

Strandpaviljoen



Brouw

DRINKS

-

BREAKFAST

-

LUNCH

-

DINNER

-

TAPAS

Strandpaviljoen Brouw

The most beautiful dam of The Netherlands



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 bugging and sand yachting.

Edition nine

Summer 2023

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

Drinks

Warme dranken / Hot drinks

Koffie (ook decafé) / espresso	€ 2,90
Coffee (also decaf) / espresso	
Dubbele koffie / dubbele espresso	€ 5,40
Large coffee / double espresso	
Cappuccino** / koffie verkeerd**	€ 3,25
Cappuccino** / latte**	
Latte Macchiato*** / Flat White**	€ 3,70
Thee, diverse soorten (zakjes)	€ 2,90
Tea, various flavours (tea-bags)	
Verse muntthee met honing	€ 3,80
Fresh mint tea with honey	
Verse gemberthee met honing en sinaasappel	€ 4,25
Fresh ginger tea with honey and orange	
Wisselende seizoenskoffie	€ 4,95
Seasonal coffee	
Warme chocolademelk*	€ 3,25
Hot chocolate*	
Warme chocolademelk met bruine rum*	€ 7,00
Hot chocolate with brown rum*	
* Tip: Slagroom / Tip: Whipped cream	€ 0,75
* Oat milk	€ 0,75
*** Caramel flavour	€ 0,75

Gebak / Pies

Dudok Appeltaart	€ 4,00
Duduk Apple pie	
Brouwnie	€ 3,50
Zeeuwse Bolus (if available)	€ 3,25
Blueberry muffin	€ 3,75
Brouwsels 4 changing sweets from our own confectionery	€ 6,75
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	€ 2,70 / 3,50 / 4,50	
Sisi Orange / 7-up	0,25L / 0,35L / 0,45L	€ 2,70 / 3,50 / 4,50	
Apfelschorle	0,25L / 0,35L / 0,45L	€ 2,70 / 3,50 / 4,50	
Lipton Ice Tea	0,25L / 0,35L / 0,45L	€ 3,10 / 4,10 / 5,10	

Bottles

Sourcy Blauw / Rood Mineralwasser	0,25L / 0,75L	€ 2,70 / 6,10
Royal Club Cassis / Tonic / Bitter Lemon		€ 3,25
Thomas Henry Ginger Ale / Tonic Water		€ 4,00
Rivella		€ 3,50
Orangina		€ 4,00
Fristi / Chocomel		€ 3,25
Appelsap (Apfelsaft)		€ 3,25
Ice Tea Green		€ 3,60
Fentimans Gingerbeer		€ 5,50
Verse jus d'orange	0,25L / 0,45L (indien voorradig)	€ 3,75 / 6,25
Fresh orange juice (if available)		

Milkshakes

Naturel	€ 6,00
Banaan	€ 6,00
Aardbei	€ 6,00
Chocolade	€ 6,00

Smoothies Made with apple-mango juice

Strawberry banana	€ 6,25
Blueberry	€ 6,25
Avocado, mint, pear, kiwi and apple	€ 6,75

Homemade lemonades, free of coloring and flavorings

Strawberry and Lime	0,5L	€ 5,75
Lime, ginger and mint	0,5L	€ 5,75
Varying ice tea	0,5L	€ 5,75

Kombucha, without sugar

Batu Ginger & Lemon	€ 5,75
Batu Lime & Mint	€ 5,75

Bieren van de tap / Draft beer

Bavaria Pils	0,25L / 0,4L / 0,5L	€ 2,95 / 4,50 / 6,20
La Trappe Witte Trappist	0,3L / 0,5L	€ 5,20 / 6,90
La Trappe Blond		€ 5,20
Seizoensbier / Seasonal beer		from € 4,95
Bavaria kan / Bavaria Can 1.6L		€ 17,00

