

# Strandpaviljoen



# Brouw

DRINKS

-

BREAKFAST

-

LUNCH

-

DINNER

-

TAPAS

## Strandpaviljoen Brouw

The most beautiful dam of The Netherlands

Edition eight  
Winter 2022-23



The name Brouw is derived from the Brouwersdam. The “most beautiful dam in the Netherlands” connects the islands of Goeree-Overflakkee and Schouwen-Duiveland and thus offers the best of the provinces of South Holland and Zeeland. Our pavilion is located halfway of this dam. Immerse yourself in the tranquillity that the vast nature has to offer.

Or take it literally and don’t forget your swimsuit, bikini or bathing suit. Prefer some action? In our beach pavilion you will also find Beware Beach, which has been an attraction for years for beach and water sports enthusiasts, such as (kite) surfing, supping, kite buggying and sand yachting.

**On a diet?**  
**Don’t fancy any meat or fish?**  
**Brouw will help you out!**

Sometimes it is necessary to follow a diet. In certain cases it can be the solution to treat an allergy, a syndrome or a disease. For example, we know that an allergy is one of the most underestimated ailments we know.

That is why we at Brouw take your wishes on this very seriously. We are happy to help you with this. An allergy card is available, but please discuss your wishes with our chef. We will look at what you can eat instead of what you cannot eat.

Or are you a vegetarian or you just don’t feel like eating fish or meat for a day?

Of course, we have various vegetarian dishes on the menu, but we can also adapt many dishes to your wishes. Please note, it would be nice to know this a day in advance during the peak season.



# DRINKS

## Warme dranken / Hot drinks

Koffie (ook decafé) / espresso	€ 2,80
Coffee (also decaf) / espresso	
Dubbele koffie / dubbele espresso	€ 5,40
Large coffee / double espresso	
Cappuccino** / koffie verkeerd**	€ 3,10
Cappuccino** / latte**	
Latte Macchiato*** / Flat White**	€ 3,65
Thee, diverse soorten (zakjes)	€ 2,70
Tea, various flavours (tea-bags)	
Verse muntthee met honing	€ 3,50
Fresh mint tea with honey	
Verse gemberthee met honing en sinaasappel	€ 3,95
Fresh ginger tea with honey and orange	
Wisselende seizoenskoffie	€ 4,95
Seasonal coffee	
Hot chocolate*	€ 3,00
Hot chocolate with brown rum*	€ 6,50
Mulled wine (if available)	€ 4,75
* Tip: Slagroom / Tip: Whipped cream	€ 0,60
* Oat milk (if available)	€ 0,50
*** Caramel flavour	€ 0,60

## Gebak / Pies

Dudok Appeltaart	€ 3,80
Duduk Apple pie	
Brouwnie	€ 3,50
Zeeuwse Bolus (if available)	€ 3,00
Wisselgebak (indien voorradig)	from € 3,50
Seasonal pastries (if available)	

## Koude dranken / Cold drinks

Postmix		
Pepsi Cola / Pepsi Cola Max	0,25L / 0,35L / 0,45L	€ 2,50 / 3,50 / 4,50
Sisi Orange / 7-up	0,25L / 0,35L / 0,45L	€ 2,50 / 3,50 / 4,50
Apfelschorle	0,25L / 0,35L / 0,45L	€ 2,50 / 3,50 / 4,50
Lipton Ice Tea	0,25L / 0,35L / 0,45L	€ 3,00 / 4,00 / 5,00

## Flesjes

Sourcy Blauw / Rood Still / Sparkling	0,25L / 0,75L	€ 2,70 / 5,95
Royal Club Cassis / Tonic / Bitter Lemon		€ 3,10
Thomas Henry Ginger Ale / Tonic Water		€ 3,90
Rivella		€ 3,50
Orangina		€ 4,00
Fristi / Chocomel		€ 3,25
Appelsap (Apple juice)		€ 3,25
Ice Tea Green		€ 3,50
Fentimans Gingerbeer		€ 5,00
Fresh orange juice 0,25L / 0,45L (if available)		€ 3,50 / 6,00

