

Breakers Special

Every week the chef and his team creates an inspiring dish that will let you experience our seasonal flavours. This can also be served with a pairing wine.

Chef's Choice






4 courses 52.5
5 courses 57.5
6 courses 62.5

Let yourself surprise and taste delicious creations of the chef. To ordered per table untill 9 p.m.

Bento Box

Tataki of tuna
Tabouleh salad ~ Oriental spices ~ crispy pappadum ~ Japanese mustard
Japanese salad
Sushi rice ~ marinated fennel ~ bonito flakes ~ dashi broth
Cod fillet
Eggplant ~ mushrooms ~ crispy rice ~ miso lacquer
Duck breast fillet
Beetroot ~ ribbon noodles ~ grapefruit ~ five spices ~ hoisin sauce
29.5

DESSERTS

Chocolate Dream	9.75
<i>Dark Valrhona chocolate ~ coffee ~ caramel</i>	
 Monastrell Dulce Juan Gil Jumilla Spain	8
Savarin of pistachio	9.75
<i>Pistachio parfait ~ mango ~ vanilla cream</i>	
 Coteaux de L'Aubance Domaine de Montgilet Loire France	7
Nougat mousse	9.75
<i>Nougat de Montélimar ~ almond ~ mandarin</i>	
 Coteaux de L'Aubance Domaine de Montgilet Loire France	7
Panna cotta	9.75
<i>White chocolate ~ crispy coconut ~ basil ice cream</i>	
 Coteaux de L'Aubance Domaine de Montgilet Loire France	7
IJs per bol	3
<i>Roomijs: vanilla ~ dark chocolate ~ coconut ~ caramel</i>	
<i>Sorbet: raspberry ~ passion fruit ~ basil ~ mandarin</i>	
Cheese platter of Peter den Elzen	14.5 / 18.5
<i>Merlin goat cheese ~ farmers mature cheese ~ gorgonzola Lucifera ~ truffle brie ~ camembert</i>	
 Selection Taylors Port	v.a. 5.5

CHOCOLATE BARS




Dark chocolate ~ pistachio	5
Milk chocolate ~ hazelnut	5
White chocolate ~ citrus	5
Caramel chocolate ~ spiced bisquit	5
Giftpack with four flavors	20
Badchocolate hazelnut dark <i>or</i> milk chocolate	7.5
Nougat de Montélimar	7.5
'Bokkenpootje' cookie ~ cremeux of cinnamon	4.5
Breakers kids surprise egg	5.5






PASTRY

Granny's apple pie	4.5
Cheesecake banana	4.5
Viennese cherry tartle	4.5
Lemon merengue	4.5
"Rondo" hazelnut ~ orange	4.5

White wines




-  Light ~ fresh ~ fruity
-  Aromatic ~ intense
-  Powerfull ~ rich

Red wines

-  Fruity ~ juicy
-  Aromatic ~ intense
-  Powerfull ~ rich



The wine suggestions from our sommelier refer to the categories on the wine list


-  Breakers Beach House
 @BeachBreakers
 breakers beach house



BREAKERS

BEACH HOUSE




SANDWICHES until 4pm

 Breakers bread 5 <i>Salted butter ~ ocean spread</i>
Farmers tosti 8.5 <i>Farmers bread ~ ham ~ Reypenaer cheese</i>
 Vegetarian tosti 8.5 <i>Farmers bread ~ eggplant ~ sesame ~ bell pepper ~ aioli</i>
 Pizza caprese 14.5 <i>Basil ~ sun-dried tomato ~ mozzarella</i>
Club Sandwich 15 <i>Smoked chicken ~ bacon ~ egg ~ tomato ~ BBQ mayonnaise</i>
'Holtkamp' shrimp croquettes 19.5 <i>Salad 'Opperdoezer Ronde' ~ Dutch shrimps ~ cocktail sauce</i>
Bruschetta 15.5 <i>Iberico ham ~ puffed bell peppers ~ rocket salad ~ Parmesan cheese</i>
Bread roll lamb sausage 14.5 <i>Merquez herbs ~ allspice ~ basil ~ cheddar</i>



EGG DISHES until 4pm

Sunny side up 11.5 <i>Ham ~ cheese ~ bacon</i>
Japanese omelette 14.5 <i>Prawns ~ Wakadori chicken ~ cabbage ~ noodles ~ spring onions</i>

SALADS

 Breakers salad 17.5 <i>Smoked salmon ~ prawns ~ marinated fennel ~ crispy rice ~ dressing of tarragon</i>
 Beetroot salad 15.5 <i>Roasted beetroot ~ candied lemon ~ basil ~ goat cheese ~ pistachio</i> <i>Also available vegan</i>
 Pumpkin salad 15.5 <i>Grilled pumpkin ~ pancetta ~ mushrooms ~ Parmesan cheese ~ balsamic vinegar</i> <i>Also available vegetarian</i>