Bieren op de fles / Bottled Beer

Brouwbier ‘Ons eigen (wit)bier’	€ 4,75
La Trappe Dubbel	€ 5,10
La Trappe Trippel	€ 5,10
La Trappe PUUR	€ 5,10
Zeeuws Blond, Dutch Bargain	€ 5,25
Bavaria Radler Lemon	€ 4,10
Swinckels’ Superieur Pilsner	€ 4,25
Desperados	€ 5,10
Kriek Max	€ 5,10
Liefmans	€ 5,10
Ayinger Brau-Weisse 0,5L	€ 6,75
Omer	€ 5,10
Vedett IPA	€ 5,10
De Molen Op & Top	€ 5,25
La Trappe Isid’or	€ 5,25
De Molen Hel & Verdoemenis	€ 6,25
Flesje wisselbier	v.a. € 4,00

Beers in cans from Schouwse Brouw

Zeezon (Saison, refreshing yet spicy and fruity)	€ 6,25
Kiwi Wheat (American Wheat Ale without kiwi ,))	€ 5,75
Zeemist (Hazy IPA, not as bitter as an IPA)	€ 6,75
Schouws Blond (Belgian blonde)	€ 5,75
Diepzee (IPA, citrus flavor)	€ 6,75
Brutus (Intensely smoky beer)	€ 6,75
Zeeuwse Zwart (Schwarzbier, easy to drink)	€ 6,25

Bieren op de fles 0.0 / Bottled Beer 0.0

Bavaria Radler Lemon 0.0%	€ 4,25
Bavaria 0.0%	€ 3,50
Bavaria Wit 0.0	€ 4,25
Bavaria IPA 0.0	€ 4,25
La Trappe Nillis 0.0	€ 5,00
Liefmans 0.0	€ 4,25
Vanderstreek Playground 0.0 IPA	€ 5,00
La Chouffe alcoholvrij	€ 5,75

Witte wijnen / White wine

Braña Vieja Viura	€ 4,75 / 24,25
Een frisse, zuivere, droge witte wijn met aroma’s van citrus	
A fresh, pure, dry white wine with a citrus aroma	
Bereich Bernkastel Peter Meyer	€ 4,75 / 27,50
Frisse, mildzoete Moezelwijn	
A fresh, mild, lovely Moselle wine	
Epicuro, Pinot Grigio	€ 5,75 / 29,50
Rijp fruit van perzik en peer	
Ripe fruit of peach and pear	
Laurent Miquel Chardonnay Viognier	€ 6,25 / 31,50
Een heerlijk glas wijn met een goudgele kleur	
A great wine with a golden yellow colour	
Sancerre Langlois chateau	
Expresieve neus, typerend voor het druivenras.	€ 8,00 / € 40,00
Tonen van citroen en exotisch fruit	
Expressive nose, typical of the grape variety.	
Notes of lemon and exotic fruits	

Rode wijnen / Red wine

Braña Vieja Tinto	€ 4,75 / 24,25
Rijke wijn met een mooie donkerrode kleur A full wine with a great dark colour	
Laurent Miquel Cabernet Sauvignon	€ 6,00 / 29,50
Rijk rood fruit en typische cassis smaak, aangevuld met een hint kruiden Rich red fruit and typical cassis taste, complemented with a touch of spice	
Salentein Portillo Merlot	€ 6,50 / 31,50
Robijnrood die soepel en vol fruitig is Ruby red that is smooth and full of fruit	
Salentein Barrel Selection Malbec	€ 41,50
Houtgelagerde, zwaardere wijn die goed gecombineerd kan worden met vlees of kazen Matured in wood, heavy wine that combines well can be with meat or cheese	

Rosé wijnen / Rose wines

Braña Vieja Garnacha-Rosé	€ 4,75 / 24,25
Verfrissende, fruitige rosé met aroma's van rood fruit Fresh and fruity rosé with an aroma of red fruit	
Roubine 'la Vie en rose' Provence rose	€ 6,75 / 32,50
Deze frisse rosé heeft een intens roze kleur met duidelijke aroma's van aardbeien en frambozen 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	€ 6,50
Cava Clos Amador Brut Reserva Delicat	€ 40,00
Een aangenaam droge Cava met elegante belletjes. Fruitig en fris, aroma's van groene appel met een hint van gerijpte perzik A pleasant dry cava with an elegant spritz. A fruity and fresh aroma of apple and ripe peach	