## Smoothies with apple-mango juice

Strawberry banana	€ 5,25
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## Homemade lemonades, free of coloring and flavorings

Apple, cinnamon and lime	0,5L	€ 5,25
Lime, ginger and mint	0,5L	€ 5,25

## Kombucha, without sugar

Homemade, varying flavours (if available)	€ 5,50
Batu Ginger & Lemon	€ 5,25
Batu Lime & Mint	€ 5,25

## Bieren van de tap / Draft beer

Bavaria Pils	0,25L / 0,4L / 0,5L	€ 2,90 / 4,50 / 6,00
La Trappe Witte Trappist	0,3L / 0,5L	€ 5,00 / 7,00
La Trappe Dubbel		€ 5,00
Seizoensbier / Seasonal beer	v.a.	€ 5,00
Bavaria kan / Bavaria Can 1.6L		€ 15,00

## Bieren op de fles 0.0 / Bottled Beer 0.0

Bavaria Radler Lemon 0.0	€ 4,10
Bavaria 0.0	€ 3,50
Bavaria Wit 0.0	€ 4,75
Bavaria IPA 0.0	€ 4,75
La Trappe Nillis 0.0	€ 4,75
Liefmans 0.0	€ 4,10

## Bieren op de fles / Bottled Beer

Brouwbier 'Our own (white) beer'	€ 4,75
La Trappe Blond	€ 4,95
La Trappe Trippel	€ 4,95
La Trappe PUUR	€ 4,95
Zeeuws Blond, Dutch Bargain	€ 4,95
Bavaria Radler Lemon	€ 4,10
Swinckels' Superieur Pilsner	€ 4,50
Desperados	€ 4,95
Kriek Max	€ 4,50
Liefmans	€ 4,75
Ayinger Brau-Weisse 0,5L	€ 7,00
Omer	€ 5,00
Vedett IPA	€ 5,00
De Molen Op & Top	€ 5,00
La Trappe Isid'or	€ 5,00
De Molen Hel & Verdoemenis	€ 6,25
Flesje wisselbier	v.a. € 4,50

## Witte wijnen / Weißwein

Braña Vieja Viura	€ 4,50 / 24,25
A fresh, pure, dry white wine with a citrus aroma	
Bereich Bernkastel Peter Meyer	€ 4,50 / 27,50
A fresh, mild, lovely Moselle wine	
Laurent Miquel Chardonnay Viognier	€ 6,25 / 31,50
65% Chardonnay, 35% Viognier	
A great wine with a golden yellow colour	
Sancerre Langlois chateau	€ 42,00
Expressive nose, typical of the grape variety. Notes of lemon and exotic fruits.	





Rode wijnen / Red wines

Braña Vieja Tinto	€ 4,50 / 24,25
A full wine with a great dark colour	
Laurent Miquel Cabernet Sauvignon	€ 6,25 / 31,50
Rich red fruit and typical cassis taste, complemented with a touch of spice	
Salentein Barrel Selection Malbec	€ 42,00
Matured in wood, heavy wine that combines well can be with meat or cheese	

Rosé wijnen / Rose wines

Braña Vieja Garnacha-Rosé	€ 4,50 / 24,25
Fresh and fruity rosé with an aroma of red fruit	
Roubine 'la Vie en rose' Provence rose	€ 6,75 / 32,50
This fresh rosé has an intense pink color with a recognizable aroma of strawberries and raspberries	

Mousserende wijnen / Sparkling wines

Eigen flesje Prosecco Frizzante 0,2L	€ 7,00
Cava Clos Amador Brut Reserva Delicat	€ 35,00
A pleasant dry cava with an elegant spritz.	
A fruity and fresh aroma of apple and ripe peach	

Aperitieven / Aperitif

Port Wine Red / White	€ 3,50
Red port wine 10 years old	€ 5,50
Sherry dry / medium	€ 3,50
Martini red / white	€ 3,75

