

Strandpaviljoen Brouw

DRINKS

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BREAKFAST

-

LUNCH

-

DINNER

-

TAPAS

Strandpaviljoen Brouw

The most beautiful dam of The Netherlands

edition eleven

Summer 2024



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.

**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

Hot drinks

Coffee / espresso	€ 2,95
Double coffee / double espresso	€ 5,40
Cappuccino / café au lait	€ 3,30
Latte Macchiato / Flat White	€ 3,75
Tea, various types (bags)	€ 2,95
Fresh mint tea with honey	€ 4,10
Fresh ginger tea with honey and orange	€ 4,35
Seasonal coffee specials	€ 5,95
Hot chocolate	€ 3,35
Hot chocolate with dark rum*	€ 7,10

Customize your hot drinks

Whipped cream	€ 0,75
Oat milk	€ 0,75
Monin Caramel syrup	€ 0,75
Decaf	€ 0,50
Extra shot of espresso	€ 2,00

Pastries

Apple pie	€ 4,00
Brownie	€ 3,75
Zeeuwse Bolus (if available)	€ 3,50
Blueberry muffin	€ 3,75
Tuille filled with soft ice cream and strawberries (if available)	€ 6,50
Tuille filled with soft ice cream, caramel, and stroopwafel	€ 6,50

Cold drinks / Postmix

Pepsi Cola / Pepsi Cola Max	0.25L / 0.35L / 0.45L	€ 2,60 / 3,60 / 4,60
Sisi Orange / 7-Up	0.25L / 0.35L / 0.45L	€ 2,60 / 3,60 / 4,60
Apfelschorle	0.25L / 0.35L / 0.45L	€ 2,60 / 3,60 / 4,60
Lipton Ice Tea	0,25L / 0,35L / 0,45L	€ 3,25 / 4,25 / 5,25

Bottles

Sourcy Blue / Red	0.25L / 0.75L	€ 2,75 / 6,50
Royal Club Cassis / Bitter Lemon / Rivella		€ 3,50
Thomas Henry Ginger Ale / Tonic Water		€ 4,00
Zeeuwse cassis		€ 3,75
Orangina		€ 4,25
Fristi / Chocomel		€ 3,50
Apple juice		€ 3,75
Ice Tea Green		€ 3,75
Fentimans Gingerbeer		€ 6,00
Fresh orange juice 0.25L / 0.45L (if available)		€ 4,00 / 7,00
Fritz-Spritz Bio-Rhubarb spritz		€ 4,75

Milkshake's

Strawberry	€ 7,00
Chocolate	€ 7,00

Smoothies made with apple-mango juice

Strawberry-banana	€ 7,00
Blueberries	€ 7,00
Rotating flavor	€ 7,00

Homemade lemonades, free from artificial colors and flavors

Strawberry and lime	0.5L	€ 6,75
Lime, ginger, and mint	0.5L	€ 6,75
Watermelon, cucumber, lemon	0.5L	€ 6,75
Rotating iced tea	0.5L	€ 6,75

Kombucha, no added sugars

Batu Ginger & Lemon	€ 6,00
Batu Lime & Mint	€ 6,00

Whole Earth, organic soft drinks (cans)

Cranberry	€ 5,75
Elderflower	€ 5,75
Cola	€ 5,75

Draft beers

Bavaria Pilsner	0.25L / 0.4L / 0.5L	€ 3,50 / 5,50 / 6,75
La Trappe White Trappist	0.3L / 0.5L	€ 5,50 / 7,50
La Trappe Blond		€ 5,50
Seasonal beer starting		from € 5,50

