${oldsymbol {\cal V}}$ Breakers Bread Salted Butter dip of yogurt tarragon	7
LUNCH	
(Till 4:00 P.M.)	
Club Sandwich Smoked chicken thigh bacon egg tomato truffle mayonnaise French fries	19.5
Holtkamp Dutch shrimp croquettes Organic multigrain bread potato salad creamy cocktail sauce	23.5
Japanese omelette Prawn wakadori chicken Chinese cabbage noodles spring onion	21.5
OYSTERS —	
Chapon oysters Classic red wine vinegar shallot 6 pieces	25.5
Breakers oysters Chapon oysters Thai yogurt sweet and sour cucumber crispy seaweed	27
6 pieces Summer style oysters Ceviche tiger milk jalapeño coriander 6 pieces	27
SOUPS	
**WMexican corn soup Served cold fresh corn salsa crispy corn	13.5
coriander Tom Ka Kai of shellfish Fennel prawn coconut spring onion	14.5
——————————————————————————————————————	
Breakers salad Smoked salmon prawns little gem	25.5
Atjar cucumber curry/tarragon dressing V Summer salad Beluga lentils basil mango chickpeas	19.5
goat cheese Optionally with Tempura chicken crispy chicken tigh	+ 6
SIDES	
French Fries with mayonnaise French Fries with truffle mayonnaise Toast and butter Side salad Seasonal vegetables Dutch carrots tarragon miso marinated peanut Fennel citrus almond leaf parsley	6.5 7.5 6 7 9.5
V Vegetarian Y Vegan avaible	



CHEFS MENU

Surprise yourself and taste the chef's various creations. Can be ordered per table until 8.30 pm

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

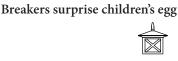
Chocolate Dream Valrhona milk chocolate coffee maracuja	13.5
Cilinder Parfait citrus white chocolate raspberry	13.5
Dutch strawberries Marinated rhubarb cream of verveine foam of yoghurt	13.5
Ice cream per scoop, choose from: Ice cream vanilla pistachio cocos Sorbet raspberry passion fruit blood o	3.5
Chocolate platter Chocolate brownie various kinds of chocolate	16.5
Cheese Selection Peter den Elzen 5 types Saint Maure de Touraine Moelleux du revard Brebiousse D'Argental Lutjewinkel Robuust & Rot	19.5 mig
Kornblomst	

CHOCOLATE

Chocolate bars Dark chocolate | caramelized walnut

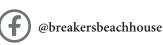
	,
Milk chocolate peanut sea salt	7
Milk chocolate apricot	7
White chocolate raspberry	7
Gift pack with four flavors	26
Bath chocolate dark hazelnut	7.5
Bath chocolate milk hazelnut	7.5
Nougat de Montelimar	7.5

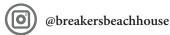
6.5



SOCIALS

Follow Breakers Beach House on social media:





The prices on this menu are in euros



*W	Dutch Tomato Cocktail STARTERS		20.5
()	Marinated artichoke hearts basil curry pine nuts sourdough crouton		20.5
(a)	Zucchini structures		20.5
1.1			20.5
<i></i> 1	Bell pepper vadouvan avocado marinated peanut wild garlic		
V	Cauliflower *		20.5
	Puffed cauliflower cremeux lentils curry tarragon		
	Sexy Lobster		35.5
	Dutch carrots miso coconut curry mayonnaise algae crisp		
	Sea bass tartar		23.5
	Soft shell crab vadouvan mango chives langoustine vinaigrette		
	Marinated salmon		24.5
	Seaweed lime Tom ka kai pickled cucumber quinoa		24.)
	Seasoned trout fillet		22.5
			22.5
	Kohlrabi tarragon potato salad Granny Smith vinaigrette		
	Optionally with Imperial Baeri caviar	per 5 grams	
	Optionally with Imperial Oscietra caviar	per 5 grams	
	Carpaccio of Herdford beef		19.5
	Arugula Reypenaer cheese crispy onions truffle dressing		
	Steak tartare "Korean style"		22.5
	Yukhoe shiso cream of egg yolk nashi pear smoked sesame		
	Optionally with additional chopped oyster	per piece	+4.25
	Optionally with Imperial Baeri caviar	per 5 grams	
	Optionally with Imperial Oscietra caviar	per 5 grams	+24.5
	———— Main		
+V	Breakers "Kapsalon"		23.5
	French fries teriyaki edamame bimi spring onion Thai mayonnaise coriande	r	
ヤン	Beetroot risotto*		23.5
	Puffed beetroot poached hen's egg mushroom truffle vinaigrette puffed rice		23.7
10	Dutch Seeweed burger		22
()	Tata 1 and an annual annual and a state of the state of t		23
	Fried onion seaweed sauce cheddar tomato French fries		
	Halibut fillet		27.5
	Salsa verde langoustine risotto briny vegetables cauliflower beurre blanc		
	Small Dover sole		42.5
	2 pieces French fries wild spinach remoulade sauce		
	Spaghetti de Mer		31.5
	Various crustaceans and shellfish spaghetti garlic parsley		
	Grilled prawns		29.5
	6 pieces couscous pearls sugar snaps fennel allspice Romesco sauce		-9.9
	Breakers Beef Burger		22
			23
	Fried onion tomato truffle mayonnaise cheddar bacon French fries		
	Farm poultry fillet		27.5
	Gently cooked bulgur marinated carrots shimeji black bean vinaigrette		
	Veal loin fillet		30.5
	Artichoke ratatouille crispy potato gravy of savora		
	Δ		
	———— FRUITS DE MER ———		
	Breakers Fruits de Mer		94.5
	Various crustaceans and shellfish ½ Canadian lobster 100 grams King Crab Cha	non ovsters	74.7
	prawns cold sauces Breakers Bread	ipon oysters	
	prawns cold sadees breakers bread		
	A 1100 120 (
	Additional items to order with the Fruits de mer:		
	Smoked salmon	100 gr	15.5
	Smoked eel	100 gr	19.5
	Premium Baeri caviar inclusive blinis and classic garnish	30 gr	97.5
	Premium Oscietra caviar including blinis and classic garnish	-	142.5
	Canadian lobster	1/2	
			34.5
	Grilled prawns	3 pieces	12.5
	* Part of the "Proeftuin Noordwijk"	Vegetarian Veg	an available
		0	,