



BREAKERS
BEACH HOUSE



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Breakers Classics

Breakers Bread <i>Salted butter ~ mackerel spread</i>	6
Breakers salad <i>Smoked salmon ~ Dutch shrimps ~ little gem avocado ~ horseradish vinaigrette</i>	20.5
Classic oysters <i>Chapon oysters ~ shallot ~ red wine vinegar ~ 6 pcs.</i>	22.5
Breakers oysters <i>Chapon oysters ~ Thai yogurt ~ sweet/sour cucumber crispy seaweed ~ 6 pcs.</i>	23.5
Sashimi lobster <i>Canadian lobster ~ lime cream ~ grapefruit crispy algae ~ Japanese dressing</i>	32.5
Carpaccio Hereford beef <i>Arugula ~ Reypenaer cheese ~ crispy onions truffle dressing</i>	16.5
Steak tartare <i>Classically prepared ~ basil ~ pappadum peanuts ~ piccalilly mayonnaise</i>	21.5
Thai fish soup <i>Various shellfish ~ Croûton ~ rouille</i>	15.5

Fruits de Mer Breakers 74.5

*Various shellfish ~ clams ~ vongole ~ razor clam
shrimps ~ Chapon Oysters ~ Mussels
½ Canadian lobster ~ prawns ~ 100 gr. King Crab*

Additional sides to order with the Fruits de Mer:

<i>Smoked salmon 100 gr</i>	12.5
<i>Dutch shrimps 80 gr</i>	12.5
<i>Baeri caviar 30 gr incl. blinis and classic garnish</i>	69.5

Small sole fish 2 pcs. 34.5

Fresh fries ~ spinach ~ remoulade sauce

Pasta Shellfish 29.5

Various shellfish ~ spaghetti ~ fennel ~ garlic

Breakers Beef Burger 21.5

Fried onion ~ Cheddar ~ bacon ~ truffle mayonnaise

Veal Sirloin steak 29.5

Grilled ~ veal tongue ~ celeriac ~ Madeira gravy

Fries with mayonnaise 5

Fries with truffle mayonnaise 6.5

Strawberries 11.5

Marinated ~ crème suisse ~ pistachio

Chocolate Dream 11.5

Dark Valrhona chocolate ~ passion fruit

Cheese Board Peter den Elzen 18.5

Selection of cheeses