Bottled beers

Brouwbier 'Our Own (Wheat) Beer'	€ 5,25
La Trappe Dubbel	€ 5,50
La Trappe Tripel	€ 5,50
La Trappe PUUR	€ 5,50
Zeeuws Blond, Dutch Bargain	€ 5,75
Bavaria Radler Lemon	€ 4,50
Swinckels' Superior Pilsner	€ 4,75
Desperados	€ 5,50
Kriek Max	€ 5,50
Liefmans	€ 5,50
Ayinger Brau-Weisse 0.5L	€ 7,50
Omer	€ 5,50
Vedett IPA	€ 5,50
De Molen Op & Top	€ 5,75
La Trappe Isid'or	€ 5,75
De Molen Hel & Verdoemenis	€ 6,75
Duvel 666	€ 5,50
Rotating bottled beer starting	from € 4,50

Canned beers from Schouwse Brouw

Zeezon (Saison, fresh yet spicy and fruity)	€ 6,75
ZeeZonnette (Grisette (3.5%))	€ 6,75
Zeemist (New England IPA, Not as bitter as an IPA)	€ 6,75
Schouws Blond (Belgian blond)	€ 5,25
Diepzee (IPA, citrus flavor)	€ 7,00
Duinpils (Pilsner)	€ 6,25
Westerlicht (Tripel)	€ 7,25

Non-alcoholic bottled beers

Bavaria Radler Lemon 0.0%	€ 4,75
Bavaria 0.0%	€ 4,50
Bavaria Wit 0.0%	€ 4,75
Bavaria IPA 0.0%	€ 4,75
La Trappe Nillis 0.0%	€ 5,50
Liefmans 0.0%	€ 4,75
Vanderstreek Playground IPA alcohol-free	€ 5,50
La Chouffe alcohol-free	€ 5,75
La Trappe Epos 0.0 (Crisp light blond)	€ 6,00

White wines

Braña Vieja Viura	€ 4,75 / 24,25
A fresh, pure, dry white wine with aromas of citrus	
Bereich Bernkastel Peter Meyer	€ 4,75 / 27,50
Fresh, mildly sweet Moselle wine	
Epicuro, Pinot Grigio	€ 5,75 / 29,50
Ripe fruit of peach and pear	
Laurent Miquel Chardonnay Viognier	€ 6,75 / 33,50
A delightful glass of wine with a golden yellow color	
65% Chardonnay, 35% Viognier	
Sancerre Langlois chateau	€ 8,00 / € 40,00
Expressive nose, typical of the grape variety.	
Notes of lemon and exotic fruit	
Vintense Chardonnay (Alcohol-free)	€ 6,75 / € 24,25
This Chardonnay is refreshing with light citrus notes.	
Thanks to a unique dealcoholization process at low temperature, the wine retains its authentic character and quality	

Red wines

Braña Vieja Tinto	€ 4,75 / 24,25
Rich wine with a beautiful dark red color	
Laurent Miquel Cabernet Sauvignon	€ 6,00 / 29,50
Rich red fruit and typical cassis flavor, complemented with a hint of spices	
Epicuro Primitivo Puglia	€ 7,50 / 37,50
A violet, red, robust, and meaty wine with light and refined aromas. A velvety taste, full and harmonious	
Salentein Barrel Selection Malbec	€ 41,50
Wood-aged, heavier wine that pairs well with meat or cheeses	
Vintense Merlot (Alcohol-free)	€ 6,75 / 24,25
This Merlot is a fruity juicy wine. Thanks to a unique dealcoholization process at low temperature, the wine retains its authentic character and quality	

Rosé wines

Braña Vieja Garnacha-Rosé	€ 4,75 / 24,25
Refreshing, fruity rosé with aromas of red fruit	
Roubine 'la Vie en rose' Provence rosé	€ 7,00 / 37,50
This fresh rosé has an intense pink color with clear aromas of strawberries and raspberries	
Vintense Syrah Rose (Alcohol-free)	€ 6,75 / 24,25
This Rosé is fresh with hints of red fruit. Thanks to a unique dealcoholization process at low temperature, the wine retains its authentic character and quality	

Sparkling wines

Own bottle of Prosecco Frizzante 0.2L	€ 6,50
Cava Clos Amador Brut Reserva Delicat	€ 40,00
A pleasantly dry Cava with elegant bubbles. Fruity and fresh, aromas of green apple with a hint of ripe peach.	

