

Strandpaviljoen



Brouw

DRINKS

-

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 ten

Winter 2023-24

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.

Paying separately is not possible • Wi-Fi code: brouwgast @ @strandpaviljoen.brouw

DRINKS

Warme dranken / Warme Getränke		
Koffie (ook decafé) / espresso		€ 2,90
Kaffee (auch ohne Koffein) / Espresso		
Dubbele koffie / dubbele espresso		€ 5,40
Großer Kaffee / Doppelter Espresso		
Cappuccino** / koffie verkeerd**		€ 3,25
Cappuccino / Milch-Kaffee		
Latte Macchiato*** / Flat White**		€ 3,80
Thee, diverse soorten (zakjes)		€ 2,90
Verse muntthee met honing		€ 3,90
Frischer Pfefferminztee mit Honig		
Verse gemberthee met honing en sinaasappel		€ 4,35
Frischer Ingwertee mit Honig und Orange		
Wisselende seizoenskoffie		€ 5,95
Wechselnde Saisonkaffee		
Warme chocolademelk*		€ 3,25
Heiße Schokolade		
Warme chocolademelk met bruine rum*		€ 7,00
Heiße Schokolade mit braunem Rum		
Warme chocolademelk 'BROUW'		€ 7,00
Glühwein (indien voorradig)		€ 6,50
* Tip: Slagroom / Tipp: Sahne		€ 0,75
** Havermelk (indien voorradig)		€ 0,75
*** Met caramelsmaak		€ 0,75

Speciale koffies / Spezialer kaffee		
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

Gebak / Kuchen		
Dudok Appeltaart		€ 4,00
Brouwnie		€ 3,75
Zeeuwse Bolus (indien voorradig)		€ 3,25
Wisselgebak (indien voorradig)	v.a.	€ 3,50
Wechselnde Kuchensorten (wenn vorrätig)		

Brouws zoetigheden uit eigen patisserie (dagvers, dus op=op)		
Pompoencake merengue (vega)		€ 4,50
Brouwsels 4 wisselende friandises (vega)		€ 6,75
Wisselend(e) taartje(s) (vega)		€ 6,50
Tarte tatin peer karamel walnoot (vega)		€ 6,50
Amandelcroissant zwarte bes chocolade frangipane (vega)		€ 7,50



Koude dranken / Kalte Getränke		
Postmix		
Pepsi Cola / Pepsi Cola Max	0,25L / 0,35L / 0,45L	€ 2,55 / 3,55 / 4,55
Sisi Orange / 7-up	0,25L / 0,35L / 0,45L	€ 2,55 / 3,55 / 4,55
Apfelschorle	0,25L / 0,35L / 0,45L	€ 2,55 / 3,55 / 4,55
Lipton Ice Tea	0,25L / 0,35L / 0,45L	€ 3,20 / 4,20 / 5,20

Flesjes		
Sourcy Blauw / Rood Mineralwasser	0,25L / 0,75L	€ 2,70 / 6,10
Royal Club Cassis / Tonic / Bitter Lemon		€ 3,40
Thomas Henry Tonic Water / Ginger Ale		€ 4,00
Rivella		€ 3,50
Orangina		€ 4,00
Fristi / Chocomel		€ 3,35
Appelsap (Apfelsaft)		€ 3,35
Ice Tea Green		€ 3,60
Fentimans Ginger beer		€ 5,50
Fritz-spritz Bio Rabare schorle		€ 3,80
Verse jus d'orange (indien voorradig)		€ 3,75 / 6,25
Frischer Orangensaft (wenn vorrätig)		

Smoothies gemaakt met appel-mangosap		
Aardbei-banaan		€ 6,75
Bosbessen		€ 6,75

Homemade limonades, vrij van kleur- en smaakstoffen		
Rabarber en venkel	0,5L	€ 5,75
Limoen, gember en munt	0,5L	€ 5,75

