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**APPETIZER**

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**✓ Breakers bread** **8**  
Salted butter | yogurt dip | tarragon



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**LUNCH**  
(Until 4 p.m.)

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**Club sandwich** **19.5**  
Smoked chicken thigh | bacon | egg | tomato  
truffle mayonnaise | French fries

**Holtkamp shrimp croquettes** **23.5**  
Organic multigrain bread | potato salad  
creamy cocktail sauce

**Japanese omelet** **21.5**  
Prawn | wakadori chicken | Chinese cabbage  
noodles | spring onion

**Pulled salmon** **19.5**  
Ciabatta | red cabbage relish | mango  
avocado | spring onion



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**OYSTERS**

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**Chapon oysters** **25.5**  
Classic | red wine vinegar | shallot | 6 pieces

**Breakers oysters** **27**  
Chapon oysters | Thai yoghurt | crispy seaweed  
sweet and sour cucumber | 6 pieces

**Winter style oysters** **39.5**  
“Zeeuwse creuses” | gratinated | peanut  
sabayon of mango | onion compote | 6 pieces



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**SOUPS**

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**✓ Tom kha kai** **14.5**  
Curry | smoked bell pepper | slow-cooked brisket

**✓ Cream parsnip** **14.5**  
Parsnip | enoki | chestnut | truffle foam



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**SALADS**

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**Breakers salad** **25.5**  
Smoked salmon | prawns | little gem  
cucumber relish | sourdough crisp  
curry/tarragon dressing

**✓ Winter salad** **25.5**  
Chicory | candied pheasant | fig | mushrooms  
spices | hazelnut vinaigrette



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**SIDES**

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**French fries with mayonnaise** **6.5**

**French fries with truffle mayonnaise** **7.5**

**Toast and butter** **6**

**Side salad** **7**

**Seasonal vegetables** **9.5**

Brussel sprouts | foam of onion | crispy shallots

Parsnip | cream of tarragon | smoked almond



## CHEFS MENU

Order the chefs menu and let our chef surprise you with various creations. Can be ordered per table until 8.30 P.M.

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

<b>Chocolate dream</b>	<b>13.5</b>
Dark Valrhona chocolate   coffee   amarena cherry vanilla	
<b>Cylinder</b>	<b>13.5</b>
Parfait   cinnamon   poached pear   sponge cake	
<b>Savarin</b>	<b>13.5</b>
Honey   tangerine   pistachio	
<b>Ice cream per scoop, choose from:</b>	<b>3.5</b>
<b>Ice cream</b>	vanilla   pistachio   honey
<b>Sorbet</b>	raspberry   amarena cherry blood orange
<b>Chocolate platter</b>	<b>16.5</b>
Chocolate brownie   various kinds of chocolate	
<b>Cheese selection Peter den Elzen</b>	<b>19.5</b>
5 types Merlijn   Cremeux de Bourgogne   Munster Ouwe Jan   Cabrales	



## CHOCOLATE

<b>Chocolate bars</b>	
Dark chocolate   coconut	7
Milk chocolate   coffee   hazelnut	7
Milk chocolate   cinnamon   orange	7
White chocolate   yuzu	7
Giftpack with four flavours	26
Chocolate plaque dark hazelnut	7.5
Chocolate plaque milk hazelnut	7.5
Nougat de Montélimar	7.5
Breakers surprise children's egg	6.5
Filled "speculaas"	7.5



## SOCIALS

Follow Breakers Beach House on social media:



@breakersbeachhouse



@breakersbeachhouse

The prices on this menu are in euros



## STARTERS

<b>✓ Yellow beet cocktail</b> 21.5	<b>Sexy lobster</b> 40.5	<b>Hereford beef carpaccio</b> 19.5
Marinated yellow beet   basil black olive   mozzarella crispy beet	Canadian lobster   truffle   fregola dark chocolate   artichoke	Truffle dressing   arugula Reypenaer cheese   crispy onions
<b>✓ Pumpkin structures</b> 21.5	<b>Smoked eel</b> 35.5	<b>Steak tartare "Korean style"</b> 22.5
Pumpkin   basil   jalapeño puffed wild rice   corn citrus vinaigrette	Salad of turnip cabbage   miso Granny smith   avocado foam of baked potato Suppl. Imperial Baerii caviar per 5 grs. +17.5 Suppl. Imperial Oscietra caviar per 5 grs. +24.5	Yukhoe   shiso   cream of egg yolk nashi pear   smoked sesame Suppl. chopped oyster per piece +4.25 Suppl. Imperial Baerii caviar per 5 grs. +17.5 Suppl. Imperial Oscietra caviar per 5 grs. +24.5
<b>✓ Jerusalem artichoke*</b> 21.5	<b>Sea bass tartare</b> 24.5	<b>Black pudding</b> 23.5
Puffed Jerusalem artichoke beurre noisette   almond winter purslane	Soft shell crab   vadouvan   mango onion compote   curry vinaigrette	Puffed celeriac   black garlic apple   raisins   XO gravy
	<b>Marinated salmon</b> 24.5	
	Schwartzwalder salmon   orange black radish   red cabbage vanilla curd	



## MAIN COURSE

<b>✓ Coffee risotto*</b> 23.5	<b>Lemon sole 2 pieces</b> 44.5	<b>Pork cheek</b> 27.5
Salsify   oyster mushrooms hazelnut	Wild spinach   remoulade sauce French fries	Braised   Korean style   nashi pear flageolets   spring onion
<b>✓ I sea pasta</b> 23.5	<b>Spaghetti de Mer</b> 31.5	<b>Breakers Beef Burger</b> 23.5
Spaghetti   seaweed cream truffle   crispy potato   chives	Various crustaceans and shellfish spaghetti   garlic   saffron sauce	Fried onion   tomato   cheddar truffle mayonnaise   bacon French fries
<b>✓ Dutch seaweed burger</b> 23.5	<b>Halibut fillet</b> 29.5	<b>Beef entrecote</b> 30.5
Fried onion   seaweed sauce cheddar   tomato   French fries	Potato mousseline   leek puffed garlic   mushrooms truffle beurre blanc	Celeriac   compote of puffed shallot beef stew   pommes fondant gravy from shallot
	<b>Sea bass fillet</b> 27.5	
	Kombu   sushi rice   shiitake bok choy   Dutch shrimp sesame foam	



## FRUITS DE MER

**Breakers Fruits de Mer** with *TRANSDUCE*. scent experience 97.5  
Various crustaceans and shellfish | ½ Canadian lobster | 100 grams king crab  
chapon oysters | prawns | cold sauces | Breakers bread

### Additional items to order with the Fruits de Mer:

Smoked salmon	100 grs.	15.5
Smoked eel	100 grs.	22.5
Premium Baerii caviar including blini's and classic garnish	30 grs.	97.5
Premium Oscietra caviar including blini's and classic garnish	30 grs.	142.5
Canadian lobster	1/2	36.5
Grilled prawns	3 pieces	12.5

\*Part of the "Proeftuin Noordwijk"

Vegan available Vegetarian available