Aperitifs

Red / white Port	€ 3,75
10-year-old Red Port	€ 6,50
Dry / medium Sherry	€ 3,75
Red / white Martini	€ 3,75

Special coffees

Brewed coffee: with chocolate, cinnamon, and butterscotch liqueur	€ 8,75
Irish coffee: with Jameson	€ 8,75
French coffee: with Grand Marnier	€ 8,75
Italian coffee: with Amaretto	€ 8,75
Spanish coffee: with Tia Maria	€ 8,75
Licor 43 coffee: with Licor 43	€ 8,75
Baileys coffee: with Baileys	€ 8,75
Iced coffee (if available)	€ 8,75

Liquers

Tia Maria / Licor 43 / Amaretto / Baileys / Grand Marnier / Cointreau	€ 4,50
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Domestic and foreign distilled spirits

Young jenever / Berry jenever	€ 3,75
Old jenever / Vieux	€ 4,25
Bacardi / Dark rum / Sambuca	€ 4,75
Jägermeister	€ 4,50

Whiskey

Jameson / Jack Daniel's / Johnnie Walker black label	€ 6,75
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Cognac

Camus VS	€ 5,00
Remy Martin VSOP	€ 7,00
Calvado	€ 5,50

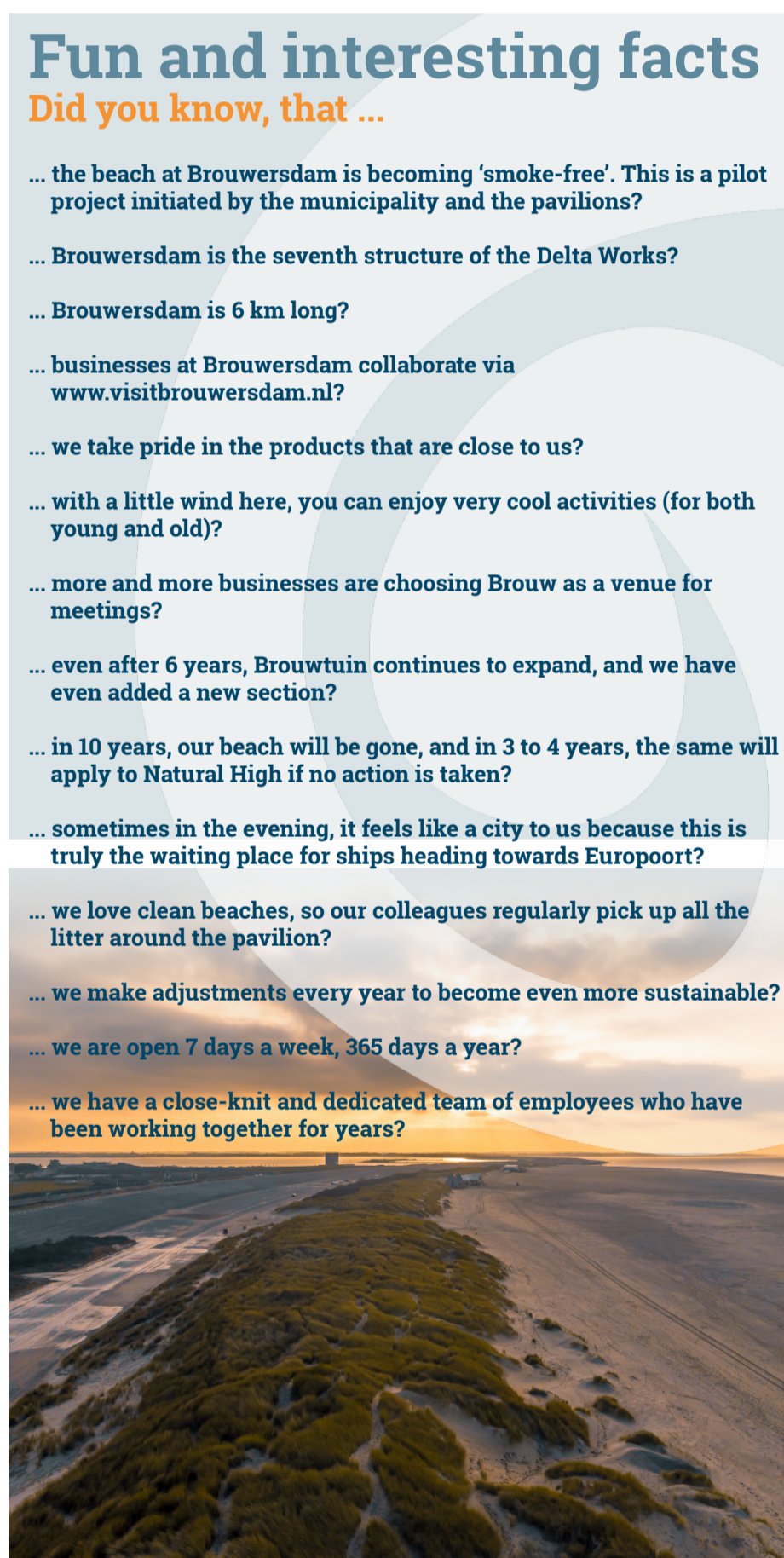
Cocktails

Monkey 47 Gin with juniper and orange peel ****	€ 7,00
Bulldog Gin with lime and clove ****	€ 6,50
Gordons 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 pairs well with these, not included in the price	
Aperol Spritz	€ 7,25
Classic Mojito (mint)	€ 9,25
Pineapple Mojito	€ 9,25
Passionfruit Mojito	€ 9,25
Sangria Brouwstyle 0.0	€ 7,75
Classic Mojito (mint) 0.0	€ 7,75
Pineapple Mojito 0.0	€ 7,75
Passionfruit Mojito 0.0	€ 7,75

Fun and interesting facts

Did you know, that ...

- ... the beach at Brouwersdam is becoming 'smoke-free'. This is a pilot project initiated by the municipality and the pavilions?
