

Strandpaviljoen Brouw

DRINKS

-

BREAKFAST

-

LUNCH

-

DINNER

-

TAPAS

Strandpaviljoen Brouw

The most beautiful dam of The Netherlands

edition twelve

Winter 2024-25



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	€ 3,00
Double Coffee / Double Espresso	€ 5,50
Cappuccino** / Café au Lait**	€ 3,50
Latte Macchiato*** / Flat White**	€ 4,00
Tea, Various Types (bags)	€ 3,00
Brouw Winter Tea (Cinnamon stick, orange, star anise)	€ 5,00
Fresh Mint Tea with Honey	€ 4,50
Fresh Ginger Tea with Honey and Orange	€ 4,50
Seasonal Coffee (varies)	€ 6,00
Hot Chocolate*	€ 3,25
Hot Chocolate with Dark Rum*	€ 7,10
Babyccino	€ 2,00
Chococino	€ 4,00
Anise Milk	€ 4,00
Mulled Wine (if available)	€ 6,75

Upgrade Hot Beverages

Whipped Cream	€ 0,75
Oat Milk (if available)	€ 0,75
Monin Caramel Syrup	€ 0,75
Decaf	€ 0,50
Extra Espresso Shot	€ 2,00

Special Coffees

Brouw Coffee: with chocolate, cinnamon, and butterscotch liqueur	€ 9,00
Irish Coffee: with Jameson	€ 9,00
French Coffee: with Grand Marnier	€ 9,00
Italian Coffee: with Amaretto	€ 9,00
Spanish Coffee: with Tia Maria	€ 9,00
Licor 43 Coffee: with Licor 43	€ 9,00
Baileys Coffee: with Baileys	€ 9,00

Pastries

Apple Pie	€ 4,25
Brownie	€ 3,75
Zeeland Bolus (if available)	€ 3,50
Seasonal Pastry (if available)	from € 3,75



Cold Drinks

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
Apple Spritzer (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

Bottled Drinks

Purified, chilled still or sparkling water	€ 2,70 / 6,10
0.25L / 0.75L	€ 3,40
Royal Club Cassis / Tonic / Bitter Lemon	€ 4,00
Thomas Henry Tonic Water / Ginger Ale	€ 3,50
Rivella	€ 4,00
Orangina	€ 3,35
Fristi / Chocomel	€ 3,35
Apple Juice (Appelsap)	€ 3,60
Ice Tea Green	€ 5,50
Fentimans Ginger Beer	€ 3,80
Fritz-Spritz Bio Rhubarb Spritzer	€ 3,75 / 6,25

Smoothies made with Apple-Mango Juice

Strawberry-Banana	€ 7,00
Blueberry	€ 7,00

Homemade Lemonades, Free from Color and Flavor Additives

Lime, Ginger, and Mint	0.5L	€ 7,00
Dried Verbena, Fennel, and Orange	0.5L	€ 7,00

Kombucha, No Added Sugars

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

Draft Beers / Gezapftes Bier

Bavaria Pils	0.25L / 0.4L / 0.5L	€ 3,75 / 5,75 / 7,00
La Trappe Witte Trappist	0.3L / 0.5L	€ 5,50 / 7,75
La Trappe Dubbel		€ 5,75
Seasonal Beer (from)		€ 5,50

Bottled Beers 0.0 / Flaschenbier 0.0

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	€ 6,25
La Trappe Epos 0.0	€ 6,25
Liefmans 0.0	€ 4,75

Bottled Beers / Flaschenbier

Brewery Beer 'Our Own (White) Beer'	€ 5,50
La Trappe Blond	€ 5,75
La Trappe Tripel	€ 5,75
Zeeland Blonde, Dutch Bargain	€ 5,75
Bavaria Radler Lemon	€ 4,75
Swinckels' Superieur Pilsner	€ 4,75
Desperados	€ 5,50
Kriek Max	€ 5,75
Liefmans	€ 5,75
Ayinger Brau-Weisse 0.5L	€ 7,50
Omer	€ 5,75
Vedett IPA	€ 5,75
De Molen Op & Top IPA	€ 6,25
La Trappe Isid'or	€ 6,25
De Molen Hel & Verdoemenis STOUT	€ 6,75
Duvel 666	€ 6,25
Bottle of Seasonal Beer (from)	€ 4,50

