

MAY WE SUGGEST TO START

Bread & Dips AIOLI • GEURNSEY BOTER Aioli Guernsey Butter	6
Bruschetta 🌿 TOMAAT • BASILICUM • KNOFLOOK • RODE UI Tomato Basil Garlic Red Onion	6.50
Fine de Claire No.3 FRAMBOOS-PROSECCO VINAIGRETTE • HALF DOZIJN Raspberry-Prosecco Vinaigrette Half a Dozen	19
Pata Negra 65 GR. • DUN GESNEDEN • OLIJFOLIE • CROSTINI • AIOLI Approx. 2.29 Oz. Thin Sliced Olive Oil Crostini Aioli	16.50

Cold Starters

Carpaccio Beef 12.50

RUCOLA • MACADAMIA • OUDE BOERENKAAS • TRUFFELMAYO
Aragula | Macadamia | Old Farmers Cheese | Truffle Mayonnaise

Smoked Salmon & Eel 16.50

GEROOKTE ZALM & PALING • DIRK EVELEENS • TAFELZUUR
SALADE VAN OPPERDOEZER RONDE • GEKONFIJTE TOMAAT
Smoked Salmon & Eel | Dirk Eveleens | Pickles | Potato Salad | Candied Tomato

Melon v.s. Feta 9

GEGRILDE WATERMELOEN • FETA • WATERKERS • MUNT • PISTACHE
Grilled Watermelon | Feta | Watercress | Mint | Pistachio

Buddha Bowl 12.50 MET TONIJN / WITH TUNA +5

ZWARTE RIJST • KIKKERERWT • AVOCADO • BONEN • SESAM • RADIJS • ENOKI • EI
Black Rice | Chickpeas | Avocado | Soybeans | Sesame | Radish | Enoki | Egg

Roasted Tomato Caprese 9.50

BUFFELMOZZARELLA • BASILICUM • PISTACHE • KALAMATA OLIJF
Buffalo Mozzarella | Basil | Pistachio | Kalamata Olive

Warm Starters

Bisque d'Homard 9.50

KREEFTENSOEP • TOAST • ROUILLE • GEROOKTE ZALM
Lobster Soup | Toast | Rouille | Smoked Salmon

Asian Gyoza 13.50

DUMPLINGS • VEGETARISCH • KIP • GAMBA • SESAM • SOJA • KNOFLOOK
Dumplings | Vegetarian | Chicken | Prawns | Sesame | Soy Sauce | Garlic

DINNER DN NR MENU

APPETIZERS FOR TWO OR MORE TO SHARE

Bries Platter 15.50 P.P.

BBQ BEEF • SUSHI • AIOLI • GEROOKTE ZALM • MOSSELEN
SPINATA ROMANO • BRUSCHETTA • BREEKBROOD
BBQ Beef | Sushi | Aioli | Smoked Salmon | Mussels
Spinata Romano | Bruschetta | Tear & Share Bread

good choice!

Bento Box

SUSHI • SASHIMI • WAKAME • GEMBER • WASABI • SOJA
Sushi | Sashimi | Wakame | Ginger | Wasabi | Soy Sauce

Shells & Shrimps

WARM • VONGOLE • MOSSELEN • GAMBA'S •
TOMAAT • BASILICUM • KNOFLOOK
Warm | Vongole | Mussels | King Prawns | Tomato | Basil | Garlic

Vegetarian Mains

Thai Penang Curry 17.50

BASMATI • PINDA • KOKOS • LIMOEN • RODE PEPER
Basmati Rice | Peanut | Coconut | Lime | Red Pepper

Black Truffle Pasta 19.50

PASTA • ZWARTE TRUFFEL • PARMEZAAN • RUCOLA • PADDENSTOELEN
Pasta | Black Truffle | Parmesan | Aragula | Mushrooms

SIDES



Frites from Zuyd FRITES UIT ZUYD 5

Seasonal Vegetables SEIZOENSGROENTEN 5.50

Summer Crudite 4.50

ZOMER RAUWKOST • TWEE SOORTEN DIPS
Summer Crudite | Two Dips

SHARE YOUR PHOTOS & STORIES @BRIESNOORDWIJK



PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

MAINS

Mixed Fish 27.50

SLIPTONG • SCHAAL & SCHELPIEREN • ZALM • KABELJAUW
Small Dover Sole | Shellfish & Crustaceans | Salmon | Cod Fillet

One Way Roasted Tuna 24

TONIJN • ZOETZUUR • RODE PEPER • LIMOEN
Tuna | Sweet and Sour | Red Pepper | Lime

Catch of the Day

DAGPRIJS • DAILY PRICE

Please ask our crew about this daily special!

Black Angus Entrecôte 25

RUNDER ENTRECÔTE • CHIMICHURRI • ENOKI
Beef Entrecôte | Chimichurri | Enoki

Boneless Ribs 19.50

SPARERIBS • HARICOT VERTS • SESAM • ZOETE SAMBAL • LIMOEN
Spareribs | Haricot Verts | Sesame | Sweet Sambal | Lime

Loin of Veal 26.50

KALFSLENDE • GEKONFIJT • KNOFLOOK • RODE WIJN
Candied | Garlic | Red Wine

ALLE HOOFDGERECHTEN WORDEN GESERVEERD MET BIJPASSEND SEIZOENSGARNITUUR
All main dishes will be served with matching seasonal garnish

DESSERTS

Chocolate Tartelette

KARAMEL • HAZELNOOT • ZEEZOUT
Caramel | Hazelnut | Sea Salt

Dutch Strawberries

ZOMERKONINKJES • VLIERBLOESEM • CRÈME PÂTISSIÈRE
GROENE APPEL-SORBETIJS
Elderflower | Crème Pâtissière | Green Apple Sorbet Ice Cream

Passion Fruit Cheesecake

PASSIEVRUCHT • LEMON CURD • AMANDEL
Passion Fruit | Lemon Curd | Almond

Cheese Platter

3 KAZEN • BRIOCHE • APPELSTROOP
3 Cheeses | Brioche | Apple Syrup