- ... Brouwersdam is the seventh structure of the Delta Works?
- ... Brouwersdam is 6 km long?
- ... businesses at Brouwersdam collaborate via www.visitbrouwersdam.nl?
- ... we take pride in the products that are close to us?
- ... with a little wind here, you can enjoy very cool activities (for both young and old)?
- ... more and more businesses are choosing Brouw as a venue for meetings?
- ... even after 6 years, Brouwtuin continues to expand, and we have even added a new section?
- ... in 10 years, our beach will be gone, and in 3 to 4 years, the same will apply to Natural High if no action is taken?
- ... sometimes in the evening, it feels like a city to us because this is truly the waiting place for ships heading towards Europoort?
- ... we love clean beaches, so our colleagues regularly pick up all the litter around the pavilion?
- ... we make adjustments every year to become even more sustainable?
- ... we are open 7 days a week, 365 days a year?
- ... we have a close-knit and dedicated team of employees who have been working together for years?



Breakfast BREAKFAST

Until 12:00 p.m.



Croissant rhubarb jam butter	€ 5,00
Yogurt homemade coffee granola banana blackberry	€ 8,50
Buckwheat pancakes cashew cream blueberry banana coconut	€ 9,50
Fried eggs spinach feta za'atar sourdough bread	€ 10,50
Eggs Benedict poached egg brioche ham hollandaise sauce	€ 8,50
Salmon croissant smoked salmon fillet cucumber dill ricotta	€ 12,50
French toast blueberry compote orange cream	€ 9,50

Lunch LUNCH

Until 5:00 p.m.