Kombucha, geen toegevoegde suikers		
Batu Ginger & Lemon		€ 5,75
Batu Lime & Mint		€ 5,75

Bieren van de tap / Gezapftes Bier		
Bavaria Pils	0,25L / 0,4L / 0,5L	€ 2,95 / 4,75 / 6,10
La Trappe Witte Trappist	0,3L / 0,5L	€ 5,20 / 6,90
La Trappe Dubbel		€ 5,20
Seizoensbier / Bier der Saison		v.a. € 4,95
Bavaria kan / Bavaria Kann 1,6L		€ 17,00

Bieren op de fles 0.0 / Flaschenbier 0.0		
Bavaria Radler Lemon 0.0		€ 4,25
Bavaria 0.0		€ 3,50
Bavaria Wit 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

Bieren op de fles / Flaschenbier		
Brouwbier 'Ons eigen (wit)bier'		€ 5,00
La Trappe Blond		€ 5,20
La Trappe Trippel		€ 5,20
La Trappe Puur		€ 5,20
Zeeuws Blond, Dutch Bargain		€ 4,95
Bavaria Radler Lemon		€ 5,25
Swinckels' Supérieur Pilsner		€ 4,50
Desperados		€ 5,20
Kriek Max		€ 5,20
Liefmans		€ 5,20
Ayinger Brau-Weisse 0,5L		€ 7,00
Omer		€ 5,20
Vedett IPA		€ 5,20
De Molen Op & Top IPA		€ 5,25
La Trappe Isid'or		€ 5,25
De Molen Hel & Verdoemenis STOUT		€ 6,25
Duvel 666		€ 5,20
Flesje wisselbier	v.a.	€ 4,00

Bieren op blik van Schouwse Brouw		
Zeezon (saison, fris maar toch kruidig en fruitig)		€ 6,25
Zeemist (Hazy IPA, niet zo bitter als een IPA)		€ 6,25
Schouws Blond (Belgisch blond)		€ 5,75
Diepzee (IPA, citrussmaak)		€ 6,75



Witte wijnen / Weißwein

Braña Vieja Viura	€ 4,75 / 24,25
Een frisse, zuivere, droge witte wijn met aroma's van citrus	
Ein frischer, reiner, trockener Weißwein	
Bereich Bernkastel Peter Meyer	€ 4,75 / 27,50
Frisse, mildzoete Moezelwijn	
Ein frischer, milder, lieblicher Moselwein	
Epicuro, Pinot Grigio	€ 5,75 / 29,50
Rijp fruit van perzik en peer	
Laurent Miquel Chardonnay Viognier	€ 6,25 / 31,50
Een heerlijk glas wijn met een goudgele kleur.	
65% Chardonnay, 35% Viognier	
Ein toller Wein mit einer goldenen gelben Farbe	
Sancerre Langlois-Chateau	€ 40,00
Tonen van citroen en exotisch fruit. Fris en een	
mooie zuurgraad met een lange afdrank.	
Noten von Zitrone und exotischen Früchten.	

Rode wijnen / Rotweine

Braña Vieja Tinto	€ 4,75 / 24,25
Rijke wijn met een mooie donkerrode kleur	
Ein voller Wein mit einer tollen dunklen Farbe	
Laurent Miquel Cabernet Sauvignon	€ 6,00 / 29,50
Rijk rood fruit en typische cassis smaak, en kruiden	
Satte rote Frucht und typischer Cassis-Geschmack,	
ergänzt mit einem Hauch von Würze	
Salentein Portillo Merlot	€ 6,50 / € 31,50
Robijnrood die soepel en vol fruitig	
Salentein Barrel Selection Malbec	€ 41,50
Houtgelagerde, zwaardere wijn die goed gecombineerd	
kan worden met vlees of kazen	

