

Breakers bread 6.5  
Salted butter | oceanspread



## LUNCH

(Till 16:00 hours)

Club Sandwich 18.5  
Smoked chicken | bacon | egg | tomato  
truffle mayonnaise  
Holtkamp shrimp croquettes 22.5  
Organic multigrain bread | potato salad  
creamy cocktail sauce  
Japanese omelet 19  
Prawns | wakadori chicken | oxheart cabbage  
noodles | spring onion



## OYSTERS

Chapon oysters 23.5  
Classic | shallot | red wine vinegar | 6 pieces  
Breakers oysters 25  
Chapon oysters | Thai yoghurt  
sweet and sour cucumber | nori | 6 pieces  
Summer Style oysters 25  
Nashi-pear | yuzu | saké | Tomasu soy | 6 pieces



## SOUPS

Gazpacho of mango (vegan option available) 13.5  
Croutons | chives | mango | curry | yoghurt  
Eel tom kha kai 13.5  
Sushi rice | spring onions | coriander | glazed eel



## SALADS

Breakers salad 23.5  
Smoked salmon | prawns | little gem  
marinated fennel | horseradish vinaigrette  
✶ Summer salad (vegan option available) 19  
Bulgur salad | little gem | apple | green tomato  
curry vinaigrette | peanut crunch  
Supplement of slow cooked pork belly | hoisin 3.75



## SIDES

Fries with mayonnaise 5.5  
Fries with truffle mayonnaise 6.5  
Toast and butter 5  
Side salad 5.5  
Pumpkin | citrus curd | roasted pepita's 7.5  
Carrot | hoisin | peanut crunch 7.5



## STARTERS

Sexy lobster	37.5
Canadian lobster   lime cream   grapefruit   algae crunch   Japanese dressing	
Halibut	21.5
Smoked à la minute   quinoa   seaweed   fennel   tarragon   Dutch shrimps	
Shrimp ceviche	22.5
Passionfruit   radish   tobiko eggs   dashi foam   lemon balm	
Sea bass tartare	22.5
Horseradish cream   pastille of green apple   sambai vinaigrette	
Carpaccio Hereford beef	18
Aragula   Reypenaer cheese   crispy onions   truffle dressing	
Steak tartare	22.5
Classically served   basil   toast   piccalilly mayonnaise	
Supplement: minced oyster	per piece 3.75
✓ Dutch tomato cocktail	19.5
Marinated tomato   basil curd   Parmesan cheese   foam of cocktailsauce   croutons	
✓ Panna cotta of carrot	19
Smoked   curry   coconut   ginger   citrus vinaigrette	
✓ Nougat of pumpkin	19
Pumpkin   goat cheese   pistachio   sultana raisins	



## MAIN DISHES

Sea bass	26.5
Baked   pearl couscous   artichoke   courgette   chopped prawn   romesco	
Grilled prawns	29.5
Whole prawns   bok choy   cucumber   chimichurri   5 pieces	
Sole fish 2 pieces	42.5
Fresh fries   wild spinach   remoulade sauce	
Spaghetti de Mer	31.5
Variety of shellfish   spaghetti   fennel   saffron	
Breakers Beef Burger	22.5
Fried onion   cheddar   bacon   truffle mayonnaise	
Farmer's hen	24.5
Slow cooked   creamy beluga lentils   broad beans   celeriac   morille gravy	
Veal escalope	28.5
Grilled   asparagus   mushrooms   bearnaise sauce	
✓ Beetroot risotto (can also be ordered as vegan)	23.5
Puffed red beet   Parmesan cheese   citrus   pistachio   bimi	
✓ Breakers "Kapsalon"	23.5
✓ Sweet potato   teriyaki   spring onion   coriander   Thai mayonnaise	
Dutch Seaweed burger	22.5
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 prawns   Breakers bread   cold sauces	
Extra items to order with Fruits de Mer:	
Smoked salmon	100 gr 15.5
Smoked eel	100 gr 17.5
Baeri caviar including blini's (classic serve)	30 gr 75.5
Canadian lobster	1/2 34.5
Grilled prawns	3 pieces 12.5



## CHEFS MENU

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

4 courses 59.5 | 5 courses 69.5 | 6 courses 79.5

We have to charge a supplement for changing or adjusting dishes.



## DESSERT

Chocolate Dream	12
Dark Valrhona chocolate   passionfruit coconut	
Cylinder	12
Parfait of yoghurt   raspberry   djerोक purut crispy almond	
Dutch strawberries	12
Marinated   tarragon cream   meringue vanilla ice cream	
Ice cream per scoop:	3.5
Ice cream:	vanilla   pistachio   chocolate
Sorbet:	raspberry   mango   coconut
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	6.5
Milk chocolate   peanut   seasalt	6.5
Milk chocolate   sultana raisins	6.5
White chocolate   Raspberry	6.5
Giftpack with four flavours	24
'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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