AT THE KRUISWEG AND PARKLAAN
IN HAARLEM

CAFÉ de PARIS

ANNO 1973



menu

KRUISWEG 55
2011 LA HAARLEM
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	3.35
Espresso	3.45
Double espresso	3.95
Cappuccino	3.85
Latte	3.85
Latte Macchiato	3.95
Espresso Macchiato	3.85
Flat White	4.10

oat milk +0.50

Irish coffee	*Dewar's White label*	9.25
Spanish coffee	*Tia Maria*	9.25
Italian coffee	*Amaretto*	9.25
American coffee	*Bailey's*	9.25
French coffee	*Courvoisier and Grand Marnier*	9.75

Hot chocolate	4.25
Hot chocolate with whipped cream	4.95
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	3.35

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

Croissant au confiture	3.95
Pain au chocolat	4.95
Petit Déjeuner	11.95

Coffee or tea, croissant au confiture and fresh orange juice

GRILLED SANDWICH UNTIL 4 PM

WHITE OR DARK BREAD

Cheese		6.75
Cheese and tomato		7.25
Cheese and ham or salami		7.25
Paris	*cheese, sambal and onion*	8.25
Salami	*salami, cheese, sambal and onion*	8.25
Spanish	*cheese, tomato and chorizo*	8.25
Amsterdam	*cheese and beef sausage*	8.25
Goat	*goat cheese, honey and walnuts*	8.25
Paris Royale	*cheese, sambal, onion and fried egg*	8.75
Italian	*mozzarella, tomato, pesto and herbs*	8.25
French	*brie, tomato, honey and walnuts*	8.75
Mexicano	*cheese, pulled chicken, onion and bbq-sauce*	8.95
Haarlemsch	*cheese, salmon and onion*	9.75
Grilled sandwich of the day		8.75

EGGS UNTIL 4 PM

WIT OF BRUIN BROOD

Fried eggs	*plain*	9.35
Fried eggs	*cheese or ham or bacon*	10.25
Fried eggs	*cheese and ham or bacon*	11.35
Scrambled egg	*smoked salmon*	12.50
Omelette	*vegetables and mushrooms*	13.50

SANDWICHES UNTIL 4 PM

CIABATTA / WHOLE GRAIN / FRENCH ROLL

Goat Cheese 9.50
with herb bouquet, truffle honey, apple and walnuts

Filet Americain 9.75
with onion, pickles and boiled egg

Tuna salad 9.75
home-made with capers, arugula and boiled egg

Carpaccio beef tenderloin 9.95
with pine nuts, croutons, parmesan and truffle mayonnaise

Smoked salmon 10.50
with capers, red onions, boiled egg, frisée and wasabi mayo

Club sandwich Saumon 14.95
with smoked salmon, tomato, lettuce, egg and lobster mayo

Club sandwich Poulet 13.95
with smoked chicken, bacon, lettuce, egg, tomato and truffle mayo

CLASSICS UNTIL 4 PM

Homemade meatball 10.25
with bread and mustard

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 capers, avocado, toast and lobster mayonaise

SOUPS 10 UNTIL 10 PM

Soup of the season 9.75

Soupe à l'oignon 9.50
French onion soup with crunchy cheese crust (15 minutes)

SALADS 10 UNTIL 10 PM

Goat cheese salad 20.95
warm goat cheese, pistachios, apple, roasted cherry tomatoes, with a honey-herb vinaigrette

Salad Laudaise 21.95
smoked duck, asparagus, bacon, duckliver, pine nuts and mustardvinaigrette

Salad of the month 19.95

Fresh seasonal fries on the side 5.95

HUÎTRES

10 UNTIL 10 PM

Creuses St. Camelot - 3 st. 12.25
Oyster from Normandy served with lemon and Mignotte sauce

Creuses St. Camelot - 3 st. 13.25
gratinated oysters wit spinach, shallot and parsley with, Hollandaise sauce

STARTERS

10 UNTIL 10 PM

Cocktail de crevettes 19.75
Dutch shrimps, chicory, avocado, grapefruit and sourdough with lobster mayonaise

Tuna craquele 19.50
thin-sliced tuna, Parmesan cream, ricotta, cucumber, wasabi mayo, sesame and shiso

Tartare de Boeuf 19.95
tartar of steak bavette, shallots, capers, pickles, tarragon, parsley, tabasco and poached egg with crostini

Carpaccio beef tenderloin 18.95
with pine nuts, parmesan cheese, croutons, lettuce and truffle mayonnaise
Supplement ducklivercurls 5.75

Vitello tonato 18.50
veal loin with tunamayo, rocket, capers, croutons and quail egg

