



## LUNCH

(can be ordered until 16:00)

### Breakers Bread

Salted butter | garlic anchovy dip

### Club Sandwich

Smoked chicken thighs | bacon | egg | tomato | truffle mayonnaise

### Holtkamp shrimp croquettes

Organic multigrain bread | potato salad | creamy cocktail sauce

### Brioche smoked salmon

Cream cheese | red onion | capers | chives

### Japanese omelet

Prawns | Wakadori chicken | oxheart cabbage noodles | spring onion

6

17.5

22.5

18

18.5



## OYSTERS

### Chapon oysters

Classic | red wine vinegar | shallot | 6 pieces

### Breakers oysters

Chapon oysters | Thai yogurt | sweet and sour cucumber | nori | 6 pieces

### Spring Oysters

Codium seaweed | grapefruit | miso | 6 pieces

22.5

23.5

23.5



## FRUITS DE MER

### Fruits de Mer Breakers

Variety of shellfish | ½ Canadian lobster | 100 grams king crab | Cold sauces | Breakers Bread

77.5

### Extra items to order with Fruits de Mer:

#### Smoked salmon 100 grams

10

#### Smoked eel 100 grams

17.5

#### Grilled Pulpo 100 grams

12.5

#### Canadian lobster ½

27.5

#### Grilled gamba 3 pieces

12.5

#### Baeri Caviar 30 grams

74.5

Incl. blini' s and classic garnishes



## SALADS

### Breakers salad

Smoked Salmon | shrimps | little gem | marinated fennel | horseradish vinaigrette

22.5

### Vegetarian salad (vegan option available)

Beluga lentils | smoked carrots | goat cheese | almond | curry

17.5

### Salad beef ribeye

Tataki | gherkin | croutons | Parmesan cheese savora mustard

19.5



## SOUPS

### Eel tom ka kai

Noodles | spring onions | coriander

12.5

### Cherry gazpacho

Fennel | watercress

12.5



## CHEFS MENU

Let our chef surprise you with his favourite dishes!

4 courses 55 | 5 courses 65 | 6 courses 75

Only to be ordered per table until 21:00 o` clock

We may charge a supplement for adjusting dishes.



## STARTERS

<b>Lobster sashimi</b>	34.5
Canadian lobster   lime cream   Japanese dressing   grapefruit   algae crunch	
<b>Tuna tartare</b>	22.5
Soft shell crab   mango   sesame   goma dare   furikake	
<b>Poulpo</b>	23.5
Grilled   marinated tomato   black olive   green herb vinaigrette	
<b>Carpaccio Hereford beef</b>	16.5
Truffle dressing   aragula   Reypenaar Cheese   crispy onions	
<b>Steak tartare</b>	21.5
Classically prepared   piccalilly mayonnaise   basil   pappadum Supplement: minced oyster 3.5 p.p.	
<b>Indian Curry</b>	16.5
Eggplant   garlic   coriander	



## MAIN DISHES

<b>Halibut fillet</b>	26.5
Baked   pulled chicken   Korean style	
<b>Sea bass fillet</b>	26.5
Celery   Dutch shrimps   parsley root   curry broth	
<b>Lemon sole 2 pieces</b>	34.5
Homemade fries   spinach   remoulade sauce	
<b>Breakers Beef Burger (vegetarian option available)</b>	21.5
Caramelised onion   truffle mayonnaise   cheddar   bacon	
<b>Beef Sirloin steak</b>	29.5
Grilled   parsnip   mushrooms duxelles   crispy potato   bacon and pickle vinaigrette	
<b>Pumpkin gnocchi</b>	22.5
Pumpkin   onions   dill pesto   pepitas   sour cream	



## SIDES TO SHARE

<b>Fries with mayonnaise</b>	5
<b>Fries with truffle mayonnaise</b>	6.5
<b>Toast and butter</b>	5
<b>Side salad</b>	6.5
<b>Parsnip</b>   citrus   almond	8.5
<b>Dutch carrot</b>   hoisin   peanut	7.5