Rosé wijnen / Rosé Weine

Braña Vieja Garnacha-Rosé	€ 4,75 / 24,25
Verfrissende, fruitige rosé met aroma's van rood fruit	
Frischer und fruchtiger Rosé mit einem Aroma von rotem Obst	
Roubine 'la Vie en rose' Provence rosé	€ 6,75 / 32,50
Deze frisse rosé heeft een intens roze kleur met	
duidelijke aroma's van aardbeien en frambozen	
Dieser frische Rosé hat eine intensive rosa Farbe mit	
einem erkennbaren Aroma von Erdbeeren und Himbeeren	

Mousserende wijnen / Moussierende Weine

Eigen flesje Prosecco Frizzante 0,2L	€ 7,00
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	
Ein angenehmer trockener Cava mit elegantem Spritz.	
Ein fruchtiges und frisches Aroma von Apfel und gereiftem Pfirsich	

Aperitieven / Aperitif

Port rood / wit	€ 3,75
Portwein Rot / Weiß	
Rode port 10 jaar oud	€ 6,50
Roter Portwein 10 Jahre alt	
Sherry droog / medium	€ 3,75
Sherry trocken / medium	
Martini rood / wit	€ 3,75

Likeuren / Liköre

Tia Maria / Licor 43 / Amaretto / Baileys /	€ 5,00
Grand Marnier / Cointreau	

Binnenlands en buitenland gedistilleerd / Destillierte Getränke

Jonge jenever / Bessenjenever	€ 4,00
Junger Jenever / Obstjenever	
Oude jenever / Vieux	€ 4,50
Alter Jenever / Weinbrand	
Bacardi / Bruine rum / Sambuca	€ 5,00
Jägermeister	€ 4,00

Whiskey

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

Cognac

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

Cocktails

Monkey 47 Gin met jeneverbes en sinaasappelschil ****	€ 7,00
Bulldog Gin met limoen en kruidnagel ****	€ 6,50
Gordons Gin met citroen ****	€ 4,00
Schodu Gin met duindoorn en rozemarijn ****	€ 8,00
Damrak Gin 0.0 met gember en sinaasappel ****	€ 6,50

**** Royal Club Tonic of Thomas Henry Tonic past hier goed bij,
is niet inbegrepen bij de prijs

Aperol Spritz	€ 7,25
Mojito Classic (munt)	€ 9,25
Mojito passievrucht	€ 9,25
Mojito Classic (munt) 0.0	€ 7,75
Mojito passievrucht 0.0	€ 7,75
Appel-caramel (Licor 43)	€ 9,25

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 7 years
- ... 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

Breakfast



Breakfast is available until 11:30 am.

Croissant plain jam	€ 3,50
Croissant ham/cheese (vegetarian option available)	€ 5,50
Yogurt granola apple banana	€ 8,00

Lunch

Lunch is available until 5:00 pm..

Lunch Dishes

Soups & Salads

Leek soup curry whipped cream dill	€ 9,00
Bouillabaisse rich fish soup shells cod prawns	€ 16,25
Goat cheese salad beetroot pomegranate walnut	€ 15,25
Chicken salad crispy chicken mushroom	€ 15,25
Parmesan chicory	

Sandwiches & More

Beef croquettes from De Ambachterie mustard butter white bread	€ 10,25
Cheese croquettes from De Ambachterie mustard butter white bread	€ 12,50
Omelet free-range eggs ham bacon cheese tomato onions white bread (vegetarian option available)	€ 9,75
Flatbread Jerusalem artichoke hazelnut truffle Parmesan	€ 12,00
Farmer's toastie ham cheese tomato dip	€ 8,50
Kimchi toastie Gruyère Cheddar sesame peanut	€ 9,50
Beef carpaccio smoked on the BGE Parmesan truffle mayonnaise bread	€ 14,00
Quiche pumpkin mushroom sage pear blue cheese	€ 15,25
Serrano Toast Serrano ham burrata baba ganoush watercress	€ 14,00
Gravad lax marinated salmon toast beetroot horseradish herbs	€ 16,50