Aperitieven / Aperitif

Port rood / wit	€ 3,75
Port Wine Red / White	
Rode port 10 jaar oud	€ 6,50
Red port wine 10 years old	
Sherry droog / medium	€ 3,75
Sherry dry / medium	
Martini rood / wit	€ 3,75

Speciale koffies / Special coffee

Brouw coffee: with chocolate, cinnamon, and "babbelaar" liqueur	€ 8,25
Irish coffee: with Jameson	€ 8,25
French coffee: with Grand Marnier	€ 8,25
Italian coffee: with Amaretto	€ 8,25
Spanish coffee: with Tia Maria	€ 8,25
Licor 43 coffee: with Licor 43	€ 8,25
Baileys coffee: with Baileys	€ 8,25
Iced coffee (if available)	€ 8,25

Likeuren / liqueurs

Tia Maria / Licor 43 / Amaretto / Baileys / Grand Marnier / Cointreau	€ 4,50
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Binnenlands en buitenlandse gedistilleerd / Distilled Beverages

Jonge jenever / Bessenjenever	€ 3,75
Junger Jenever / Obstjenever	
Oude jenever / Vieux	€ 4,25
Alter Jenever / Weinbrand	
Bacardi / Bruine rum / Sambuca	€ 4,75
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 ****	€ 5,00
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

Aperol Spritz	€ 7,25
Mojito Classic (Mint)	€ 9,25
Mojito pineapple	€ 9,25
Passion fruit mojito	€ 9,25
Mojito Classic (Mint) 0.0	€ 7,25
Mojito Pineapple 0.0	€ 7,25
Mojito passion fruit 0.0	€ 7,25

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
- ... 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 5 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
- ... 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



Ontbijt ONTBIJT

Until 11 p.m.

Kies voor een volle buik 2 gerechtjes



Croissant jam	€ 3,50
Croissant ham and cheese	€ 5,50
Almond croissant frangipane almond flakes	€ 6,00
Waffle hung yogurt seasonal fruit	€ 5,75
Yogurts granola seasonal fruit	€ 8,00
Buckwheat pancakes blueberries cashew cream	€ 7,75
Avocado toast poached egg hollandaise sauce za'atar	€ 8,25
Fried egg toast bacon tomato spinach Parmesan	€ 5,75
Breakfast platter extensive surprise breakfast platter for 2 people	€ 32,50



Lunch LUNCH

Until 5 p.m.

Soups

Fennel soup orange oregano Granny Smith pancetta	€ 8,75
Zucchini soup pesto mint sunflower seeds	€ 8,75
Tomato-pepper soup ricotta	€ 7,00

Salads

Caesar Brew Panko chicken pancetta Parmesan seeds and nuts	€ 15,25
Tomato-burrata salad basil herbs	€ 15,25

Lunch

Omelette bacon ham cheese tomato fried onions	€ 9,75
Shrimp croquettes from De Ambachterie rouille parsley butter sourdough bread	€ 14,50
Beef croquettes from De Ambachterie mustard butter sourdough bread	€ 10,25
Farmhouse toastie sourdough bread ham and cheese tomato dip	€ 8,50
Vegan toast zucchini pea hummus mint pumpkin seeds	€ 8,50
Flatbread smoked salmon ricotta crème fraîche red onion capers cucumber lamb's lettuce	€ 17,50
Beef carpaccio smoked on the BGE Parmesan truffle mayonnaise pancetta bread	€ 13,25
Pita lamb lamb meatballs yoghurt dip fresh herb and flower salad	€ 12,50
Pita falafel falafel balls yoghurt dip fresh herb and flowers	€ 12,50
Beef burger from Vleesboerderij Boot grilled on the BGE jalapeño tomato cheddar onion	€ 15,75
Beyondburger tomato pepper sauce bean sprouts kimchi pickled ginger	€ 17,50
Chicken burger wasabi mayonnaise tomato sriracha pickled ginger peanut	€ 15,75

New at Brouw!

