise to well-known sibling establishments, including Moeke Spijkstra in Blaricum, Café 't Bonte Paard in Laren, Café Ome Ko in Muiden, Café Anno 1890 in Amsterdam, and Café het Tolhuis in Hilversum.

After a long renovation aimed at restoring the historical character of the building lost over the years and bringing back the soul of the café from the past, the characteristic architectural features were heavily influenced by early nineteenth-century French architecture. Following the renovation, Haarlem once again has a true living room where people drink, laugh, converse, enjoy, share secrets and sorrows, and form lifelong friendships. The atmosphere reflects the culture and history of the city Haarlem, where you can enjoy more than 50 years of hospitality.