Burgers (served without fries)

Fried chicken burger wasabi mayonnaise peanut ginger cucumber crispy lettuce	€ 13,00
Beef burger aged cheddar bacon caramelized onions jalapeño crispy lettuce	€ 13,00
Falafel burger yogurt herbs cucumber sriracha	€ 13,00

Brouws sweet treats from our own patisserie (fresh daily, so subject to availability)

Pumpkin cake meringue	€ 4,50
Brouwsels 4 changing petit fours	€ 6,75
Rotating tart(s)	€ 6,50
Tarte tatin pear caramel walnut	€ 6,50
Almond croissant blackcurrant chocolate frangipane	€ 7,50



Tapas

All day

Toast & more crackers anchovy tapenade Camembert Serrano ham (vegetarian option available)	€ 18,50
Nachos tortilla chips tomato salsa cheddar jalapeño dips	€ 9,25
Smokey ribs slow-cooked spring onion BBQ sauce	€ 12,25
Battered fish 6 pieces tartar sauce	€ 9,50
Loaded fries Limburg beef stew mayonnaise shallot	€ 9,50
Zeeland fries in a cone sauce of your choice	€ 4,95
Beef bitterballen from De Ambachterie 8 pieces mustard	€ 9,25
Forest mushroom bitterballen from De Ambachterie 8 pieces truffle mayonnaise	€ 12,50
Zeeland oysters 3 pieces leek buttermilk radish	€ 14,00
Wokked shells mushroom butter sauce	€ 13,00
Tapas board extensive surprise platter for 2 people	€ 32,50
North Sea platter extensive fish platter for 2 people	€ 39,95



Dinner is available from 5:00 pm.

Starters

- Sourdough bread | truffle butter   € 3,75
- North Sea crab | brioche | crab salad | leek | watercress € 17,00
- Beef carpaccio | Jerusalem artichoke | hazelnut | Parmesan € 12,00
- Gravad lax | marinated salmon | beetroot | horseradish | herbs | crostini € 14,00
- Beetroot | smoked goat cheese | blueberry | watercress   € 10,25



Main Courses

- Entrecote | beef | chicory | bearnaise sauce | potato € 25,95
- Chicken thigh satay | peanut | atjar | prawn crackers | fries € 21,00
- Braised veal cheek | mushrooms | parsnip | peanut € 23,50
- Red mullet | pasta | olive | onion | roasted red pepper € 23,50
- Cod fillet | spinach | mushroom | parsnip | butter sauce € 23,50
- Fish and chips | breaded fish | salad | tartar sauce | fries € 18,50
- Quiche | pumpkin | mushroom | sage | pear | blue cheese  € 18,50
- Celeriac | cauliflower espuma | Zeeuwse vlegel | red wine   € 18,50

Burgers (served with fries)

- Fried chicken burger | wasabi mayonnaise | peanut | ginger | cucumber | crispy lettuce € 18,00
- Beef burger | aged cheddar | bacon | caramelized onions | jalapeño | crispy lettuce € 18,00
- Falafel burger | yogurt | herbs | cucumber | sriracha   € 18,00



Side Dishes; great in combination with your main course!

- Grilled pumpkin | ras el hanout | almond  € 6,50
- Classic red cabbage  € 4,50
- Small cone of fries | mayonnaise   € 4,25
- Waldorf salad | walnut | apple | celery   € 5,25
- Pan-fried polenta | Comté | curry mayonnaise  € 6,50

Desserts

- Brouw profiterole | mocha | chocolate | hazelnut  € 9,50
- Caramel ice cream | citrus | rice pudding | honey tuille  € 9,50
- Buckwheat crepe | poached apple | cashew nut  € 9,50
- Brouwsels | 4 rotating petit fours from our own patisserie  € 6,75
- Tarte tatin | pear | blue cheese | walnut | vanilla ice cream  € 9,50

