



## LUNCH

Breakers Bread	(can be ordered until 16:00)	6
Salted butter   garlic anchovy dip		
Club Sandwich		17.5
Smoked chicken thighs   bacon   egg   tomato   truffle mayonnaise		
Holtkamp shrimp croquetten		22.5
Organic multigrain bread   potato salad   creamy cocktail sauce		
Brioche smoked salmon		18
Cream cheese   red onion   capers   chives		
Japanese omelet		18.5
Prawns   Wakadori chicken   oxheart cabbage		



## OYSTERS

Chapon oysters		22.5
Classic   red wine vinegar   shallot   6 pieces		
Breakers oysters		23.5
Thai yogurt   sweet and sour cucumber   nori   6 pieces		
Summer Style Oysters		23.5
Codium seaweed   grapefruit   miso   6 pieces		




## FRUITS DE MER

Fruits de Mer Breakers		79.5
Variety of shellfish   ½ Canadian lobster   100 grams king crab   Cold sauces   Breakers Bread		
Extra items to order with Fruits de Mer:		
Smoked salmon 100 grams		10
Smoked eel 100 grams		17.5
Grilled Pulpo 100 grams		14.5
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		22.5
Smoked Salmon   shrimps   little gem   marinated fennel   horseradish vinaigrette		
 Vegetarian salad (vegan option available)		17.5
Beluga lentils   smoked carrots   goat cheese   almond   curry		
Salad beef ribeye		19.5
Tataki   gherkin   croutons   Parmesan cheese savora mustard		



## SOUPS

Eel tom ka kai		12.5
Noodles   spring onions   coriander		
 Cherry gazpacho		12.5
Fennel   watercress		

## 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



## STARTERS

<b>Lobster sashimi</b> Canadian lobster   lime cream   Japanese dressing   grapefruit   algae crunch	34.5
<b>Grilled mackarel</b> Bulgur ~ ras el hanout ~ eggplant ~ Parmesan cheese ~ anchovies mayonnais	17.5
<b>Tuna tartare</b> Soft shell crab   mango   sesame   goma dare   furikake	22.5
<b>Poulpo</b> Grilled   marinated tomato   black olive   green herb vinaigrette	23.5
<b>Carpaccio Hereford beef</b> Truffle dressing   aragula   Reypenaar Cheese   crispy onions	16.5
<b>Steak tartare</b> Classically prepared   piccalilly mayonnaise   basil   pappadum Supplement: minced oyster 3.75 p.p.	21.5
<b>Goose liver</b> Sauteed   apricot   walnut   miso lacque	25.5
<b>✓ Ceviche of Vegetables</b> (vegan option available) Fennel   apple   avocado   coriander   lime leaf   tiger milk	17.5
<b>✓ Eggplant</b> Indian spices   garlic   coriander	16.5



## MAIN DISHES

<b>Halibut fillet</b> Baked   pulled chicken   Korean style	26.5
<b>Sea bass fillet</b> Celery   Dutch shrimps   parsley root   curry broth	26.5
<b>Lemon sole 2 pieces</b> Homemade fries   spinach   remoulade sauce	34.5
<b>Spaghetti seafood</b> Various shellfish   fennel   garlic	32.5
<b>Breakers Beef Burger</b> (vegetarian option available) Caramelised onion   truffle mayonnaise   cheddar   bacon	21.5
<b>Beef Sirloin steak</b> Grilled   parsnip   mushrooms duxelles   crispy potato   bacon and pickle vinaigrette	29.5
<b>Suprême poultry fillet</b> Slow cooked   bulgur   pumpkin   sesame   miso vinaigrette	23.5
<b>✓ Tartufo Regular Pizza</b> Grey Carbon   truffle   buffelo mozzarella   mushrooms   Parmesean cheese	32.5
Extra items to order with the pizza:	
Canadian lobster 1/2	27.5
Iberico ham 100 gram	19.5
<b>✓ Pumpkin gnocchi</b> Pumpkin   onions   dill pesto   pepitas   sour cream	22.5



## SIDES TO SHARE

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