Speciale koffies / Special coffee

Brouw koffie: met chocolade, kaneel en babbelaarlikeur	€ 8,25
Irish koffie: met Jameson	€ 8,25
French koffie: met Grand Marnier	€ 8,25
Italian koffie: met Amaretto	€ 8,25
Spanish koffie: met Tia Maria	€ 8,25
Licor 43 koffie: met Licor 43	€ 8,25
Baileys koffie: met Baileys	€ 8,25

Likeuren / liqueurs

Tia Maria / Licor 43 / Amaretto / Baileys / Grand Marnier / Cointreau	€ 5,00
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Binnenlands en buitenlands gedistilleerd / Distilled Beverages

Jonge jenever / Bessenjenever	€ 4,00
Young Jenever / Fruit Jenever	
Oude jenever / Vieux	€ 4,50
Old Genever / Brandy	
Bacardi / Bruine rum / Sambuca	€ 5,00
Jägermeister	€ 4,00

Whiskey

Jameson / Jack Daniel's / Johnnie Walker black label	€ 5,75
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Cognac

Camus VS	€ 4,75
Remy Martin VSOP	€ 6,50
Calvados	€ 5,25



Cocktails

Monkey 47 Gin with juniper berries and orange peel ****	€ 7,00
Bulldog Gin with lime and cloves ****	€ 6,50
Gordon's Gin with Lemon ****	€ 4,00
Schodu Gin with sea buckthorn and rosemary ****	€ 8,00
Damrak Gin 0.0 with Ginger and Orange ****	€ 6,50
**** Royalclub Tonic or Thomas Henry Tonic goes well with is not included in the price	

Aperole Spritz	€ 6,75
Mojito Classic (Mint)	€ 9,25
Mojito apple	€ 9,25
Mojito Classic (Mint) 0.0	€ 7,75
Mojito apple 0.0	€ 7,75

# Fun and interesting facts

## Did you know, that ...

- ... the Brouwersdam is the seventh structure of the Delta Works
- ... the Brouwersdam is 6 kilometers long
- ... the companies on the Brouwersdam work together via [www.visitbrouwersdam.nl](http://www.visitbrouwersdam.nl)
- ... we are proud of our products, which are locally made
- ... you can do great activities with a bit of wind (for young and old)
- ... more and more companies are booking their business meetings at Brouw
- ... we are still expanding Brouw Garden after 4 years
- ... we are still charmed by the Brouwersdam
- ... it sometimes looks like a city in the evening because it is the waiting area for the ships from the Europoort
- ... we love clean beaches, and that's why our colleagues regularly collect the rubbish around the pavilion
- ... the beach of Goeree-Overflakkee was proclaimed the cleanest beach in the Netherlands in 2022?
- ... we change something every year to become even more aware of the environment
- ... we have a loyal team of employees who have been there for years
- ... we are open 7 days a week, 365 days a year





# lunch LUNCH



Until 5 pm with the exception of the burgers

## Lunch dishes

### Soups & salad


Oriental pumpkin soup   coriander   lemongrass   bread	 	€ 7,75
Bisque   shellfish soup   king prawns   shells   codfish		€ 14,75
Chicken salad   chicken in seed crust   Caesar dressing   Parmesan   pear   mushroom		€ 14,75

### Sandwiches & more




Beef croquettes from 'De Ambachterie'   mustard   butter   White bread		€ 9,00
Bouncer   free range eggs   ham   bacon   cheese   tomato   onions   White bread		€ 9,00
Goat cheese pizza   flat bread   goat cheese   pumpkin   beech mushroom		€ 11,00
Farmer's toast   au gratin   ham   cheese   tomato dip		€ 8,25
Beef carpaccio   smoked on the BGE   Parmesan cheese   truffle mayonnaise   bread		€ 13,50
Quiche   J. artichoke   hazelnut   truffle   burrata   Parmesan		€ 11,00
Brioche mushroom   spinach   winter leek   Parmesan   pumpkin spread		€ 8,75
Chicken schnitzel in seed crust   smoked parsnip cream   salad   bread   truffle butter		€ 13,50
Meatball sandwich   nduja   tomato sauce   Parmesan   sweet and sour onion   spices		€ 10,50
Brioche smoked salmon   beetroot   horseradish   dill   cucumber		€ 14,50