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 em 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	€ 5,25
Croquette on bread	€ 5,25
Toasty with ham and cheese	€ 5,25
Poffertjes with powdered sugar	€ 5,00
Tomato soup with bread	€ 4,50
Plain pancake, cheese, or bacon	€ 7,25

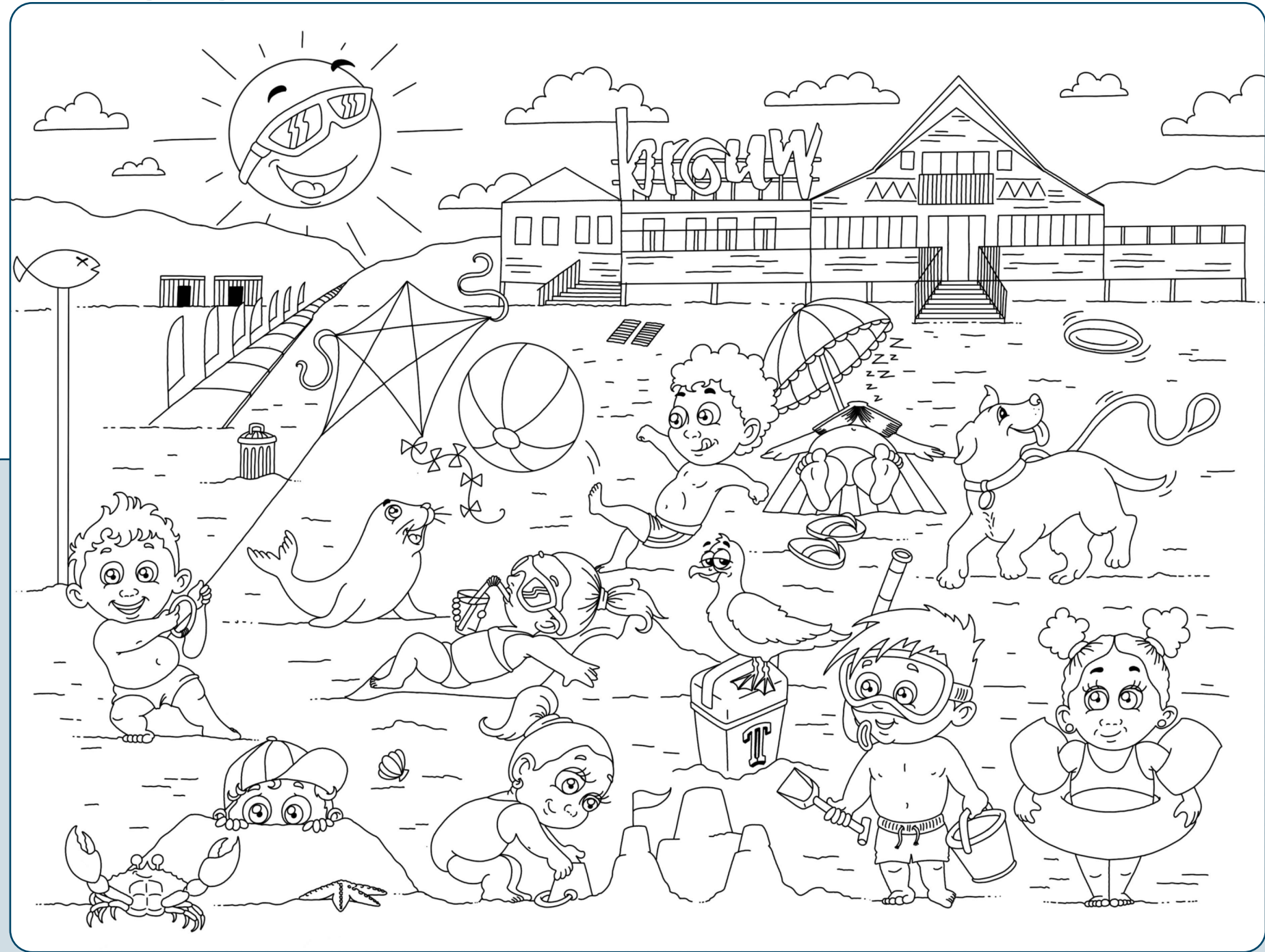
The main courses are served on a frisbee with an ice card!

