



APPETIZER

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



LUNCH

(Until 4 p.m.)

Club sandwich 19.5

Smoked chicken thigh | bacon | egg | tomato
truffle mayonnaise | French fries

Holtkamp shrimp croquettes 24.5

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



OYSTERS

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 28

“Zeeuwse creuses” | gratinated | peanut
sabayon of mango | onion compote | 6 pieces



SOUPS

Tom kha kai 14.5

Curry | smoked bell pepper | slow-cooked brisket

✓ **Cream of parsnip** 14.5

Parsnip | enoki | chestnut | truffle foam



SALADS

Breakers salad 25.5

Smoked salmon | prawns | little gem
cucumber relish | sourdough crisp
curry/tarragon dressing

✓ **Winter salad** 26.5

Chicory | candied pheasant | fig | mushrooms
spices | hazelnut vinaigrette



SIDES

French fries with mayonnaise 6.5

French fries with truffle mayonnaise 7.5

Toast and butter 6

Side salad 7.5

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

Chocolate dream 14.5

Dark Valrhona chocolate | coffee | amarena cherry
vanilla

Cylinder 14.5

Parfait | cinnamon | poached pear | sponge cake

Savarin 14.5

Honey | tangerine | pistachio

Ice cream per scoop, choose from: 3.5

Ice cream vanilla | pistachio | honey

Sorbet raspberry | amarena cherry
blood orange

Chocolate platter 16.5

Chocolate brownie | various kinds of chocolate

Cheese selection Peter den Elzen 5 types 19.5

Merlijn | Cremeux de Bourgogne | Munster

Ouwe Jan | Cabrales



CHOCOLATE

Chocolate bars

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



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The prices on this menu are in euros



STARTERS

- ✓ **Cocktail of yellow beet** 21.5
Marinated yellow beet | basil
black olive | mozzarella
crispy beet
- ✓ **Structures of pumpkin** 21.5
Pumpkin | basil | jalapeño
puffed wild rice | corn
citrus vinaigrette
- ✓ **Jerusalem artichoke*** 21.5
Puffed Jerusalem artichoke
beurre noisette | almond
winter purslane

- Sexy lobster** 40.5
Canadian lobster | truffle | fregola
dark chocolate | artichoke
- Smoked Boschy eel** 32.5
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
- Sea bass tartare** 25.5
Soft shell crab | vadouvan | mango
onion compote | curry vinaigrette
- Marinated salmon** 25.5
Schwartzwalder salmon | orange
black radish | red cabbage
vanilla curd

- Hereford beef carpaccio** 19.5
Truffle dressing | arugula
Reypenaer cheese | crispy onions
- Steak tartare "Korean style"** 22.5
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
- Black pudding** 23.5
Puffed celeriac | black garlic
apple | raisins | XO gravy



MAIN COURSE

- ✓ **Coffee risotto*** 23.5
Salsify | oyster mushrooms
hazelnut
- ✶✓ **Vegg-Sea Pasta** 23.5
Spaghetti | seaweed cream
truffle | crispy potato | chives
- ✓ **Dutch seaweed burger** 23.5
Fried onion | seaweed sauce
cheddar | tomato | French fries

- Lemon sole 2 pieces** 44.5
Wild spinach | remoulade sauce
French fries
- Spaghetti de Mer** 36.5
Various crustaceans and shellfish
spaghetti | garlic | saffron sauce
- Halibut fillet** 29.5
Potato mousseline | leek
puffed garlic | mushrooms
truffle beurre blanc
- Sea bass fillet** 29.5
Kombu | sushi rice | shiitake
bok choy | Dutch shrimp
sesame foam

- Pork cheek** 27.5
Braised | Korean style | nashi pear
flageolets | spring onion
- Breakers Beef Burger** 23.5
Fried onion | tomato | cheddar
truffle mayonnaise | bacon
French fries
- Beef entrecote** 34.5
Celeriac | compote of puffed shallot
beef stew | pommes fondant
gravy from shallot



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