## Burgers (served without fries)

Fried chicken burger   wasabi mayonnaise   peanut   ginger   cucumber   crispy lettuce		€ 13,00
Beef burger   aged cheddar   bacon   caramelized onion   jalapeño   crispy lettuce		€ 13,00
Vegan burger   beyond meat   caramelized onion   pickle   tomato   crispy lettuce		€ 13,00

## Cheese & Sweet

Pumpkin cake   meringue		€ 4,00
Brouwsels   4 changing friandises from our own patisserie		€ 7,25
Cheese board   4 changing cheeses from Murre   bread from "the miller's daughter"   tomato jam   nuts		€ 14,00



## Tapas TAPAS The whole day

Loaded hummus   flat bread   sourdough bread	 	€ 9,50
Nachos   tortilla chips   tomato salsa   cheddar   jalapeño   dips	 	€ 8,75
Chicken ice cream   3 sticks   peanut sauce   peanuts   coriander   lime   baked onions		€ 11,75
Stir-fried shells   nduja   tomato   garlic		€ 11,25
Kibbeling   cod   6 pieces   ravigotte sauce		€ 9,50
French fries stew   pork stew   truffle mayonnaise   pickles   spices		€ 8,75
Cone bag of fries   sauce of your choice	 	vanaf € 4,95
Beef bitterballs   from 'The Craft'   8 pieces   mustard   pickles		€ 7,75
Fried snacks   12 pieces   mustard   mayonnaise   pickles		€ 10,25
"North Sea" board   extensive board with fish, crustaceans and shellfish for 2 people		€ 26,75
Tapas board   extensive surprise board for 2 people		€ 26,75





Dinner

# DINNER

From 5 pm

Appetizer

Sourdough bread   leek butter	€ 6,00
Gambas   pumpkin   mushroom   Ras el Hanout	€ 13,50
Scallops   buttermilk   winter leek   green apple	€ 14,25
Beetroot   brioche   goat cheese   watercress	€ 9,25
Vitello Brouw   veal tartar   tuber   wasabi vinaigrette   mustard   tuna mayonnaise	€ 11,50

Main courses (\*see also our burgers from the lunch menu)

Pig   pork neck   stew   red cabbage   parsnip	€ 19,50
Roasted farm chicken   potato   Parmesan   chive mousseline   salad	€ 18,75
Veal entrecote   parsnip   stewed pear   Red cabbage	€ 25,00
Cod fillet   potato   chanterelle   sprout   buttersauce	€ 24,00
Brill   celeriac   mussel gravy   sea buckthorn   shells	€ 21,50
Quiche   salad   potato   chive muslin	€ 18,50
Celeriac on the spit   chanterelle   onion gravy   carrot cream   walnut	€ 18,50



Side dishes; delicious in combination with your main course!

Roasted pumpkin   pumpkin seeds   rosemary oil	€ 6,50
Varying vegetables   what the season has to offer	€ 6,50
Small cone of fries   mayonnaise	€ 4,25
Potato confit   potato cream   Parmesan   onion	€ 5,25
Vegetable gratin   blue cheese   celeriac	€ 6,25

Desserts

Millefeuille   vanilla cream   hazelnut ganache   coffee   banana ice cream	€ 9,00
Blackberry bombe   blackcurrant sorbet   salted caramel   almond	€ 9,00
Vegan snicker bar   peanut   lime   coconut	€ 9,00
Brouwsels   4 changing friandises from our own patisserie	€ 7,25
Cheese board   4 changing cheeses from Murre   bread from "the miller's daughter"   tomato jam   nuts	€ 14,00

## Shared dining (tip from the chef)

€ 84,00

\* only on reservation

A delicious dinner for two. You can enjoy a total of 10 dishes, which are served for you in 3 courses. These can be dishes from the menu, or dishes with which our chefs want to surprise you. Our kitchen stands for fresh, simple (in the best sense of the word), innovative, curious but certainly also stands for quality.