Starters	
Fish soup with cod and bread	€ 5,25
Tomato soup with bread	€ 4,50

Main dishes	
Croquette or minced meat sausage with fries and applesauce	€ 7,75
Pasta with tomato sauce and Parmesan cheese	€ 6,75
Hamburger, Chicken Satay, or Battered Fish with cucumber, fries, and applesauce	€ 10,00
Cod fillet with sautéed vegetables, fries, and applesauce	€ 13,50
Plain pancake, cheese, or bacon	€ 7,25

Desserts	
Mini pancake with vanilla ice cream and chocolate sauce	€ 5,50
Dame Blanche with vanilla ice cream and chocolate sauce	€ 5,75
Poffertjes with powdered sugar	€ 5,00

COLORING PAGE





Employee in the Spotlight

On May 1, 2021, he joined us as an independent working chef. His friend, and from that moment on, colleague Bradley had excitedly introduced him to the atmosphere at Brouw. Since then, he has been delighting his guests at Brouw with culinary, high-quality surprises. Chendo Pisters, a name not often encountered in the South-West Netherlands but much more so in Roermond and its surroundings. With his calm demeanor, he is indispensable in the kitchen. Responsible for what we call 'the hot side,' he remains, no matter how busy it gets, always the epitome of composure, leaving his creative mark on our menu.

He exudes the same calm and perseverance in his private life. He oversees every detail of his home renovation, not hesitating to roll up his sleeves and do the work himself. And despite this, amidst all the bustle at Brouw, he even found time to take up running, just like some of his colleagues.

So... let's tip our chef's hat to Chendo. And that's why, as the Brouw kitchen keeps getting busier, we've asked him to join the Brouw management team starting this year. Just because, alongside Marije and Maarten, responsibilities within the team can be better distributed, and Chendo is getting the recognition he deserves!

And if you'd like to put a face to the name, that handsome guy with the calm, serene gaze and those fantastic tattoos on his arms is **Chendo!**

Ons hondenmenu

Ook uw trouwe viervoeter wordt verwend bij 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





Alohallo!

“Better a good neighbor than a distant friend”...

Allow us to introduce ourselves. We are the neighbors of Strandpaviljoen Brouw. Since the spring of 2021, we have proudly opened the doors of our new beach shop and surf school: Alohallo.

In Hawaiian, Aloha means “welcome.” And that’s what we extend to all of you with open arms.

At Alohallo, we prioritize the experience and the “surface.” Whether you’re looking for a trendy outfit, the latest kiteboards, stylish accessories, or even things like flip-flops, Brouwersdamn souvenirs, skateboards, or handy gadgets, we have it all. Just drop by and see for yourself!

Interested in learning kitesurfing or wingsurfing? You’re in the right place with us. Feel free to stop by for more information or check out our website at www.alohallo.nl.



Stay up to date!



[@strandpaviljoen.brouw](https://www.instagram.com/strandpaviljoen.brouw)

[@strandpaviljoenbrouw](https://www.facebook.com/strandpaviljoenbrouw)

Beware Beach

Fun for the Young and the “Not So Young”

In our pavilion, you’ll also find Beware Beach. What once began as a kite surfing school has grown into a complete event agency.

Beware Beach is alive with beach and water activities for both the young and the not so young, whether you’re sporty or not. These activities can be booked both individually and by groups, such as corporate outings, bachelor parties, sand yachting with your family and/or friends, and of course, flexible working on the beach with your feet in the sand. Not only enjoyable to participate in but also a treat to watch.

