

Vesper HOTEL

Bries

Bries is our very own beach club serving lunch and dinner. While you're there, enjoy a massage (see beauty & wellness) or a chilled bottle of wine in a private cabana.

At Bries you have access to private beach beds, as our guest we can guarantee you a spot on the beach until noon. Beds cost €30,-/day this includes 2 beds and a private windscreen. Contact the reception and they'll take care of the rest. Please be advised that Bries is open from Mid March to Mid October.

Have a look at our menus →

www.vesperhotel.com

Lunch 12.00 – 17.00

Salads

Bries Salad Lettuce – King Crab – Fried King Prawns – Crayfish – Coconut – Curry Mayonnaise	22.50
Raw Super Food Salad (Veg) Goji Berries – Pealed Hemp Seed – Mesclun – Walnuts –Meadow Honey	12.50
Caesar Salad ‘Chicken’ Romaine Lettuce - Chicken - Bacon – Parmesan Cheese – Anchovies Dressing	14.50
Caesar Salad ‘King-Prawn & Salmon’ Romaine Lettuce – Prawns – Scottish Salmon – Parmesan Cheese - Anchovies Dressing	16.50

Sandwiches

Carpaccio Tenderloin - Parmesan Cheese – Pesto Mayonnaise – Farmers’ White Bread	9.50
Caribbean Beef Stew “Stoba” Beef – Soy Sauce – Pica – Garlic – Farmers’ White Bread	12.50
Bries-Burger 100 % Beef – Tomato – Pickles – Fried Egg – Sesame Bread – Chips	14. -
Tuna Salad Red Onion – Paprika – Olives – Farmers Whole Wheat Bread	9. -
Bries-Club Free Range Chicken – Bacon – Tomato – Egg – Onion Curry Mayonnaise – Farmers’ White Bread	11. -
Croque Monsieur Stolwijk Cheese - Ham – Béchamel – À La Française	6,50
Classic Toastie Ham – Cheese – White Bread – Ketchup	3.50

Tarte Flambée

Smoked Salmon - Spinach – Red Onion - Crème Fraîche	10. -
Serrano Ham – Sundried Tomato – Rocket - Olives	10. -
Goat Cheese – Best Root - Walnut – Pear – Honey (Veg)	9.50

Yoghurt

Greek Yoghurt – Walnut – Meadow Honey	6.50
Skimmed Yoghurt – Cruesli – Forest Fruits	7.50

Nibbles

Olives	4.50
Shrimp Croquettes	6.50
Bitterballen	5.50
Bruschetta with Tomato, Basil and Garlic	6.50
Muchos Nachos	7. -
Mixed Platter	17.50
Asian Platter Sushi – Sashimi – Tataki – Tempura	34. -

Entrees

Asian Platter – 2 Persons Minimum Sushi – Sashimi – Tataki – Tempura	17.- p.p
Oysters Half A Dozen Served On Crushed Ice With Lemon, Prosecco Raspberry-Vinaigrette & Thai Yoghurt Dressing	
Fines De Claires No. 3 A Refined And Delicate Fleshy Oyster With A Mild Salty Taste	16,50
Zeeland Creuse No. 3 A Full Oyster With Sumptuous And Tender Meat With A Creamy And Salty Taste	18,50
Gillardeau No. 4 Queen Of Creuses, Fully And Oily, With A Light Sweet Aftertaste	24,-
Oyster Tasting Half A Dozen Served On Crushed Ice With Lemon, Prosecco Raspberry- Vinaigrette & Thai Yoghurt Dressing	
2 × 3 Fines De Claires – Zeeland Creuse – Gillardeau	19. -
3 × 3 Fines De Claires – Zeeland Creuse – Gillardeau	27.50
4 × 3 Fines De Claires – Zeeland Creuse – Gillardeau	35. -

Fruits De Mer

A Tasting Of Crustaceans & Shellfish – 2 Persons Minimum	
Plateau Fruits De Mer, ‘Shells & Shrimps’ Vongoles – Cockles – Ensis ‘Razor’ Clams – Mussels – Dog Cockles – Fines De Claires Zeeland Creuses – Sturgeon Shrimps – Shelled Prawns	28.50 p.p.
Plateau Fruits De Mer, ‘Bries’ Plateau – ‘Shells & Shrimps’ – King Prawns – Canadian Lobster	43.50 p.p.
Plateau Fruits De Mer, ‘Luxury’ Plateau ‘Shells & Shrimps’ – King Prawns – Canadian Lobster – Langoustines – King Crab	55.- p.p.

