

FOOD  
AT THE BEACH - AT THE BEACH - AT THE BEACH

menu

# FOOD

## dinner

THE BEACH  
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### to start off

**BREAD** € 7

with aioli, hummus and tomato tapenade



### starters

**ROASTED PUMPKIN SOUP** € 7

With ras el hanout, pumpkin oil and pumpkin seeds



**FOREST MUSHROOM RAGOUT** € 12

With tarragon, truffle and pie



**HOME-SMOKED SALMON SALAD** € 12

With cream of horseradish

**KAKAVIA' GREEK WHITEFISH SOUP** € 12

With potato, carrot, celery and lemon juice

**DUTCH SHRIMP CROQUETTES** € 12

Local made croquettes with remoulade sauce

**ROASTED VEAL ENTRECOTE** € 15

With onion mash, mustard and watercress

**DUCK AND DEER PATE** € 12

With cranberry compote and cornichons

**SMOKED DUCK BREAST SALAD** € 14

with orange, grapefruit and fennel

Are there any allergens that we need to take into account? Please let our staff know or ask for our allergen chart.

## main course

**MELANZANE ALLA PARMIGIANA** € 21

Served with a fresh green salad

**YELLOW BEETS RENDANG** € 21

With white rice and cucumber salad



**CAMEMBERT TAGLIATELLE** € 21

Le Rustique Camembert with truffle

*Preparation time: 20 minutes*



**COD FILLET** € 26

With sauerkraut, bacon and red wine gravy

**GRILLED SALMON** € 26

With wild spinach and Hollandaise sauce

**GRILLED BAVETTE** € 25

With homemade fries and salad

## dessert

**PANNA COTTA** € 7

With strawberry and rhubarb compote

**CHURROS** € 8

With vanilla ice cream and chocolate sauce

**COQ AU VIN - FRENCH CLASSIC** € 21

Braised chicken leg, red wine, pearl onions and bouquet garnish

**LIVAR TOMAHAWK FROM THE GRILL** € 25

Regional pork with homemade fries and salad

**VENISON WITH SAUERKRAUT** € 27

With bacon and red wine gravy

**BOSTON LEMON CHEESECAKE** € 9

With drunken cherries

# DRINKS



## bubbles

	GLASS	BOTTLE
<b>NICOLAS FEUILLATTE BRUT RESERVA EXCLUSIVE CHAMPANGE</b> France (0.75)		<b>67</b>
<b>SEKT RIESLING BRUT</b> Reichsrat von Buhl, Pfalz Germany		<b>44</b>
<b>CAVA BRUT RESERVA</b> Vilarnou, Spain 0.2l		<b>12</b>
<b>CAVA DOM</b> Potier, Spain 0.75	<b>5,5</b>	<b>29</b>

## white

<b>MOSCATO CULEMBORG</b> West-Kape South-Afrika, sweet	<b>4,7</b>	<b>27</b>
<b>GEWURZTRAMINER VINAS DEL VERO FINCA</b> LaPiedra, Spain, half sweet	<b>5.7</b>	<b>34</b>

## LIGHT, FRESH & FRUITY

<b>PINOT GRIGIO MASI</b> Veneto, Italy	<b>5.9</b>	<b>34</b>
<b>WEISSBURGUNDER STEFAN WINTER</b> Rheinhessen, Germany	<b>5.9</b>	<b>34</b>
<b>RIESLING RÉSERVE E. BOECKEL</b> Elzas, France		<b>37</b>
<b>ERSTE LAGE GRÜNER VELTLINER SEPP MOSER</b> Niederösterreich, Austria		<b>44</b>

## AROMATIC & REFRESHING

<b>ALTOZANO SAUVIGON BLANC/VERDEJO</b> Castilla, Spain	<b>4.9</b>	<b>28</b>
<b>SAUVIGNON BLANC GRANDE CUVÉE 1685 BOSCHENDAL</b> Franschhoek, South-Afrika		<b>39</b>

## FULL & ROUND

<b>CHARDONNAY BARRIQUE TÜZKÖ BIRTOK</b> Bátaapáti, Hungary	<b>5.9</b>	<b>34</b>
<b>ALTURA WHITE, SAUVIGNON SEMILLION</b> Gruner veltliner, Norton, Argentina		<b>49</b>
<b>CHABLIS 1ER CRU VAU DE VEY JEAN-MARC BROCARD</b> Chablis, France		<b>65</b>

## rose

<b>ALTOZANO TEMPRANILLO/SYRAH</b> Castilla, Spain	<b>4.9</b>	<b>28</b>
<b>ROSADO ORGANIC TRES CIGÜEÑAS</b> Toledo, Spain		<b>29</b>
<b>CHARDONNAY/PINOT NOIR BOSCHENDAL</b> Franschhoek, South-Afrika		<b>38</b>
<b>WHISPERING ANGEL CHÂTEAU D'ESCLANS</b> Provence, France		<b>54</b>