Bowls - Meal salads & soups

Tomato-pepper soup ricotta basil bread	€ 9,00
Zucchini soup pesto mint Parmesan sunflower seeds bread	€ 10,50
Quinoa bowl falafel goat cheese carrot almond dill lentils pita bread	€ 19,50
Caesar bowl lettuce crispy chicken pancetta Parmesan Caesar dressing seeds and nuts bread	€ 17,00
Poké bowl Brouw style salmon avocado radish nori wasabi vinaigrette wakame sesame	€ 17,00



Sandwiches & More

Uitsmijter bacon ham cheese fried onions lamb's lettuce sourdough bread	€ 12,50
Beef carpaccio house-smoked carpaccio truffle mayonnaise pancetta Parmesan bread	€ 17,50
Lamb burger toast seasoned lamb mince feta grilled vegetables brown bread	€ 15,00
Serrano ham toast thinly sliced ham baba ganoush burrata tarragon brown bread	€ 16,00
Beef croquettes from the Ambachterie mustard butter sourdough bread	€ 9,75
Smoked salmon fillet fennel salad ricotta radish herbs sourdough bread	€ 17,00
Fish fillet sandwich fried fish ravigote sauce lemon herbs sourdough bread	€ 13,50
Falafel Pita homemade falafel yogurt dip fresh herb salad pita bread	€ 10,00
Kimchi toastie kimchi Gruyère cheese cheddar lime mayonnaise puffed rice	€ 13,25
Farmer's toastie mature cheese ham tomato-pepper dip	€ 9,95
Brouw toastie fenugreek cheese chicken salami Mornay sauce vadouvan mayonnaise pickle	€ 13,25

* Gluten-free bread instead of the mentioned bread? Unfortunately, we do have to charge a little extra for this.

Burgers - We do not serve standard fries or salad with these

Chicken burger crispy chicken wasabi mayonnaise Sriracha sauce pickled ginger peanuts	€ 13,00
Beef burger from Vleesboerderij Boot cheddar tomato jalapeño red onion pickle	€ 13,00
Beyond burger tomato-pepper sauce bean sprouts kimchi pickled ginger	€ 17,00

Tapas TAPAS

Throughout the day

We love to share!

Bread hummus	€ 4,00
Bruschetta tomato basil ricotta garlic balsamic glaze	€ 12,00
Traffic light roasted bell peppers Padrón peppers burrata sourdough croutons olive oil	€ 17,50
Nachos cheddar cheese jalapeño dips	€ 9,25
Spring rolls filled rice paper rolls vegetable bouquet herbs Asian dressing	€ 10,25
Oysters 3 pieces rhubarb fennel lime	€ 12,50
Dip-it crispy garden vegetables hummus strained yogurt lovage oil	€ 10,75
Cheese board 5 assorted cheeses homemade bread compote	€ 15,00
Lettuce wraps soy-marinated pork belly hoisin spring onion sesame coriander glass noodles	€ 9,50
Fish bites fried fish ravigote sauce	€ 10,00
Bitterballen 8 pieces from the Ambachterie mustard	€ 9,75
Assorted snacks 12 pieces mayonnaise mustard	€ 13,50
Pointed bag of fresh fries optional sauce of choice From	€ 4,95
Brouw fries basil mayonnaise tomato Parmesan	€ 8,75
Tapas board extensive surprise board for 2 people	€ 35,00



Dinner

DINNER

From 4:30 p.m.