## The Brouw Garden

Vegetables from our own vegetable garden

The Brouwgarten is in Noordwelle (Schouwen-Duiveland), where also our administration is in the vegetable garden with vegetables, herbs and flowers, the owners of Brouw find their peace after the hectic hours in the pavilion.



The simplicity of a good product is pure passion! You can taste that again in our Kofort Food. Because of this, the Brouwgarten was created. Growing your own vegetables and being able to work with them is very exciting. This way we stay inspired by what nature has to offer. The creativity of our chefs can be found, for example, in our "Menu". A Menu based on the products currently present in our vegetable garden and therefore on what the season has to offer. Even the little flowers on your table usually come from our garden!

Follow us @brouwtuin





# CHILDREN'S MENU



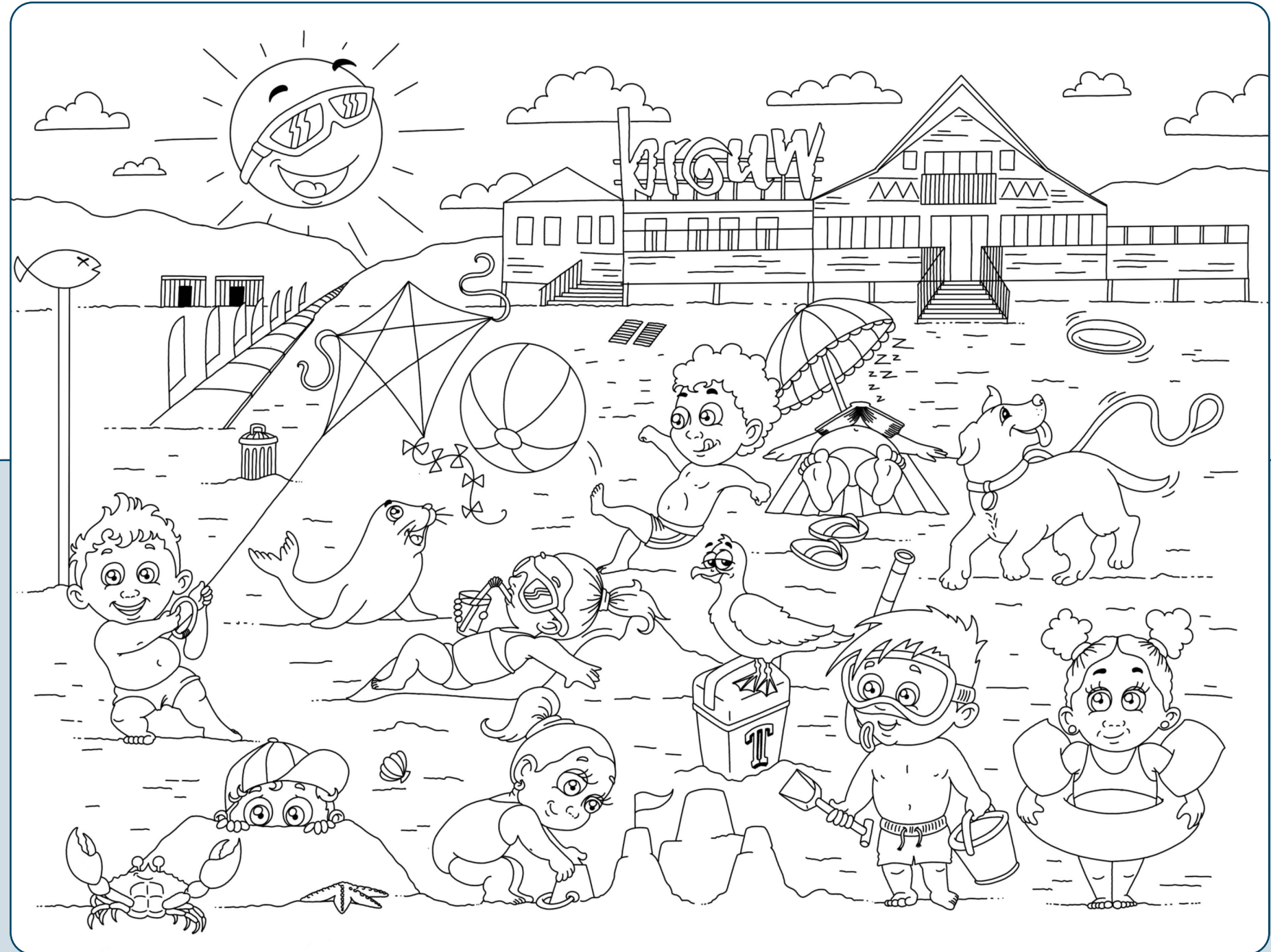
At noon..... until 5 pm	
Bouncer consisting of a fried egg, ham and cheese	€ 4,75
Croquette on bread	€ 5,00
Toast with ham and cheese	€ 4,75
Poffertjes with powdered sugar	€ 4,50
Tomato soup with bread	€ 4,25
Pancake natural, cheese or bacon	€ 7,00

