



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** **50**
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



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

Golden Chocolate Dream	14.5
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	16.5
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
Bulgur | curry | smoked mozzarella
crispy chickpeas

✓ **Butternutparty*** 22.5
Various preparations of butternut
wild mushroom | marinated peanuts

✓ **Jerusalem artichoke** 22.5
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

Sexy lobster 39.5
Canadian lobster | celeriac | miso
pumpkin | almonds | orange

Escabeche of dorade 24.5
Tartare of dorade | avocado
paprika | mango vinaigrette
coriander

Marinated salmon 24.5
Dune flowers | shiso | seaweed
Japanese potatosalad | citrusgel

Hereford beef carpaccio 19.5
Truffle dressing | arugula
Reypenaer cheese | crispy onions

Steak tartare "Korean style" 23.5
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

Veal cheek 24.5
Soft-cooked | crispy buckwheat
spring carrots | citrus lacquer
kimchi



MAIN COURSE

✓ **Gnocchi** 24.5
Parsley root | jerusalem artichoke
"Old Alex" crisp | beurre noisette

✓ **Dutch Kimchi Burger** 24.5
Amsterdam onion Relish
red cabbage | "Joppiesaus"

✓ **Tagliatelle** 24.5
Cream of seaweed | truffle
crispy potato | chives

Sole 2 pieces 44.5
Wild spinach | remoulade sauce
French fries

Spaghetti de Mer 36.5
Various crustaceans and shellfish
spaghetti | garlic | sauce Americaine

Cod fillet 29.5
Parsnip | kale | bundle mushroom
old cheese and hazelnut crumble

Seabass fillet 28.5
Fregola | artichoke | leek foam
pulpo | langoustine sauce

Suprême poultry fillet 27.5
Soft-cooked | black salsify
mushrooms | winter purslane
truffle jus

Breakers Beef Burger 24.5
Fried onion | tomato | cheddar
truffle mayonnaise | bacon
French fries

Beef entrecote 32
Roasted onion | savoy cabbage
potato cracklings | red wine jus
pommes fondant



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 Boschyeel	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.	49.5
Chapon oyster	per/pc	4.5

*Part of the "Proeftuin Noordwijk"

✓ Vegan available ✓ Vegetarian available