



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.



APPETIZER

✓ Breakers Bread **8**
Dip of smoked eggplant and walnuts
salted butter



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



OYSTERS

Chapon oysters **26.5**
Classic | red wine vinegar | shallot | 6 pieces

Breakers oysters **28**
Chapon oysters | Thai yoghurt | crispy seaweed
sweet and sour cucumber | 6 pieces

Asianstyle **28**
Chapon oysters | served warm | spring onion
Oriental dressing | 6 pieces

“Zeeuwse platte 5/0”

Classic **48**
Red wine vinegar | shallot | 6 pieces

Winterstyle **49.5**
Au gratin | foam of whiskey | apple
chicory | 6 pieces



SOUPS

✓ Parsnip creme **14.5**
Enoki | chestnut | cepes

Eel Tom Kha Kai **16.5**
Smoked Boschy eel | sushirice | spring onion | coriander



SALADS

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

✓ Winter salad **23.5**
Red lentils | figs | 5 spices | creamy goat cheese
smoked almonds
Supplement Ibericoham +9.5



SIDES

French fries with mayonnaise	7
French fries with truffle mayonnaise	8
Toast and butter	6
Side salad	7
Seasonal vegetables	9.5
✓ Chicory roasted foam of gruyère bacon	
✓ Celeriac hoisin celery leaves	



DESSERT

Golden Chocolate Dream	15.5
Dark Valrhona chocolate hazelnut orange Golden chocolate fudge	
Affogato parfait	14.5
Coffee vanilla baba au rum almonds	
Tarte tatin of pear	14.5
Pistache meringue vanilla sorbet	
Ice cream per scoop, choose from:	3.5
Ice cream vanilla hazelnut dark chocolate	
Sorbet raspberry mango blood orange	
Chocolate platter	17.5
Chocolate brownie various kinds of chocolate	
Cheese platter	19.5
A selection of 5 Dutch cheeses selected by our cheese masters Louis and Miranda van der Velde of Alexanderhoeve in Katwijk.	



CHOCOLATE

Chocolate bars	
Dark chocolate gingerbread cinnamon	8.5
Milk chocolate orange cardamom	8.5
Milk chocolate hazelnut vanilla	8.5
White chocolate Chai	8.5
Giftpack with four flavours	32
Stuffed “speculaas”	7.5
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

 Yellow beet cocktail* 22.5	Sexy lobster 44.5	Hereford beef carpaccio 19.5
Bulgur curry smoked mozzarella crispy chickpeas	Canadian lobster celeriac miso pumpkin almonds orange	Truffle dressing arugula Reypenaer cheese crispy onions
 Butternutparty* 22.5	Escabeche of dorade 24.5	Steak tartare “Korean style” 23.5
Various preparations of butternut wild mushroom marinated peanuts	Tartare of dorade avocado paprika mango vinaigrette coriander	Yukhoe shiso cream of egg yolk nashi pear smoked sesame Suppl. chopped oyster per piece +4.5 Suppl. Imperial Blck Pearl caviar per 5 grs. +18.5 Suppl. Imperial Oscietra caviar per 5 grs. +24.5
 Jerusalem artichoke 22.5	Marinated salmon 25.5	Veal cheek 25.5
Jerusalem artichoke sauerkraut chorizo dille beurre blanc Suppl. smoked Boschyeel +12.5 Suppl. Imperial Blck Pearl caviar per 5 grs. +18.5 Suppl. Imperial Oscietra caviar per 5 grs. +24.5	Dune flowers shiso seaweed Japanese potatosalad citrusgel	Soft-cooked crispy buckwheat spring carrots citrus lacquer kimchi



MAIN COURSE

 Gnocchi 24.5	Sole 2 pieces 44.5	Suprême poultry fillet 27.5
Parsley root jerusalem artichoke “Old Alex” crisp beurre noisette	Wild spinach remoulade sauce French fries	Soft-cooked black salsify mushrooms winter purslane truffle jus
 Dutch Kimchi Burger 24.5	Spaghetti de Mer 36.5	Breakers Beef Burger 24.5
Amsterdam onion Relish red cabbage “Joppiesaus”	Various crustaceans and shellfish spaghetti garlic sauce Americaine	Fried onion tomato cheddar truffle mayonnaise bacon French fries
 Tagliatelle 24.5	Cod fillet 32.5	Beef entrecote 33.5
Cream of seaweed truffle crispy potato chives	Parsnip kale bundle mushroom old cheese and hazelnut crumble	Roasted onion savoy cabbage potato cracklings red wine jus pommes fondant
	Seabass fillet 29.5	
	Fregola artichoke leek foam pulpo langoustine sauce	



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 Boschy eel	100 grs.	25.5
Premium Blck Pearl caviar including blini's and classic garnish	30 grs.	99
Premium Oscietra caviar including blini's and classic garnish	30 grs.	142.5
Canadian lobster	1/2	39.5
Grilled prawns	3 pieces	14.5
King crab	100 grs.	39.5
Chapon oyster	per/pc	4.5

*Part of the “Proeftuin Noordwijk”

 Vegan available  Vegetarian available