Prawn pan 18.75
in garlic with wild mushrooms, spring onion, parsley, lemon and aïoli

MAIN COURSE 12 UNTIL 10 PM

Bite of the week	20.95
Bite of the season	v.a. 21.95
Vegetarian bite of the week	20.95

Oriental Tuna 27.50
fried in sesame seeds, marinated in green tea, red pepper, grapefruit juice, coriander and coconutrice

Sole à la meunière (350 gram) 38.95
baked in butter with samphire, fried parsley and lemon

Big burger 'Escobar' 22.50
Black Angus burger, brioche bun, romaine lettuce, tomato, pickle, jalapeño, Spanish onion, cheddar cheese and crispy bacon and BBQ sauce

Sateh Bali 24.95
grilled skewer of tenderloin with oriental vegetables, atjar, egg, crispy onion, prawn crackers and peanut sauce

Steak "de Paris" 28.95
tournedos tenderloin fried in butter gravy on roasted vegetables with Béarnaise-, pepper- or truffle sauce
Supplement baked duckliver 5,75

DESSERTS 12 UNTIL 10 PM

Scroppino	9.50
French cheeseboard	15.95
Lavender crème brûlée	9.25
Tarte tatin	9.95
Mousse au chocolat	9.75
Profilerolles	9.25

BUBBLES & CHAMPAGNE

Prosecco	*Martini Piccolo*	7.95	
Champagne	*Moët Chandon Impérial Brut*	13.75	82.50
Champagne	*Veuve Clicquot Rosé*		110.00
Champagne	*Ruinart Blanc de Blancs*		125.00

WINES

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	*Domaine J.M. Roger*	55.00
Chablis	*Domaine Vincent Dampt*	59.50
Pouilly-Fuissé	*Domaine Ferret*	62.50
281 Rosé prestige	*Château Minuty Côtes de Provence*	79.50
Côtes-du-Rhône Villages	*Vins Jean-Luc Colombo*	45.00
Ripasso Superiore DOC	*Cecilia Beretta*	49.75
Pinot Noir Reserve	*Villa Maria Marlborough*	55.00
Château Montlabert	*AC Saint-Emilión Grand cru*	59.50

ALSO TAKE A LOOK AT OUR CHALKBOARDS WITH WINE OFFERS

COCKTAILS

LVMH Chaudan Garden Spritz 9.50
Chardon garden and fresh orange

Aperol Spritz 9.50
Aperol, Prosecco, Fever-Tree Soda and fresh orange

Limoncello Spritz 9.50
Luxardo Limoncello, Prosecco, sparkling water and lemon

Italian Spritz 9.75
Martini Fiero, Cava brut and Fever-Tree soda

Pornstar Martini 10.00
42 Below vanilla vodka, passion fruit and lime juice

Moscow-mule 9.50
42 Below vodka, Fever-Tree ginger beer and lime juice

Mojito 9.50
Bacardi rum, Fever-Tree soda, lime juice, mint and cane sugar

Dark & Stormy 9.75
Bacardi spiced, Fever-Tree ginger beer and lemon

Gin Tonic 9.00
Bombay Presse, Fever-Tree tonic and lemon

Espresso Martini 9.75
42 Below vodka pure, Tia Maria, Espresso and cane sugar



MARTINI®

APERITIF 0.0

Crodino 0.0	5.50
French Spritz 0.0 *Martini Floreale, appelsap, Fever-Tree soda and lemon*	8.95
Gin Orange 0.0 *Seedlip spicy, Fever-Tree tonic and fresh orange*	8.50
Italian Spritz 0.0 *Martini vibrante, tonic water and fresh orange*	8.95

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	5.40	Southern Comfort	5.25
Safari	5.25	Licor 43	5.25
Limoncello Luxardo	5.25	Drambuie	5.95
Sambuca Luxardo	5.25	Tia Maria	5.40
Cazadores Reposado	5.75	Amaretto Disaronno	5.40
Cazadore Blanco	5.75	Cointreau	8.00
Patron Silver	6.00		

DRAFT BEERS

			0.0
Heineken fluit	22cl	3.50	3.95
Heineken vaas	25cl	3.90	
Heineken pint	50cl	7.80	

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

BEERS BY BOTTLE

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	Texel 0.0	5.25

BAR BITES

Young and aged cheese with Amsterdam onions and pickles	8.95
Ox meat sausage with onion rings, olives and pickles	9.50
Bruchettas with pata negra, arugula, tomatoes and balsamicdressing	9.75
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

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 rememberance 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 Meteoor 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'Azure 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.