

Breakers bread 7
Salted butter | truffle cream



LUNCH

(Till 16:00 hours)

Club Sandwich 19.5
Smoked chicken | bacon | egg | tomato
truffle mayonnaise
Holtkamp shrimp croquettes 23
Organic multigrain bread | potato salad
creamy cocktail sauce
Japanese omelet 19.5
Prawns | wakadori chicken | oxheart cabbage
noodles | spring onion



OYSTERS

Chapon oysters 24.5
Classic | shallot | red wine vinegar | 6 pieces
Breakers oysters 26
Chapon oysters | Thai yoghurt
sweet and sour cucumber | crispy seaweed | 6 pieces
Winter Style oysters 26
Served warm | Jalapeño | ponzu vinaigrette
hazelnut | 6 pieces



SOUPS

✦ V Harira 13.5
Marinated tomato | lentils | chickpeas
ras el hanout | gambas
Eel tom kha kai 13.5
Sushi rice | spring onions | coriander | smoked eel



SALADS

Breakers salad 23.5
Smoked salmon | prawns | little gem
marinated fennel | curry tarragon dressing
✦ V Winter salad 19.5
Bulgur salad | Oriental spices | figs
pistachio | creamy goat cheese
Can be ordered with supplement Iberico ham | thin sliced + 9.5



SIDES

Fries with mayonnaise 6.5
Fries with truffle mayonnaise 7.5
Toast and butter 5.5
Side salad 6.5
Seasonal vegetables 8
Celeriac | smoked almond | celery leaves
Green cabbage | braised | orange | peanut crumb



CHEFS MENU

Let our chef surprise you with his favourite dishes! Can be ordered exclusively for the whole table until 20.30 hours.

4 courses 62.5 | 5 courses 72.5 | 6 courses 82.5

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



DESSERT

Chocolate Dream	13
Dark Valrhona chocolate tangerine spiced Bisquit	
Cylinder	13
Parfait of blackberries white chocolate basil	
Clafoutis	13
Stewed pear citrus cream almond Vanilla ice cream	
Ice cream per scoop:	3.5
Ice cream:	vanilla pistachio chocolate
Sorbet:	raspberry tangerine passion
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	25
'Badchocolade' dark hazelnut	7.5
'Badchocolade' milk hazelnut	7.5
Nougat de Montélimar	7.5
Breakers filled spiced Bisquit	6.5
Breakers surprise Chocolate egg	5.5



SOCIALS

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STARTERS

Sexy lobster	37.5
Canadian lobster potato cream mushroom truffle vinaigrette	
Halibut	21.5
Smoked à la minute quinoa eggplant miso shiitake	
Marinated salmon	22.5
Seaweed lime beetroot grapefruit citrus cream	
Black pudding	21.5
Baked structures of carrot Jerusalem artichoke gravy of calvados	
Can be ordered with duck liver supplement	+ 15
Herefort beef carpaccio	18
Truffle dressing arugula Reypenaer cheese crispy onions	
Steak tartare	22.5
Classically prepared piccalilli basil sweet onion brioche	
Can be ordered with supplement chopped oyster, per piece	+ 4
✓ Dutch tomato cocktail	19.5
Marinated tomato basil curd Parmesan cheese foam of cocktailsauce croutons	
✓ Pumpkin	19.5
Pumpkin structures enoki mushrooms curry allspice	
✓ Eggplant	19.5
Cream wild garlic salsify pine nuts sherry vinaigrette	



MAIN DISHES

Redfish fillet	26.5
Indian couscous pearls roasted eggplant zucchini shellfish rouille	
Cod fillet	29.5
Sous vide cooked potato mousseline sauerkraut beurre blanc of clams	
Small dover sole 2 pieces	39.5
Fresh fries wild spinach remoulade sauce	
Spaghetti de Mer	31.5
Variety of shellfish spaghetti tarragon Armorican sauce	
Breakers Beef Burger	22.5
Fried onion tomato truffle mayonnaise cheddar bacon	
Pork cheek Cha Siu	25.5
Gently cooked sushi rice bok choy cucumber crispy seaweed	
Duck breast fillet	27.5
Pumpkin gnocchi pistachio apple cider juice	
✦ ✓ Beetroot tartare	22.5
Beetroot chestnut poached hen's egg hazelnut foam	
✓ Truffle gnocchi	23.5
Mushrooms celeriac truffle sauce crispy potato	
✓ Dutch Seaweed burger	22.5
Crispy onions seaweed sauce cheddar tomato	



FRUITS DE MER

Fruits de Mer Breakers	89.5	
Variety of shellfish ½ Canadian lobster 100 grams king crab Chapon oysters grilled prawns cold sauces Breakers bread		
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	89.5
Canadian lobster	1/2	34.5
Grilled prawns	3 pieces	12.5