



APPETIZER

✓ **Breakers bread** **8**
Salted butter | tarragon-yoghurt dip



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 **22.5**
Prawn | wakadori chicken | Chinese cabbage
noodles | spring onion

Pulled salmon **19.5**
Pita | citrus | samphire | avocado | capers | labneh



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

Spring oysters **27**
Chapon oysters | pickled watermelon | tomasu
tarragon | 6 pieces



SOUPS

✓ **Mulligatawny** **14.5**
Indian curry soup | chicken thigh | couscous pearls
foam of Granny Smith

✓ **Cream of baby carrots** **14.5**
Smoked carrot | prawn | lavender | ginger



SALADS

Breakers salad **25.5**
Smoked salmon | prawns | romaine lettuce
cucumber atjar | crispy rice | ginger-lime dressing

✓ **Yellow beetroot salad** **23.5**
Roasted beetroot | bulgur | smoked mozzarella
basil vinaigrette | pepita



SIDES

French fries with mayonnaise **7**

French fries with truffle mayonnaise **8**

Toast and butter **6**

Side salad **7**

Seasonal vegetables **9.5**

Turnips | roasted | Indian curry | tarragon

Yellow beetroot | candied | green apple vinaigrette
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
White Valrhona chocolate redberry vanilla coconut	
Parfait	14.5
Yoghurt peach bourbon hibiscus	
“Stapelaar”	14.5
Caramel mango coffee	
Ice cream per scoop, choose from:	3.5
Ice cream	vanilla pistachio honey pure chocolate
Sorbet	raspberry mango blood orange

Chocolate platter	16.5
Chocolate brownie various kinds of chocolate	

Cheese platter	19.5
A selection of 5 cheeses curated by our cheese masters Louis and Miranda van der Velde of Alexanderhoeve in Katwijk.	



CHOCOLATE

Chocolate bars	
Dark chocolate coconut	7.5
Milk chocolate pecan apple	7.5
Milk chocolate ginger citrus	7.5
White chocolate yuzu	7.5
Giftpack with four flavours	26
Chocolate plaque dark hazelnut	7.5
Chocolate plaque milk hazelnut	7.5
Nougat de Montélimar	8
Breakers surprise children's egg	6.5



SOCIALS

Follow Breakers Beach House on social media:



@breakersbeachhouse



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The prices on this menu are in euros

Do you have an allergy? Report it to us.



STARTERS

<p>✓ Cocktail of zucchini* 22.5 Candied sweet pepper avocado ras el hanout marinated peanut</p> <p>✓ Structures of tomato 22.5 Sambai basil crispy sourdough olive green tiger tomato</p> <p>✓ Ceviche of fennel 22.5 Fennel pastille of green apple yoghurt horseradish dill</p>	<p>Sexy lobster 47.5 Sashimi of lobster algae crispy Yakiniku lime cream grapefruit</p> <p>Smoked Boschy eel 35.5 Dutch asparagus cream of potato tarragon salty vegetables Suppl. Imperial Blck Pearl caviar per 5 grs. +17.5 Suppl. Imperial Oscietàra caviar per 5 grs. +24.5</p> <p>Sea bass crudo 24.5 Soft shell crab romesco almond dill cucumber tomato broth</p> <p>Halibut fillet 24.5 À la minute smoked tabouleh vinaigrette of Breakers Gin vadouvan mango</p>	<p>Hereford beef carpaccio 19.5 Truffle dressing arugula Reypenaer cheese crispy onions</p> <p>Steak tartare “Korean style” 23.5 Yukhoe shiso cream of egg yolk nashi pear smoked sesame Suppl. chopped oyster per piece +4.25 Suppl. Imperial Blck Pearl caviar per 5 grs. +17.5 Suppl. Imperial Oscietàra caviar per 5 grs. +24.5</p> <p>Veal cheek 24.5 Soft-cooked crispy buckwheat spring carrots citrus lacquer kimchi</p>
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MAIN COURSE

<p>✓ Risotto of celery peas* 24.5 Green asparagus fennel poached hen’s egg</p> <p>✓ Dutch seaweed burger 24.5 Fried onion seaweed sauce cheddar tomato</p> <p>✓ Tagliatelle 24.5 Cream of seaweed truffle crispy potato chives</p>	<p>Sole 2 pieces 44.5 Wild spinach remoulade sauce French fries</p> <p>Spaghetti de Mer 36.5 Various crustaceans and shellfish spaghetti garlic parsley</p> <p>Sea bream 27.5 Served whole edamame sushi rice ponzu vinaigrette</p> <p>Salmon fillet 29.5 Grilled couscous pearls celery North Sea crab BBQ lacquer</p>	<p>Suprême poultry fillet 27.5 Soft-cooked textures of corn polenta chipotle gravy</p> <p>Breakers Beef Burger 24.5 Fried onion tomato cheddar truffle mayonnaise bacon French fries</p> <p>Veal tenderloin 30.5 Grilled structures of pumpkin pearl onion rösti sage gravy</p>
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FRUITS DE MER

Breakers Fruits de Mer with *TRANSDUCE*. scent experience 99.5
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.	17.5
Smoked eel	100 grs.	25.5
Premium Blck Pearl caviar including blini’s and classic garnish	30 grs.	97.5
Premium Oscietàra caviar including blini’s and classic garnish	30 grs.	142.5
Canadian lobster	1/2	42.5
Grilled prawns	3 pieces	14.5
King crab	100 grs.	49.5

*Part of the “Proeftuin Noordwijk”