Canned Beers from Schouwse Brouw

Zeemist (New England IPA, Not as Bitter as an IPA)	€ 6,75
Schouws Blond (Belgian Blonde)	€ 6,75
Diepzee (IPA, Citrus Flavor)	€ 7,25



White wines	
Braña Vieja Viura	€ 5,00 / 25,00
A fresh, pure, dry white wine with citrus aromas.	
Bereich Bernkastel Peter Meyer	€ 5,00 / 30,00
A crisp, mildly sweet Mosel wine.	
Epicuro, Pinot Grigio	€ 6,50 / 32,25
Ripe fruit flavors of peach and pear.	
Laurent Miquel Chardonnay Viognier	€ 7,00 / 35,00
A delightful glass of wine with a golden yellow color. 65% Chardonnay, 35% Viognier.	
Sancerre Langlois-Chateau	€ 8,50 / € 40,00
Notes of lemon and exotic fruit. Crisp with a beautiful acidity and a long finish.	

Red wines	
Braña Vieja Tinto	€ 5,00 / 25,00
Rich wine with a beautiful dark red color.	
Laurent Miquel Cabernet Sauvignon	€ 6,00 / 30,00
Rich red fruit and typical cassis flavor, with spices.	
Salentein Portillo Merlot	€ 7,50 / € 37,50
Ruby red, smooth, and full of fruit.	
Salentein Barrel Selection Malbec	€ 41,50
Wood-aged, heavier wine that pairs well with meat or cheese.	

Rosé wines	
Braña Vieja Garnacha-Rosé	€ 5,00 / 25,00
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 distinct aromas of strawberries and raspberries.	

Sparkling wines	
Own Bottle Prosecco Frizzante 0.2L	€ 6,50
Cava Clos Amador Brut Reserva Delicat	€ 45,00
A pleasantly dry Cava with elegant bubbles. Fruity and fresh, with aromas of green apple and a hint of ripe peach.	

Aperitifs	
Port Red / White	€ 4,00
Red Port 10 Years Old	€ 7,00
Sherry Dry / Medium	€ 4,00
Martini Red / White	€ 4,00

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

Domestic and Imported Spirits	
Young Genever / Berry Genever	€ 4,00
Old Genever / Vieux	€ 4,50
Bacardi / Brown Rum / Sambuca	€ 5,00
Jägermeister	€ 5,00

Whiskey	
Jameson / Jack Daniel's / Johnnie Walker black label	€ 7,00

Cognac	
Camus VS / Remy Martin VSOP	€ 5,00 / € 7,00
Calvados	€ 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 ****	€ 4,00
Schodu Gin with sea buckthorn and rosemary ****	€ 8,00
Damrak Gin 0.0 with ginger and orange ****	€ 6,50
**** Royal Club Tonic or Thomas Henry Tonic pairs well with this, but is not included in the price.	

Aperol Spritz	€ 7,75
Mojito Classic (Mint)	€ 9,75
Mojito Orange Cinnamon	€ 9,75
Mojito Classic (Mint) 0.0	€ 7,75
Mojito Orange Cinnamon 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?

... more and more businesses are choosing Brouw as a venue for meetings?

... even after 8 years, Brouwtuin continues to expand, and we have even added a new section?

... 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?

Breakfast BREAKFAST



Breakfast is served until 12:00 PM.

Plain Croissant Jam	€ 5,00
Buckwheat Pancakes Cashew Cream Blueberry Banana Coconut	€ 9,50
Yogurt Granola Apple Banana	€ 8,50

Lunch LUNCH

Lunch is served until 5:00 PM.

