

Breakers bread 6
Salted butter | oceanspread



LUNCH

(Till 16:00 hours)

Club Sandwich 17.5
Smoked chicken | bacon | egg | tomato
truffle mayonnaise
Holtkamp shrimp croquettes 22.5
Organic multigrain bread | potato salad
creamy cocktail sauce
Warm smoked salmon 18
Flatbread | celery | citrus | samphire | capers
labneh
Japanese omelet 18.5
Prawns | wakadori chicken | oxheart cabbage
noodles | spring onion



OYSTERS

Chapon oysters 23.5
Classic | shallot | red wine vinegar | 6 pieces
Breakers oysters 24.5
Chapon oysters | thai yoghurt
sweet and sour cucumber | nori | 6 pieces
'Zeeuwse Platte' OOOOO 37.5
Classic | shallot | red wine vinegar | 6 pieces
Zeeuwse platte OOOOO 41.5
Au gratin | spinach | smoked eel | miso | 6 pieces



SOUPS

Broth of mushrooms (vegetarian option available) 13.5
Croutons | veal stew | truffle foam
Eel tom kha kai 13.5
Sushi rice | spring onions | coriander | smoked eel



SALADS

Breakers salad 22.5
Smoked salmon | prawns | little gem
marinated fennel | horseradish vinaigrette
✓ Oriental salad (vegen option available) 17.5
✦ Sweet potato | mango | basil | spicy chickpeas
Indian curry
Veal tongue salad 19.5
Gently cooked | sweet and sour celeriac
sourdough croutons | creamy mustard



SIDES

Fries with mayonnaise 5
Fries with truffle mayonnaise 6.5
Toast and butter 5
Side salad 5.5
Seasonal vegetables 7.5
Pumpkin | citrus curd | pine nuts
Oxheart cabbage | hazelnut | beurre noisette



STARTERS

Sexy lobster	39.5
Canadian lobster lime cream grapefruit algae crunch Japanese dressing	
Halibut fillet	20.5
Smoked a la minute quinoa seaweed fennel tarragon Dutch shrimps	
Mackerel rilette	18.5
Apple chives allspice foam of shellfish and curry	
Sea bass tartare	22.5
Horseradish cream pastille of green apple sambai vinaigrette	
Carpaccio Hereford beef	16.5
Aragula Reypenaer cheese crispy onions truffle dressing	
Steak tartare	21.5
Classic serve basil toast piccalilli mayonnaise	
Supplement: minced oyster	per piece 3.75
Goose liver	25.5
Baked apricot walnut miso lacquer	
✓ Celeriac	17.5
Panna cotta smoked curry apple celery	
✓ Nougat of pumpkin	18.5
Pumpkin goat cheese pistachio sultana raisins	



MAIN DISHES

Sea bream fillet	25.5
Baked sushi rice marinated cucumber salsify dashi broth	
Redbass fillet	25.5
Creamy pearl couscous snowpeas Dutch shrimps saffron sauce	
Sole fish 2 pieces	35.5
Fresh fries wild spinach remoulade sauce	
Risotto de Mer	29.5
Variety of shellfish risotto fennel chorizo	
Breakers Beef Burger	21.5
Fried onion cheddar bacon truffle mayonnaise	
Pork cheeks	24.5
Pumpkin lentils crispy kombu citrus lacquer	
Beef sirloin steak	29.5
Grilled parsnip mushroom duxelles shallot gravy	
✓ Risotto of porcini mushrooms (can also be ordered as vegan)	23.5
✓ Mushrooms parmesan cheese green cabbage poached hen's egg	
✓ Pumpkin gnocchi	22.5
Pumpkin onions pepitas sour cream dill pesto	
✓ Dutch Seaweed burger	21.5
Crispy onions cheddar tomato seaweed sauce	



FRUITS DE MER

Fruits de Mer Breakers	89.5
Variety of shellfish ½ Canadian lobster 100 grams king crab Chapon oysters grilled gambas Breakers bread cold sauces	
Extra items to order with Fruits de Mer:	
Smoked salmon	100 gr 12.5
Smoked eel	100 gr 17.5
Baeri caviar including blini's (classic serve)	30 gr 72.5
Canadian lobster	1/2 34.5
Grilled Prawns	3 pieces 12.5
'Zeeuwse Platte' oyster ooooo	per piece 6



CHEFS MENU

Let our chef surprise you with his favourite dishes! Can be ordered for the whole table till 21.00 hours.

4 courses 55 | 5 courses 65 | 6 courses 75



DESSERT

Chocolate Dream	11.5
Dark Valrhona chocolate passion fruit coconut	
Cylinder	11.5
Parfait of cinnamon apple crispy almond	
Buche	11.5
Raspberry mousse caramel fudge vanilla	
Ice cream per scoop, choice of	3.5
Ice cream:	vanilla pistachio caramel
Sorbet:	raspberry passion fruit yoghurt-amarena cherry
Cheese platter Peter den Elzen 5 varieties	18.5
Merlijn goat's cheese Dutch farm cheese Gorgonzola Lucifero Truffle brie Camembert	



CHOCOLATE

Chocolate bars	
Dark chocolate pistachio	6
Milk chocolate cinnamon	6
Milk chocolate cherry	6
Dulcey chocolate puffed rice	6
Giftpack with four flavours	22.5
'Badchocolade' dark hazelnut	7.5
'Badchocolade' milk hazelnut	7.5
Nougat de Montélimar	7.5
Breakers surprise Chocolate egg	5.5



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