Soups

Gazpacho Andaluz – Vega The Classis Spanish Cold Served Tomato Soup	7,-
Asian Bisque Of Lobster, Garnished With Prawns, Spring Onion & Fresh Coriander On The Side	9,-

Main Course

Tuna Steak One Way Roasted – Sesame – Teriyaki Sauce	26,-
Kheng Kiew Waan Kai Chicken – Green Curry – Vegetables – Basmati Rice	19,-
Tournedos Dutch Tenderloin – Grilled – Approx. 7 Oz. – Pepper Sauce	32,-
Spaghetti ‘Aglio Olio’ – Vega Parsley – Garlic – Red Pepper – Parmesan Cheese – Add Vongole + € 3.00	14,-
‘Catch Of The Day’ Ask Our Staff About Our Catch Of The Day	22.50

Desserts

Cookies & Cream Trifle Chocolate - Oreo Biscuits - Mascarpone	9,-
Pavlova Australian Meringue - Vanilla Curd – Forest Fruits	9,-
Cheese Platter 5 Types – International – With Dutch Bread – From Our Cheese Specialist ‘Den Elzen’	15,-

Dinner 17.00 – 22.00

Cold Starters

Bries Salad Fresh Salad With King Crab, King Prawns , Crayfish And A Coconut Curry- Mayonnaise	22,50
‘Smoking Fish’ Smoked Scottish Salmon, Mackerel & Eel From The Famous Dutch Smokehouse Dirk Eveleens Served With Toast And Butter.	15,-
Charcuterie Variety Of Pata Negra , Lomo & Fuet Served With Marinated Olives And Crostini	14,-
North Sea Shrimp Cocktail North Sea Shrimps, Granny Smith, Red Onion & Marie Rose Sauce	12,50
Carpaccio Of Tenderloin Classic Style With Parmesan Cheese, Rocket, Pine Nuts And Pesto Mayonnaise	
‘Raw Superfood’ Salad – Vega With Goji Berries, Peeled Hemp Seed, Chard, Walnuts And Meadow Honey	
Caprese – Vega Mozzarella Of Buffalo, Pomodori, Pine Nuts, Basil And Balsamic Vinegar	12,50

Soups

Gazpacho Andaluz The Classic Spanish Cold Served Tomato Soup	7,-
Asian Bisque Lobster, Bisque Filled With Prawns, Spring Onion & Fresh Coriander On The Side	9,-
Garden Rocket Cream Soup Of Rocket With Frysian Machedoux Goat Cheese & Serrano Crisps	8,-

Hot Starters

Crispy Duck Peking Duck With Rice Flapjacks, Sweet Pickles And Hoisin Sauce	15,-
Sardines Grilled, With Antiboise, A Garlic Dip, Persil And Toast	14,-
Sushi & Sashimi	
Spicy Tuna Maki Roll, Tuna, Chili And Rettich	14,-
Tempura Hosamaki Roll, Tempura Fried Salmon Sushiroll	15,-
California Roll, Crab, Avocado And Curry	16,-
Sashimi Of Salmon, Wakame Salad, Soy Sauce And Wasabi	12,-

Sashimi Of Tuna, Wakame Salad, Soy Sauce And Wasabi 15,-

Sashimi Of Salmon & Tuna, Wakame Salad, Soy Sauce And Wasabi 14,-

Asian Platter – 2 pers. 17 p.p.
Sushi, Tataki, Sashimi & Tempura

Oysters

Half A Dozen, Served On Crushed Ice With Lemon, Prosecco Raspberry Vinaigrette
& Thai Yoghurt Dressing

Fines De Claire No. 3 16,50
A Refined And Delicate Fleshy Oyster With A Mild Salty Taste

Zeeland Creuse No. 3 18,50
A Full Oyster With Sumptuous And Tender Meat With A Creamy And Salty Taste

Gillardeau No. 4 24,-
Queen Of The Creuses, Fully And Oily, With A Light Sweet Aftertaste

A La Rockefeller 22,50
6 Grated Fines De Claire Oysters

Oyster Tasting

2 X 3 Fines De Claires – Zeeland Creuse – Gillardeau 19,-

3 X 3 Fines De Claires – Zeeland Creuse – Gillardeau 27,50

4 X 3 Fines De Claires – Zeeland Creuse – Gillardeau 35,-

Fruits De Mer

A Tasting Of Crustaceans & Shellfish – 2 pers.