SOUPS

Cream of celeriac 9.5 <i>Smoked mackerel ~ leaf celeriac ~ almonds</i>  <i>Also available vegetarian</i>
 Cream of pumpkin 9 <i>Smoked pumpkin ~ yogurt ~ allspice ~ pepita</i>
Bouillabaisse 14.5 / 22.5 <i>Classic fish soup of Marseille ~ rouille ~ croutons</i>



SIDES

Fries with mayonnaise or truffle mayonnaise 4
Vegetable fries ~ tzatziki 5
Toast ~ butter 4
Side salad 4.5
Seasonal vegetables 4.5

OYSTERS

 Chapon oysters 21.5 <i>Classic ~ shallots ~ red wine vinegar ~ 6 pcs</i>
'Zeeuwse platte' oysters 0000 27.5 <i>Classic ~ shallots ~ red wine vinegar ~ 6 pcs</i>
Breakers oysters 22.5 <i>Chapon oysters ~ sweet and sour cucumber ~ crispy seaweed ~ Thai yoghurt ~ 6 pcs</i>
Oysters from Nam Kee 23 <i>Chapon oysters ~ spring onions ~ garlic (warm) ~ black bean dressing ~ 6 pcs</i>
Oysters winter Style 23.5 <i>Smoked Chapon oysters ~ leek ~ truffle ~ 6 pcs</i>
Plateau with a mix of 8 oysters 31
Plateau with a mix of 12 oysters 44.5


FRUITS DE MER

 Fruits de Mer Breakers 67.5 <i>Various shellfish ~ ½ Canadian lobster ~ 100gr kingcrab ~ Breakers bread ~ various sauces</i>
 Kingcrab 34.5 <i>Cooked ~ 200gr ~ lettuce ~ crispy rice ~ citrus mayonnaise</i>



FISH STARTERS

 Graved lachs 17.5 <i>Marinated ~ Norwegian salmon ~ dill ~ potato ~ curry ~ kohlrabi</i>
 Tataki of tuna 19.5 <i>Tabouleh salad ~ Oriental spices ~ crispy pappadum ~ Japanese mustard</i>
 Rainbow trout 16.5 <i>Slowly cooked ~ couscous pearls ~ apple ~ bacon ~ cilantro</i>
 Sexy lobster 29.5 <i>½ Canadian lobster ~ green asparagus ~ forest mushroom ~ truffle vinaigrette almond cream</i>
 Coquille 23.5 <i>Grilled ~ celeriac ~ mandarin ~ walnut</i>

MEAT STARTERS

 Carpaccio of Hereford beef 14.5 <i>Rocket lettuce ~ crispy onions ~ Reypenaer cheese ~ truffle dressing</i>
 Steak tartar 17 / 20 <i>Crispy potato chips ~ capers ~ toast ~ basil mayonnaise</i>
 Duck breast fillet 17.5 <i>Smoked ~ beetroot ~ ribbon noodles ~ grapefruit ~ five spices ~ hoisin sauce</i>
 Black pudding 17 <i>Fried ~ chicory ~ pear ~ vanilla gravy</i>



FISH MAIN COURSES

 Sea bream preparation time 20 minutes 28 <i>Whole fish cooked in dashi broth ~ sweet and sour vegetables ~ tonkatsu sauce</i>
 Breakers mussels 24.5 <i>Gratinated ~ parsley ~ smoked allspice garlic ~ Gruyère</i>
 Small dover sole 2 pcs 32.5 <i>Of the plancha ~ spinach ~ homemade fries ~ remoulade sauce</i>
 Cod fillet 25.5 <i>Fried ~ eggplant ~ mushrooms ~ crispy rice ~ miso lacquer</i>
 Salmon fillet 24.5 <i>Smoked ~ fennel ~ sea vegetables ~ potato cookies ~ dressing of chives, anchovies, capers (warm)</i>
 Pasta lobster 32.5 <i>½ Canadian lobster ~ spring onion ~ cilantro ~ fried shallot ~ poached egg ~ coconut-curry sauce</i>

MEAT MAIN COURSES

 Breakers Beef Burger 17.5 <i>Fried onions ~ cheddar ~ bacon ~ Joppie sauce</i>
 Suprême poultry fillet 19.5 <i>Fried ~ parsnip ~ dates ~ Merquez spices sauce</i>
 Côte de Porc 23.5 <i>Fried ~ cutlet ~ crispy potato ~ shallot gravy</i>
 Beef entrecote 28.5 <i>Grilled ~ celeriac ~ mushrooms ~ smoked garlic gravy</i>
 Breakers "kapsalon" 20.5 <i>Marinated chicken thighs ~ soy beans ~ bonito flakes ~ French fries Japanese mayonnaise ~ teriyaki sauce</i>

VEGETARIAN MAIN COURSES

 Spaghetti Indian curry 21.5 <i>Pumpkin ~ lentils ~ goat cheese ~ smoked cashew nuts</i>
 Mushroom risotto 19.5 <i>Risotto ~ mushrooms ~ celeriac ~ potato chips</i> <i>Also available vegan</i>

Allergies

If desired please ask our waiters for the menu with allergies signs.