Starters

Bread arugula butter	€ 4,00
Prawns 8 pieces chimichurri lime	€ 15,00
Tomato-pepper soup ricotta basil	€ 7,00
Kohlrabi ceviche coconut citrus coriander	€ 11,50
Soy-marinated pork belly hoisin bok choy brioche	€ 15,00
Beef carpaccio house-smoked carpaccio truffle mayonnaise pancetta Parmesan	€ 12,50

Main courses

Great to combine with one of our side dishes

Brew Chicken Satay grilled atjar prawn crackers peanut peanut sauce coriander fries	€ 19,50
Beef steak stroganoff sauce salad fries	€ 26,50
Pork shoulder glazed ratatouille mustard gravy kohlrabi crispy potato	€ 16,50
Caesar bowl lettuce crispy chicken pancetta Parmesan Caesar dressing seeds & nuts bread	€ 17,00
Chicken burger wasabi mayonnaise sriracha pickled ginger peanut fries	€ 18,00
Beef burger from Vleesboerderij Boot cheddar tomato jalapeño red onion fries	€ 18,00
Salmon fillet nduja bell pepper fennel spinach salsa verde tagliatelle	€ 24,50
Fish & Chips hake fillet in batter ravigote sauce fries	€ 16,50
Cod fillet carrot cream fennel salad butter sauce trout roe crispy potato	€ 27,00
*** Boiled or stir-fried mussels (seasonal) ***	
Vegetable curry chickpeas sweet potato za'atar coriander peanut rice	€ 16,50
Quinoa bowl falafel goat cheese carrot almond dill yogurt lentils pita bread	€ 19,50
Beyond burger tomato-pepper sauce bean sprouts kimchi pickled ginger fries	€ 21,00



Side dishes

Garden salad shaved fennel herbs rhubarb vinaigrette	€ 6,00
BBQ cabbage miso glaze ras el Hanout sauce sourdough crumble	€ 7,25
Baby potatoes parsley brown butter	€ 4,50
Small pointed bag of fresh fries mayonnaise	€ 4,50

Desserts

Rhubarb yogurt ice cream rhubarb compote almond chocolate rye crumble	€ 9,50
Sea buckthorn cheesecake cream meringue citrus	€ 9,50
Blueberries green apple meringue basil	€ 9,50
Tiramisu Brouw style mascarpone coffee	€ 13,00
Cheese board 5 assorted cheeses homemade bread compote	€ 15,00

Table Dining (tip)

€ 49,50 p.p.

*To maintain our quality, we kindly ask you to reserve our 'Table Dining' menu in advance.

A dining experience for a minimum of 2 persons, full of surprises. You can enjoy a total of 10 dishes served in 3 courses. These can be specialties from the menu, as well as surprises from our chefs. Our kitchen stands for freshness, simplicity (in the best sense of the word), innovation, curiosity, and quality.



Brew Table BBQ!

€ 39,50 p.p.

Come enjoy BBQing with our mini Big Green Eggs! With each reservation, we provide a mini Green Egg at your table. Our chefs will gladly prepare your BBQ package for you. We strive to align with the season as much as possible and prioritize local suppliers. Please reserve the BBQ at least one day in advance so we can prepare everything fresh. BBQing is available per table only, starting from 2 persons.

A BBQ package includes:

- Amuse
- Bread with spreads
- Salads, inspired by our Brouwtuin
- Fresh fries
- Meat
- Fish
- Vegetables
- Seasonal dessert

We kindly ask to be informed of any allergies in advance.



CHILDREN'S MENU



The children's menu is available all day for children up to 12 years old.

Egg dish consisting of a fried egg, ham, and cheese	€ 5,50
Croquette on bread	€ 5,50
Ham and cheese toastie	€ 5,50
Poffertjes (mini pancakes) with powdered sugar	€ 5,00
Plain pancake	€ 7,25
Pancake with cheese or bacon	€ 8,75

Starters

Watermelon in a bowl	€ 4,75
Tomato soup with bread	€ 4,75

Main courses served on a frisbee

Croquette or frikandel with fries and applesauce	€ 9,50
Pasta with tomato sauce and Parmesan	€ 9,50
Mini hamburger, fish bites, or chicken satay with cherry tomatoes, fries, and applesauce	€ 14,25

Desserts

Brownie with whipped cream and vanilla ice cream	€ 6,50
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Or take a look at our ice cream corner at the bar.