Price for 2 persons: € 85,00

Fruits de Mer

Starting now, every FRIDAY we serve our extensive Fruits de Mer plateau. This platter can be ordered for both lunch and dinner for two people! It consists of warm and cold preparations of fish, shellfish and crustaceans, bread, fries and salad. Our chefs are excited to introduce you to this creation of Fruits de Mer!

This platter is very labor-intensive for us and because our kitchen stands behind the quality and freshness of our products, we only serve Fruits de Mer upon reservation at least one day in advance.



Tapas TAPAS

All day

Petit boule bread roll sourdough butter dried flowers	€ 3,50
Padrón pepper sea salt grilled lemon	€ 6,50
Nachos tomato salsa cheddar jalapeño dips	€ 8,75
Shells tomato compote red pepper nduja garlic	€ 12,50
Beyond skewer yogurt tomato olive oil za'atar	€ 12,75
Oyster rhubarb lime leaf fennel	€ 14,00
Spring roll vegetable bouquet herbs Asian dressing filled rice paper	€ 9,25
Dip it crispy vegetables various dips flatbread	€ 13,50
Salmon tataki wakame sesame ginger kohlrabi	€ 12,50
Kibbeling cod in a crispy coating ravigote sauce	€ 9,00
Bitterballen from De Ambachterie 8 pieces mustard pickles	€ 9,25
Cheese bitterballen from De Ambachterie jalapeño dip 8 pieces	€ 12,25
Cone of fresh fries sauce of your choice	€ 4,95
Tapas plank extensive surprise platter for 2 people	€ 32,50



Dinner
DINNER
From 4:30 p.m.



Starters

Petit boule bread sourdough leek butter	€ 3,50
Mackerel oyster mayo celery mint cucumber dill	€ 14,00
Fennel soup orange oregano Granny Smith pancetta	€ 7,75
Tomato and red pepper soup ricotta	€ 6,00
Warm potato salad pork neck kohlrabi anise zucchini foam	€ 12,00
Beef carpaccio smoked on the BGE truffle mayonnaise pancetta Parmesan	€ 10,50
Prawns garlic chili oil spring onion parsley	€ 16,00

Main courses

Main courses are served without rice or fries.

Tip: Check our side dishes.

Beef burger from Vleesboerderij Boot grilled on the BGE jalapeño tomato cheddar onion	€ 15,75
Chicken burger wasabi mayonnaise tomato sriracha pickled ginger peanut	€ 15,75
Brew chicken satay peanut atjar shrimp crackers coriander salad	€ 21,00
Sirloin steak chimichurri salad spinach	€ 24,50
Pork neck tomato spinach lovage kimchi sauce silver onions	€ 18,75
Haddock miso sauce carrot nori lime	€ 23,50
Fish and chips white fish in a jacket ravigote fries	€ 18,25
Fish curry prawns salmon shells lime coriander naan bread	€ 19,50

*** Boiled or stir-fried mussels *** (seasonal)

Vegetable curry corn peanut coconut coriander zucchini naan bread	€ 16,50
Smoked sweet potato zucchini spinach leek oil quinoa	€ 16,75
Beyond burger tomato-red pepper sauce bean sprouts kimchi pickled ginger	€ 17,50



Side dishes; delicious in combination with your main course!