Lunch dishes

Bowls – salads & soups

Tomato-Pepper Soup Parmesan Basil Bread	€ 9,00
Eastern Chicken Soup Noodles Pak Choi Bean Sprouts Spring Onion	€ 11,75
Caesar Bowl Crispy Chicken Sunchoke Parmesan Endive	€ 17,25
Smoked Salmon Salad Horseradish Black Radish Red Beet Potato	€ 17,25

Sandwiches and more

Beef Croquettes From 'De Ambachterie' Mustard Butter White Bread	€ 10,25
Cheese Croquettes From 'De Ambachterie' Mustard Butter White Bread	€ 14,00
Open-Faced Sandwich 3 Free-Range Eggs Ham Bacon Cheese Lamb's Lettuce Onions White Bread	€ 12,50
Brouw Toastie Fenugreek Cheese Chicken Salami Mornay Sauce Vadouvan Mayonnaise	€ 13,25
Kimchi Toastie Cheddar Gruyère Kimchi Lime Mayonnaise Puffed Rice	€ 13,25
Beef Carpaccio House-Smoked Parmesan Truffle Mayonnaise Pancetta Bread	€ 17,00
Gravad Lax Marinated Salmon Toast Red Cabbage Horseradish Beets Shallot Citrus	€ 17,50
Homemade Focaccia Vitello Black Olive Pesto Parmesan	€ 17,00
Falafel Pita Yogurt Dip Salad Pomegranate	€ 11,00



Burgers served without fries

Chicken Burger Crispy Chicken Wasabi Mayonnaise Sriracha Sauce Pickled Ginger Peanut	€ 13,00
Beef Burger From 'Vleesboerderij Boot' Cheddar Tomato Red Onion Pickle	€ 13,00



Tapas TAPAS

All day

Sourdough Roll Roasted Black Garlic Butter	€ 4,00
Pappadum Crackers White Bean Dip Palm Kale Powder Buckwheat	€ 9,25
Forgotten Vegetables in Tempura 3 Cheese Cream Parmesan Buckwheat	€ 10,75
Nachos Tortilla Chips Tomato Salsa Cheddar Jalapeño Crème Fraîche	€ 12,50
Gyoza 7 Pieces Chicken Sesame Dip	€ 10,75
Cheese Board 5 Assorted Cheeses Homemade Bread Compote	€ 15,00
Kibbeling Fried Fish Ravigote Sauce	€ 10,00
Loaded Fries Limburg Stew Mayonnaise Shallot	€ 11,50
Cone of Fries Sauce of Choice	€ 4,95
Beef Bitterballen From 'De Ambachterie' 8 Pieces Mustard	€ 9,75
Mixed Snacks 12 Pieces Curry Mustard	€ 14,50
Tapas Platter Extensive Surprise Platter for 2 Persons	€ 35,00



Dinner

Dinner is from 5:00 PM.

Starters

Sourdough Roll Roasted Black Garlic Butter	€ 4,00
Tomato-Pepper Soup Parmesan Basil Bread	€ 7,00
Roasted Mackerel Sunchoke Spinach Capers Lemon	€ 16,25
Beef Tartare Ponzu Sauce Sesame Japanese Mayonnaise Shiso Pappadum	€ 15,50
Gravad Lax Marinated Salmon Red Cabbage Horseradish Beets Shallot Citrus	€ 15,50
Red Beet Burrata Red Cabbage Fig Leaf	€ 12,75



Main courses

Steak From the Thick Loin Red Cabbage Endive Sauce of Black Currant and Mustard Seed Potato Cream	€ 26,50
Farm Chicken Wing Satay Gravy Radicchio Pont Neuf	€ 23,50
Pork Collar Kale Pickled Mustard Gravy	€ 22,00
Cod Celery Root Beurre Blanc Herb Oil Endive Potato-Parsnip Puree	€ 26,50
Fish and Chips Battered Fish Salad Ravigote Sauce Fries	€ 17,50
Miso Eggplant Smoked Yogurt Grilled Pepper Sauce Coriander Dukkah	€ 18,50
Spicy Winter Carrot Curry Carrot Chickpeas Rice Pita	€ 21,50

Burgers served with fries

Chicken Burger Crispy Chicken Wasabi Mayonnaise Sriracha Sauce Pickled Ginger Peanut	€ 18,00
Beef Burger From 'Vleesboerderij Boot' Cheddar Tomato Red Onion Pickle	€ 18,00



Side Dishes: Perfect to Pair with Your Main Course!

Small Cone of Fries Mayonnaise	€ 4,50
Crispy Cauliflower Curry Sauce Smoked Almond	€ 8,25
Salad with Pumpkin Miso Mushrooms Cheese Crumble	€ 7,00
Roasted Beetroot Soy Leek Palm Kale Buckwheat	€ 8,25

Desserts

Brouw Cream Puff Tonka Bean Coffee Pistachio	€ 9,75
Caramelized Brioche Vanilla Macadamia Orange	€ 9,75
Cheese Board Compote Homemade Raisin-Nut Bread	€ 15,00
Chocolate Bar Puffed Rice Passion Fruit Coconut	€ 9,75

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.