For the evening.... from 5 pm	
Appetizer	
Fish soup with cod and bread	€ 7,00
Tomato soup with bread	€ 4,25

Main dishes, these are served on a Frisbee	
Croquette or frikandel with fries and applesauce	€ 7,75
Pasta with tomato sauce and Parmesan cheese	€ 6,75
Chicken satay or Kibbeling with cucumber fries and apple sauce	€ 10,00
Stew or cod fillet with fried vegetables, fries and applesauce	€ 13,50

Desserts	
Banana split with vanilla ice cream and chocolate sauce	€ 5,25
Wafer with whipped cream and vanilla ice cream	€ 5,25
Poffertjes with powdered sugar	€ 4,50

# COLORING PAGE





# Employees in the spotlight

They exist in every company: "colleagues" who are not only on the payroll, but also do a lot and us a lot mean. Of course, we don't mean that we are free of charge have employees. No, that's not our way. we mean the families behind the management of Brouw. Those invisible forces we need every now and then are always there when we need someone to listen. But love the same People are always willing to give us physical support. Nothing is too much for them. They split the firewood, help us with the winter work, they transport the goods back and forth, in short, they help us with unexpected things and always make sure that things keep going.

We introduce you: **José and Henk**  
You can often find them in Brouw. Together with family and acquaintances they often come for a snack and a drink, but also to help us with everything. The two are always busy, have many hobbies, work on a voluntary basis and still find the time to take countless things out of our hands. in the Garden center, from which we always get our plants and Christmas decorations, they call them Mrs. and Mr. Brouw. At our place in Brouw, they even do the laundry for us during the busy months and clear the tables even though they are guests themselves. And when Henk looks outside and the windows block his view through the sand, he and José clean the windows within five minutes. Even if cleaning the windows of a beach pavillons is only a temporary beauty, the two never give up! José and Henk, we cannot put into words how much you mean to Brouw.

But then there are **Jolanda and Rens**  
These two lovely people have also taken Brouw to their hearts. We can often welcome both of them and if we're not careful, we'll have something to do for both of them before they get a good one can enjoy food. And it's not just within Brouw that the two are so busy. Jolanda and Rens are our centipedes. Whatever the work outside the home, whether it's dropping things off or picking them up, distances are not a problem. It can be small things like picking up printed matter, but with just as much love, the two drive to the other side of the Netherlands to pick up a trailer that was for sale there that Brouw found just right. But they are always there for us here in our vicinity. It sometimes happens that Desem, our "brew dog", can't come with us or has to be left out and even then the two are ready for us. If in the Brouw garden is harvested, support us in all pending work, even with their own tools. Yes, the two of them can even inspire workers with a love of nature even more about everything that grows and thrives. Jolanda and Rens: You are irreplaceable for us!

# Our dog menu

Our faithful four-legged friends are also spoiled at Brouw

Bowl of water for free	
Medium-sized chewing sticks	€ 2.00
Chewing stick large	€ 3.00
Training candy	€ 0.50
Portion of dog chunks	€ 1.75
Dental Stick	€0.75
Roll of dog waste bag	€ 0.50
Dog toys	€ 5.00



We really appreciate it when the dogs in are leashed to our pavilion



# The Big Green Egg

What kind of egg is that?