Small cone of fries mayonnaise	€ 4,25
Hasselback potatoes cheese cream garden cress	€ 5,50
Basmati rice za'atar coriander	€ 4,25
Garden salad warm hollandaise sauce	€ 4,75
Seasonal vegetables	€ 6,50

Desserts

Cheese platter 4 cheeses from Murre bread from Dochter van de Molenaar tomato jam	€ 14,00
Brewsels 4 changing friandises from our own patisserie	€ 6,75
Brew cream puff strawberry tonka bean ice cream white chocolate	€ 9,00
Tartelette mango coconut ginger sesame red pepper	€ 9,00
Changing dessert in line with the seasons	€ 9,00
Vegan Brouwnie tropical fruit	

Shared dining (tip from the chef)

€ 79,00

To ensure our quality, we kindly request that you make a reservation in advance for our 'Tafelen' menu.

A dinner for two people, full of surprises. You can enjoy a total of 10 dishes served to you in 3 courses. These can be specialties from the menu, but also surprises from our chefs.

Our kitchen is all about freshness, simplicity (in the best sense of the word), innovation, eagerness to learn, and quality.



Brouwtable BBQ!

€ 39,00 p.p.

Come and have a great BBQ experience with our mini Big Green Eggs! We'll set up a mini Green Egg at your table upon reservation. Our chefs will gladly prepare your BBQ package for you. We strive to work with seasonal and local suppliers as much as possible.

Please reserve the BBQ at least a day in advance so we can prepare everything fresh for you. BBQ is only available per table, starting from 2 persons.

A BBQ package includes:

- 1 appetizer
- Bread with spreads
- 2 salads, with a nod to our Brouwtuin
- Fresh fries
- 2 types of meat
- 2 types of fish
- 2 types of vegetables
- 1 changing seasonal dessert

Please let us know in advance about any allergies.



KIDS MENU



During lunchtime... until 5:00 pm.	
Egg sandwich with ham and cheese	€ 5,25
Croquette sandwich	€ 5,25
Toasted sandwich with ham and cheese	€ 5,25
Poffertjes (Dutch mini pancakes) with powdered sugar	€ 5,00
Tomato soup with bread	€ 4,50
Pancake plain, cheese or bacon	€ 7,00

The main courses are served on a frisbee with an ice cream card!
For the evening... From 4:30 pm.

Starters	
Watermelon in a bowl	€ 4,25
Tomato soup with bread	€ 4,50

Main courses	
Croquette or frikandel (Dutch snacks) with fries and applesauce	€ 7,75
Pasta with tomato sauce and Parmesan cheese	€ 6,75
Chicken schnitzel or battered cod with cherry tomatoes, fries, and applesauce	€ 10,00
Beef steak or salmon fillet with fried vegetables, fries, and applesauce	€ 13,50

Desserts	
Banana split with vanilla ice cream and chocolate sauce	€ 5,50
Waffle with whipped cream, vanilla ice cream, and strawberries	€ 5,75
Poffertjes (Dutch mini pancakes) with powdered sugar	€ 5,00
Or choose a delicious soft-serve ice cream at the bar.	

COLORING PAGE



The Brouwtuin

Vegetables from our own vegetable garden

The Brouwtuin originated in Noordwelle (Schouwen-Duiveland), the same place where our office is located. It is a vegetable garden with vegetables, herbs, and flowers where the owners of Brouw find their peace after the hustle and bustle at the pavilion.



The simplicity of a good product is pure and passionate! This is reflected in our comfort food. This is also the reason why the Brouwtuin was created. It is incredibly stimulating to be able to grow our own vegetables and work with them. This way, we remain inspired by what nature has to offer. For example, you will find the creativity of our chefs in our 'Table menu'. A menu based on the products that are currently available in our vegetable garden and therefore on what the season has to offer. Even that little flower on your table comes as much as possible from the same garden!

 Follow us via [@brouwtuin](#)



Our dog menu

And even your faithful four-legged friend will be pampered at Brouw!

Bowl of water	Free
Medium chew stick	€ 2.00
Large chew stick	€ 3.00
Training treats	€ 0.50
Portion of dog food	€ 1.75
Dentastix	€ 0.75
Roll of poop bags	€ 0.50
Dog toy	€ 5.00



We appreciate it if dogs are kept on a leash at our pavilion.