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 and passionate! You can taste this in our comfort food. This is exactly why the Brouwtuin was created. It's incredibly inspiring to be able to grow our own vegetables and work with them. In this way, we stay inspired by what nature has to offer. For example, you can find the creativity of our chefs reflected in our 'Tafelen menu,' a menu based on the produce available in our garden at the moment, and thus on what the season has to offer. Even the little flower on your table comes, as much as possible, from that same garden!

In addition to the 'Tafelen menu,' we also have our seasonal menu. Although we aim to use as many vegetables from our own garden as possible, this is not always feasible due to the high number of guests at our pavilion. However, you can be certain that every vegetable grown in the Brouwtuin is incorporated into our dishes.

Follow us via @brouwtuin

KIDS MENU



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

Starters

Open-Faced Sandwich: Fried Egg, Ham, and Cheese	€ 5,50
Croquette on Bread	€ 5,50
Toastie with Ham and Cheese	€ 5,50
Poffertjes: Mini Pancakes with Powdered Sugar	€ 5,00
Plain Pancake	€ 7,25
Cheese or Bacon Pancake	€ 8,75

Appetizers

Tomato Soup with Bread	€ 4,75
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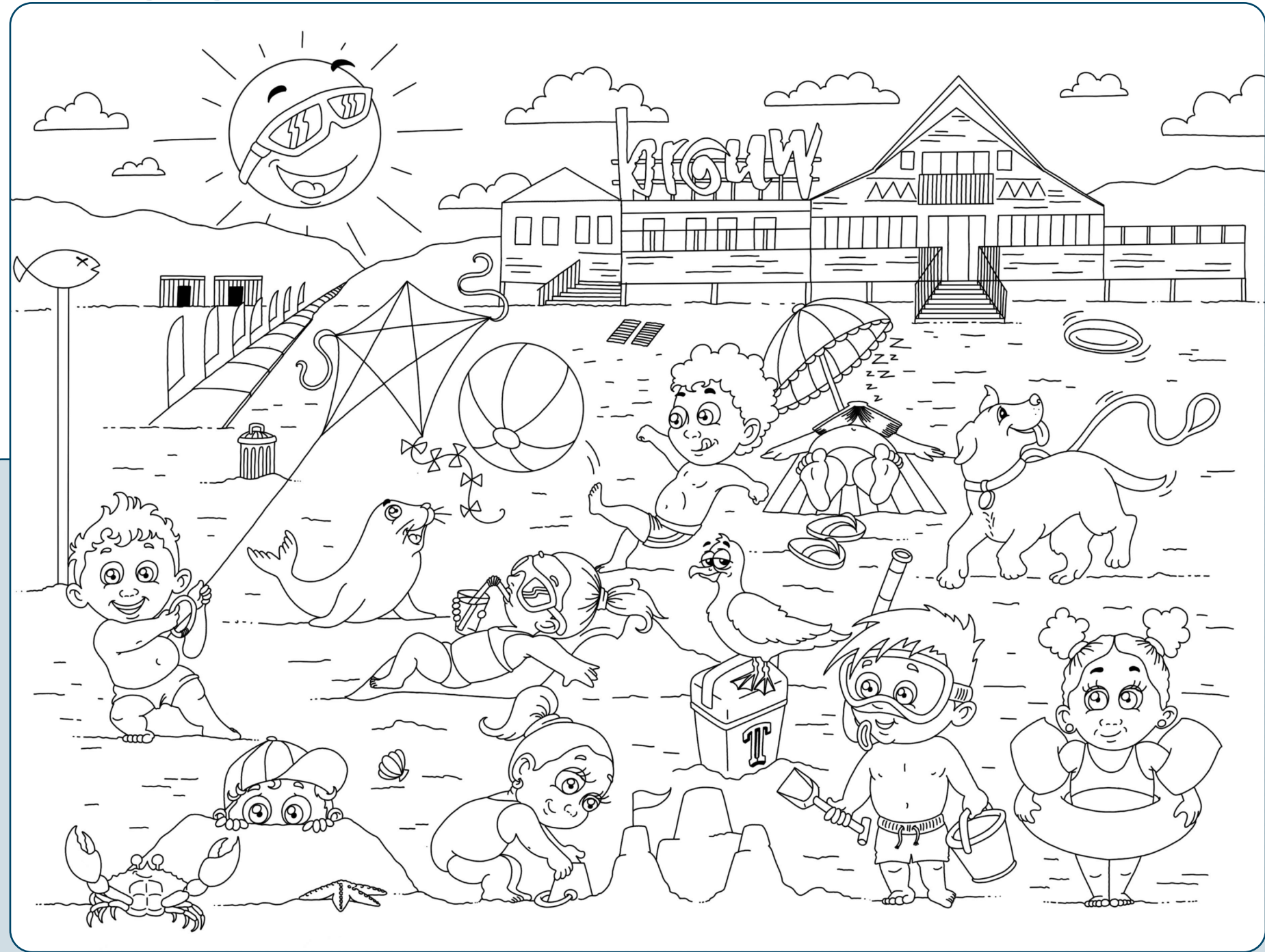
Main Courses (served on a frisbee with an ice cream card!)