‘Shells & Shrimps’ Platter 28,50 p.p.
Vongoles – Cockles – Ensis ‘Razor’ Clams – Mussels – Dog Cockles – Fines De Claires
Zeeland Creuses – Sturgeon Shrimps – Shelled Prawns

‘Bries’ Platter 43,50 p.p.
‘Shells & Shrimps’ Platter + King Prawns + Canadian Lobster

‘Luxury’ Platter 55,50 p.p.
‘Shells & Shrimps’ Platter + King Prawns + Canadian Lobster + Langoustines + King Crab

Caviar

0,35 Oz., Served With Smoked Salmon, Blini’s, Egg, Crème Fraiche And Chives

Baeri Caviar 34,50

From The Siberian Sturgeon With A Creamy And Salty Taste

Oscietra Caviar 43,50

A Delicate, Salty Taste With A Hint Of Hazelnuts

Imperial Caviar 49,50

An Earthy, Nutty And Fruity Flavor 49 ½

Main Course ‘Surf’

Fish

Dover Sole, Whole 39,-

Approx. 16 Oz., Fried In Full Cream Butter

Asian Tuna 26,-

One Way Roasted Steak, Breaded In Sesame With Teriyaki Sauce

Salmon Steak 19,-

Grilled, With Samphire And Saffron Beurre-Blanc

Cod Fillet 24,-

Fried On The Skin With Langoustines And Tartar Sauce

‘Catch Of The Day’ 22,50

Ask Our Staff About This Daily Special

Shellfish

Served With New York Waldorf Salad, Garlic Mayonnaise And Cocktail Dip

King Crab 44,50

Legs 9,5 Oz., Served Hot With Melted Butter

Lobster 39,-

Whole Canadian Lobster Thermidor, Approx. 16 Oz.

King Prawns 27,-

Large Prawns, Fried In Garlic Oil With Piri Piri

Main Course ‘Turf’

Meat

Kheng Kiew Waan Kai 19,-

Thai Green Curry Of Chicken, Crispy Vegetables And Basmati Rice

Rack Of Lamb 28,50

10,5 Oz., Grilled With Couscous Salad And Tzatziki

Chateaubriand – 2 pers. 29 p.p.

16 Oz., Fried With Mushrooms And Pepper Sauce

Black Angus ‘Dry Aged’

Served With American Coleslaw, Beurre Café De Paris And Garlic-Chives-Mayonnaise

Picanha Steak, 7 Oz., Grilled 22,-

Entrecote 8,8 Oz., Grilled 37,50

Brochette 7,7 Oz., Grilled 27,50

Lady Steak 5,3 Oz., Grilled 23,-

Vegetarian

Burrito 19,-
Stuffed With Stir-Fried Vegetables, Nuts And Various Types Of Cheese

Carrot Curry 18,-
Eggplant, Zucchini, Cave Mushrooms And Indian Rice

Desserts

Cheese Plate
From Dutch Cheese Specialist Peter Den Elzen. Compose Your Own Taste.
The Cheeses Are Listed In Order Of Flavor And Structure.

I Cremeux De Bourgogne, France, Bourgogne – Creamy – Mild

II Vleitegeit, North Holland – Mature Goat Cheese – Soft – Full – Sweet

III Appenzeller, Switzerland, Appenzell – Mild – Tangy – Fruity

IV Boerencamembert, Normandy – From Raw Milk – Fruity – Moldy

V Bontaleggio, North Italy – Mountain Cheese – Creamy – Soft

VI Epoisses, France, Cote D’or – Soft And Creamy – Lightly Salty – Tangy

VII Fourme D’ambert, France, Puy De Dôme – Tangy – Blue Cheese - Fruity

Every Three 10

Every Five 15

Every Seven 20

Suggestion: A Glass Of Colheita Kopke Porto (1976, 1982, 1994, 1997) Starting At 5,50

Sweet

Cookies & Cream Trifle 9,-
Of The Famous Oreo Biscuits And Mascarpone

Pedro Ximénez 5,-
A Glass Of Pedro Xim ´ nez Delgado Zuleta

Ice & Oublie 8,-
Sorbet Of Lemon, Strawberry And Melon Pavlova, Australian Meringue
With Vanilla Curd And Forest Fruits

Pavlova 9,-
Australian meringue with vanilla curd and forest fruits

Suggestion: A Glass Of Muscat De Rivesaltes, Rousillon, Domaine Sarda

Chef’s Choice: 8,-
Ask our staff for this weeks Chef’s Choice

‘The Polaroid’ 4,50
Let Us Surprise You!

Special Coffees & Digestives

Irish Coffee 8,-
With Tullamore Dew Irish Whisky

French Coffee 8,-
With Cointreau

Spanish Coffee 8,-
With Licor 43

Italian Coffee 8,-
With Amaretto

Kiss Of Fire Coffee 8,-
With Cointreau And Tia Maria

Bries Coffee 8,-
With Frangelico

Whisper Goodnight 7,-
Steamed Milk And Frangelico

Various Liquors, Cognacs, Grappa’s And Dessert Wines Starts at 5,50
Ask Our Staff About Our Special Whisky’s & Cognacs