

Luxury sandwiches

Poached Eggs English muffin poached eggs spinach Hollandaise sauce choice of: salmon ham off the bone cheese ♡	14,75
Hot chicken corn bread chicken thigh filet onion red peppers mushrooms curry mayonnaise	15,00
Italian truffle sausage ciabatta sun-dried tomato Parmesan cheese artichoke aioli mixed lettuce	15,75
Smoked mackerel ciabatta sweet/sour cucumber lemon mayonnaise dill little gem	15,75
Grilled vegetables ♡ focaccia hummus avocado basil mixed lettuce	14,75
Burrata ♡ corn bread tomato basil mayonnaise cashew nuts	15,50
Hamburger bacon lettuce tomato gherkin onion cheese	17,50
Two croquettes corn bread mustard choice of: beef vegetables ♡	12,00
Two shrimp croquettes corn bread lemon mayonnaise	16,00

Side Dishes

Patatas bravas ♡ bravas sauce	6,25
Sweet potato fries ♡ truffel mayonnaise	7,25
Homemade fries ♡ mayonnaise	6,95



Salades

Caesar salad crispy chicken thigh poached egg bacon croutons anchovies	16,00
Mackerel salad smoked mackerel sweet/sour cucumber little gem croutons dill	16,00
Goat's cheese salad ♡ pomegranate friseline red chicory blueberry hazelnut honey mustard dressing	16,00

Soup

Soup of the moment ♡	8,00
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Tosti

Classic ham matured cheese	8,00
Formaggio ♡ goat's cheese gorgonzola matured cheese honey	8,75

Flammkuchen

Salmon smoked salmon leek leaf spinach French dressing crème fraîche	16,00
Serrano ham serrano ham reblochon leek rocket salad truffle mayonnaise crème fraîche	16,00

For the kids 11.30 am - 09.00 pm

Flammkuchen Margherita ♡ tomato sauce grated cheese	11,00
Fries with snack Choice of: croquette minced-meat hot dog deep-fried cheese chicken nuggets small croquettes cod parings	10,50
Ice cream fresh fruit ice cream choice of: vanilla strawberry chocolate	7,50

Gebak

Apple pie	5,75
Triple chocolate brownie (also gluten free)	5,50
Cheese cake	5,50
Cake of the moment	5,50
Friandises 3 homemade friandises 1 coffee or tea of your choice	9,50



Our pavilion has a separate room with a private bar and terrace where you can organize your **meeting | wedding | baby shower | birthday | family party | children's party | reunion**

For more information or requests, please send an e-mail to sales@surfenbeach.nl

To start with

Break bread ♡ 9,50
aioli | herb butter | tapenade

First course

Steak tartare 15,25
64 degrees egg yolk | crouton | truffle mayonnaise

Carpaccio of smoked entrecote 15,75
foam of old cheese | apple caper |
sweet/sour field mushroom | balsamic

Vitello tonato 15,25
veal loin | fresh tuna | tuna mayonnaise | Iberico popcorn |
capers | watercress

Pickled salmon 15,75
horseradish mayonnaise | radish varieties | herring roe |
sweet/sour cucumber

Octopus carpaccio 15,75
roasted eggplant | black olive | roasted quinoa |
green tomato broth

Burrata ♡ 15,75
roasted peppers | olives | artichoke | mixed tomatoes |
cashew nuts | basil

Soep of the moment ♡ 8,00

Caesar salad 16,00
crispy chicken thigh | poached egg | bacon | crouton | anchovy

Mackerel salad 16,00
smoked mackerel | sweet/sour cucumber | little gem |
croutons | dill

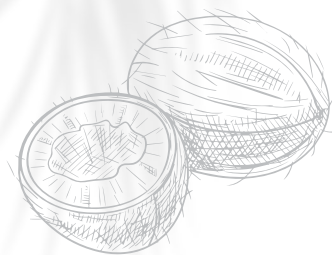
Goat's cheese salad ♡ 16,00
Pomegranate | friseline | red chicory | blueberry | hazelnut |
honey mustard dressing

Side Dishes

Patatas bravas ♡ 6,25
bravas sauce

Sweet potato fries ♡ 7,25
truffle mayonnaise

Homemade fries ♡ 6,95
mayonnaise



♡ Vegetarian

Main Courses

Veal sucade 24,25
beef sirloin | sauerkraut | apple | mousseline | bay leaf gravy |
filo spice chips

Bavette 200gr 29,50
cream of sweet potato | green asparagus | shiitake | chimichurri

Bergylt 23,50
baked on chorizo and sourdough | brunched carrots | gnocchi |
carrot beurre blanc

Salmon filet 24,95
dashi beurre blanc | salmon eggs | linguine | fennel

Ray wing 24,95
beurre blanc of roasted garlic | black olives | capers |
sea vegetables | mousseline with parsley

Roasted celeriac ♡ 22,50
cream of tuber and hazelnut | hazel nut beurre blanc | watercress

Ravioli ♡ 24,25
stuffed with lemon ricotta | mini zucchini | lemon oil |
parsley cream

Côte de boeuf 62,50

for 2 persons | béarnaise | truffle gravy | chimichurri |
roasted sweet potato with crème fraîche and bacon

Our Côte de boeuf comes from the **Dutch DubbelDoelKoe!**
The name says it all: a cow with a dual purpose. This cow is not
only suitable for giving milk, but ultimately also for giving this
beautiful piece of meat. The DubbelDoelKoe is fully grass-fed
and therefore **extra sustainable**.

Desserts

Moulleux 9,50
warm chocolate pie with soft filling | coffee caramel ice |
passion fruit foam

Grilled pineapple 9,50
coconut foam | pink pepper | coconut caviar | basil lemon sorbet

Dark chocolate mousse 9,50
raspberry gel | raspberry sorbet | tuille

Cheese plate 13,75
various cheeses from the Green Heart

Friandises 9,50
3 homemade friandises | 1 coffee or tea of your choice

3 COURSE SET MENU

For € 37,50 p.p. you can compose your own 3-course menu. You can choose from below dishes.

First course

Carpaccio of smoked entrecote
foam of old cheese | apple caper |
sweet/sour field mushroom | balsamic

Pickled salmon
horseradish mayonnaise | radish varieties | herring roe |
sweet/sour cucumber

Burrata ♡
roasted peppers | olives | artichoke | mixed tomatoes |
cashew nuts | basil

Main course

Veal sucade
beef sirloin | sauerkraut | apple | mousseline |
bay leaf gravy | filo spice chips

Ray wing
beurre blanc of roasted garlic | black olives | capers |
sea vegetables | mousseline with parsley

Roasted celeriac ♡
cream of tuber and hazelnut | hazel nut beurre blanc |
watercress

Desserts

Moulleux
warm chocolate pie with soft filling | coffee caramel ice |
passion fruit foam

Grilled pineapple
coconut foam | pink pepper | coconut caviar | basil
lemon sorbet

Dark chocolate mousse
raspberry gel | raspberry sorbet | tuille