Croquette, Frikandel, or Chicken Nuggets with Fries and Applesauce	€ 9,50
Pasta with Tomato Sauce and Parmesan	€ 9,50
Hamburger or Kibbeling with Fries and Applesauce	€ 14,25

Desserts

Mini Pancake with Vanilla Ice Cream and Chocolate Sauce	€ 7,50
Dame Blanche: Vanilla Ice Cream with Chocolate Sauce	€ 6,50
Poffertjes with Powdered Sugar	€ 5,00

COLORING PAGE





Employee in the spotlight

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!

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.



Big Green Egg

What kind of egg is this?

The Big Green Egg is a ceramic barbecue and the top outdoor cooker of the moment. Its unique shape and double-walled ceramic construction create hot air circulation inside the Big Green Egg. The temperature can be precisely controlled by adjusting the stainless steel air vent and cast iron regulator cap. Food cooks faster on the Green Egg, doesn't dry out, and retains both its nutrients and flavors. The high-quality ceramic, combined with

premium charcoal provides a unique flavor experience and extended burn time. Grilling, baking, cooking, stewing, smoking, and slow-cooking—everything from beautifully grilled, juicy meats to tender poached lobster, from crispy bread to the most refined desserts. There's nothing this ceramic outdoor cooker can't do!

From the kitchen of our beach pavilion, you'll regularly see dishes prepared on the Big Green Egg! Egg!



Meetings

Are you also someone who truly dreads those endless meetings? Within minutes, your focus is already gone. You find yourself annoyed by lengthy digressions on certain topics. And, of course, there are always those colleagues who feel the need to say something just to be mentioned in the minutes. Then there's the setting—a dull meeting room with a view of a jungle of office buildings.

Why not try something different? Refresh yourself and your colleagues by leaving that stuffy office meeting room behind! Book one of Brouw's meeting locations instead. A meeting with a view of the beach, with optional breaks for lunch, dinner, or outdoor activities—that's what effective gathering is all about.



Brouw Boven

Seas of Ideas

Not everyone is a true meeting enthusiast. In fact, most of us have moments when we feel like a “dead weight” in the room. That's why Brouw has set up a refreshing meeting space on the top floor, offering a stunning view of the beach.

This spacious, welcoming meeting room is equipped with all modern conveniences, including audio, projection, and presentation tools. A group lunch, drinks, or even a barbecue can be arranged directly from the restaurant. Let the seas of ideas flow!



Boardroom

Sometimes, meetings are a necessary, unavoidable evil. But if it has to happen, then not in a dull room with four walls and the feeling of being trapped in a completely uninspiring environment for hours. Meetings shouldn't only serve to pass on and discuss information—they should also strengthen the bond with your company or, for instance, with colleagues in your field.

The Boardroom was designed with all of this in mind. The décor is fresh, youthful, and dynamic, the view is magnificent, and the usage possibilities are endless. Combine your time indoors with invigorating beach activities, enjoy an excellent lunch, dinner, or a snack and drink afterward. In short, book the Boardroom when you need a fresh approach to gathering.