COLORING PAGE



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

Our dog menu

Our faithful four-legged friends are also spoiled at Brouw

Water bowl	Free
Chew stick (medium)	€2.00
Chew stick (large)	€4.50
Training treats	€1.00
Portion of dog kibble	€2.50
Dentastix	€1.00
Roll of poop bags	€1.00

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



Employees in the spot-

Lennard, a culinary master and a true pillar within our team, is soon celebrating an impressive milestone of 10 years of dedication to Brouw. His journey began as a quiet boy with no experience in the kitchen, but soon he emerged as a passionate and meticulous chef.

It's admirable how Lennard, despite his initial lack of experience, quickly flourished and discovered his love for cooking. His decision to attend school and earn his diploma demonstrates his determination and commitment to growth. He proved that you don't have to be a born chef to become a passionate and skilled one.

Not only does Lennard have a passion for cooking, but also a penchant for structure, bringing a sense of organization and efficiency to our team. His perfectionism, or as he jokingly calls it, 'autism', makes him an indispensable part of the kitchen process.

In addition to his impressive tenure in the kitchen, Lennard is an engaging personality with a heart for his profession and an undeniable love for his hometown, Brielle. He shares a cozy household with his mother, enriched by the presence of no less than 8 cats. The number has grown, partly due to an unexpected turn in the life of a pregnant cat that crossed his path.

What truly sets Lennard apart are not only his culinary skills but also his versatile character. A collector of gadgets, a lover of gaming, and a curious mind always willing to learn. His knowledge extends to all aspects of the culinary world, and his colleagues know he's the person to turn to for information.

Over the years, Lennard has not only become the longest-serving chef on our team but also a mood maker and a valued friend. His ability to gain everyone's trust and never speak ill of others makes him beloved by the entire team.

Lennard, thank you for nearly 10 years of extraordinary dedication, passion, and friendship. We look forward to many more years of culinary delight and togetherness, and we appreciate the unique color you add to our team. Here's to many more successful years together!

Beach Terrace

The Brouw Beach Terrace

This year marks the 5th anniversary of our beach terrace! Due to the Corona pandemic, we were granted permission by the municipality of Goeree-Overflakkee to realize our beach terrace, and we are immensely grateful that we are able 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 so than on the expansive beaches of the Brouwersdam? Parking is free, and there is plenty of space for everyone.

Imagine yourself with your bare feet in the sand, a drink in your hand, sunbathing, enjoying a snack, and feeling like you're on a beach vacation! With our extensive Brouw terrace menu, there is something for everyone. From fruity smoothies, (virgin) cocktails, and tasty craft beers to burgers, sandwiches, and delicious Zeelandic fries.



Now, less than a year later, we have the opportunity to expand our business under the wings of Strandpaviljoen Brouw, using their beach terrace. Just as you're accustomed to with us, you can enjoy a delicious portion of fries on the terrace, but you can also indulge in our highly acclaimed homemade grill sausages. And from time to time, we fire up the smokehouse with delicious house-smoked salmon or eel, and during the summer, you can enjoy a beach BBQ or fun activities for and with the children.

We are looking forward to surprising you with our delicious products on the beach terrace of Brouw in the upcoming summers!



Meet Wesley's Craft!

With pride, we introduce to you: **Wesley's Craft!**

Marjoleine and Wesley Kreeft followed their passion for hospitality and started a catering company in March 2023. What began as a hobby making grill sausages, resulted in a small enterprise where enthusiasts of a good piece of meat or fish can find satisfaction. We provide buffets, BBQs, attend markets, and arrange your sandwich lunch, for example, at your workplace.

By using local goods and crafting our own marinades and brines, we aim to offer the most honest product possible. By minimizing the use of E-numbers and smoking the products ourselves, we are not bound to the usual preservatives.

Wesley's Craft stands for fresh, local, simple yet quality products. For instance, we incorporate cheese from the nearby cheese farm into our grill sausages, and you can expect bread from the local bakery with your buffet.



Stay Connected!



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