The Big Green Egg is a ceramic grill and currently the best outdoor stove. Due to the unique shape and the double walled ceramic finds a hot-air circulation takes place. The temperature can be set precisely by using the stainless steel air slide and the cast cap are to be regulated. Food cooks faster on the Green Egg, does not dry out and preserves the nutrients and aromas.

The high-quality ceramics in combination with premium charcoal ensure a unique taste experience and a long burn time. Grilling, baking, cooking, stewing, smoking and slow cooking. From beautifully grilled, juicy meat to tender cooked lobster. From crusty bread to the most refined desserts. There is nothing this ceramic outdoor stove cannot do! The kitchen of our beach pavilion regularly produces products that are grown on the Green Egg be prepared





# Our suppliers

Sustainable Honesty



OORSPRONKELIJK ZOUT  
**ZEEUWSCHE ZOOTE**  
UIT DE OOSTERSCHDELDE

Zeeuwsche Zoute has its origin in the fishing village Bruinisse on Schouwen-Duiveland, located on the largest national park in the Netherlands, the Oosterschelde. The nearby sandbanks, oyster and mussel beds purify the water and thus ensure that we can use the clearest and cleanest water from the Oosterschelde when the tide comes in. In addition, we pump the water through ultra-fine filters to remove as many microplastics as possible from the water.

The production of salt was an important pillar for the economy in Zeeland. The value of salt at that time was particularly great, because you could extend the life of foodstuffs such as meat, fish and vegetables with it. This way you could build up supplies to survive the winter. In a later period, at the beginning of the Middle Ages, salt was also used on a larger scale. It was used, among other things, in the manufacture of fish sauce and the preservation of herring, cod and haddock.

The salt was prepared in large, flat iron pans set in peat-fired ovens. The whole process of salt extraction was called salt seedling or selnering. This happened in the wooden, thatched, salt chain. The crystals, which remained on the bottom, yielded the "sel salt". Salt from the Zierikzee was particularly popular and was traded far abroad.



Erik Murre

## Erik Murre Fromagerie | Discover the pure taste

Brouw is synonymous with quality. Not just from the vegetables that come mainly from our own Brewery and the fish and meat, supplied by top suppliers from our immediate vicinity. But also the cheese must be unbeatable. We want unique cheeses with a perfect maturation. And delivered by a company that stands out through a broad knowledge and an extensive network in the international cheese world. And that's how we found specialist Erik Murre. He and his team have now acquired a special position in the Zeeland culinary landscape. With their passion they provide great restaurants of the most beautiful cheeses. And from now on also Brouw. We are proud to have their 'Compagnon Cheese' on our menu.

## Meat Farm Boot | the circle around



Meat Farm Boot is a livestock and farming and butchery shop. Our family company has the entire chain from growing forage, animal husbandry, adulting animals, transport to and from the slaughterhouse, deboning, processing and packaging of the meat and in-house sales: the corn and wheat grown on the land are renovated for the cattle in the stable. It uses straw that is left over after threshing to let the animals lie in. Finally the manure of the animals produce is there again to keep the fields fertile. For the We keep suckler cows for the growth of cattle. These animals stay in the stall in winter and go for walks with the young stock from April to October outdoors, in different those nature reserves in the region. Our stables meet animal-friendly standards and guidelines. For example, there is plenty of space and fresh air, and the animals lie on straw. The animals are slaughtered in the EU-approved slaughterhouse Butcher in Sint-Annaland. After slaughtering, the carcasses are sent to us farmers farm and they are processed into various meat products. These products are available in any desired weight, both fresh and in available in frozen packaging. A large part of the meat products is made in the traditional way in our own kitchen and sausage factory. We cook, smoke and grill ourselves. You can see with your own eyes the entire journey that piece of meat makes to our store shelves. This gives a pleasant mes and familiar feeling. We believe this is the best way to produce high-quality, animal-friendly and food-safe meat.