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**APPETIZER**

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



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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** **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



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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

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



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**SOUPS**

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

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



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**SALADS**

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**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



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**SIDES**

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**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

<b>Chocolate dream</b>	<b>14.5</b>
White Valrhona chocolate   redcurrant   vanilla coconut	
<b>Parfait</b>	<b>14.5</b>
Yoghurt   peach   bourbon whiskey   hibiscus	
<b>“Stapelaar”</b>	<b>14.5</b>
Caramel   mango   coffee	
<b>Ice cream per scoop, choose from:</b>	<b>3.5</b>
<b>Ice cream</b>	vanilla   pistachio   honey   pure chocolate
<b>Sorbet</b>	raspberry   mango   blood orange

<b>Chocolate platter</b>	<b>16.5</b>
Chocolate brownie   various kinds of chocolate	

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



## CHOCOLATE

<b>Chocolate bars</b>	
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



@breakersbeachhouse

The prices on this menu are in euros

Do you have an allergy? Report it to us.



## STARTERS

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

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