Medewerker in de spotlight

On May 1, 2021, he joined us as a self-employed chef. His friend and colleague Bradley had enthusiastically introduced him to the atmosphere at Brouw. Since then, he has been delighting his guests with culinary surprises at Brouw. Chendo Pisters, a name not often heard in southwestern Netherlands, but more in Roermond and its surroundings. With his calm demeanor, he is indispensable in the kitchen. Responsible for what we call 'the hot side', he always remains calm no matter how busy it gets and leaves his creative stamp on our menu.

He exudes the same calmness and perseverance in his private life. He oversees the renovation of his house down to the smallest detail and does not hesitate to roll up his sleeves. And despite this, and all the hustle and bustle at Brouw, he still finds time to go running, like some of his colleagues.

So... hats off to Chendo. And that's why, with the kitchen at Brouw becoming increasingly busy, we have asked him to join the management team of Brouw from this year onwards. Simply because, together with Marije and Maarten for all other matters, the responsibilities of the team can be divided in a better way and Chendo gets the responsibilities he deserves!

And if you want to put a face to the name, that handsome guy with the calm, serene look and the amazing tattoos on his arms is **Chendo!**

Our suppliers

Sustainable Honesty

Vleesboerderij Boot | closing the circle



Meat farm Boot is a livestock and arable farming operation with its own butchery and shop. This family-owned business manages the entire chain of producing animal feed, raising the cattle, transporting them to and from the slaughterhouse, butchering, processing, packaging, and selling the meat themselves. The corn and wheat grown on the farm are used to feed the cattle that are kept in the barns, and the leftover straw from threshing is used as bedding for the animals. The manure produced by the cattle is used to keep the fields fertile.

We keep suckler cows to produce new calves, and these animals are kept indoors in the winter and allowed to roam outside with the young cattle from April to October in various nature reserves in the region. Our barns meet animal-friendly standards and guidelines, providing ample space and fresh air for the animals, who also rest on straw.

The animals are slaughtered at the EU-approved slaughterhouse Slachterij Slager in Sint Annaland. After slaughter, the carcasses are transported back to the farm and processed into various meat products. These products are available in any desired weight, both fresh and frozen. A large portion of the meat products are made in-house using traditional methods in their own kitchen and sausage-making facility, where they cook, smoke, and grill the meat themselves. They oversee the entire process from start to finish, giving customers a reassuring and trustworthy feeling. They believe this is the best way to produce high-quality, safe, and animal-friendly meat.



Der Big Green Egg

Was ist das denn für ein Ei?

The Big Green Egg is a ceramic grill and currently the best outdoor stove. Due to its unique shape and double-walled ceramic, a hot air circulation takes place in the Big Green Egg.

The temperature can be precisely set by adjusting the stainless steel air slide and the cast iron cap. On the Green Egg, food cooks faster, doesn't dry out, and preserves nutrients and flavors.

The high-quality ceramic combined with premium charcoal ensures a unique taste experience and a long burning time. Grilling, baking, cooking, simmering, smoking, and slow cooking. From beautifully grilled, juicy meats to tenderly cooked lobster. From crispy bread to the most refined desserts. There is nothing that this ceramic outdoor stove cannot do! Regularly, products prepared on the Green Egg come out of the kitchen of our beach pavilion!

Beach terras

The Brouw beach terrace

This beach terrace is celebrating its 4th year! Due to the COVID-19 pandemic, we were allowed by the municipality of Goeree-Overflakkee to establish our beach terrace, and we are immensely grateful to them for allowing us to open it again this year.



With your feet in the sand

Experiencing your holiday feeling in your own country is now more relevant than ever! And where better to do that than on the expansive beaches of Brouwersdam? Parking is free and there is plenty of space for everyone.

And then, with your bare feet in the sand, a drink in your hand, sunbathing, a snack to go with it, and the feeling as if you are on a beach vacation! With our extensive Brouw terrace menu, there is something for everyone. From fruity smoothies, (virgin) cocktails, and delicious craft beers to burgers, sandwiches, and tasty Zeeland fries.