

Strandpaviljoen Brouw

DRINKS

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BREAKFAST

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LUNCH

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DINNER

-

TAPAS

edition twelve
Summer 2025



Strandpaviljoen Brouw

The most beautiful dam in the Netherlands

The name Brouw is derived from the Brouwersdam. Known as “the most beautiful dam in the Netherlands,” it connects the islands of Goeree-Overflakkee and Schouwen-Duiveland, bringing together the best of the provinces South Holland and Zeeland. Our pavilion is located halfway along this dam, offering you the perfect place to immerse yourself in the tranquility of the vast natural surroundings.

Or take it literally—don’t forget your swimwear! Looking for more action? Our beach pavilion is also home to Beware Beach, a popular destination for beach and water sports enthusiasts for years. Whether you’re into (kite)surfing, stand-up paddleboarding (SUP), kite bugging, or land sailing, there’s plenty of adventure to be found.

Diet? Not in the mood for fish or meat?

Of course, Brouw is here to help!

Sometimes, following a diet is necessary—whether it’s due to an allergy, a medical condition, or a specific syndrome. Allergies, for example, are among the most underestimated health concerns.

That’s why at Brouw, we take your dietary needs very seriously. We’re happy to assist you! We have an allergen menu available, but feel free to discuss your preferences with our chef. Together, we’ll focus on what you can eat, rather than what you can’t.

Or perhaps you’re vegetarian, or just not in the mood for fish or meat today? We offer delicious vegetarian dishes on our menu, and many of our meals can be adapted to suit your preferences. However, during peak season, we’d appreciate it if you could let us know a day in advance.

Separate payments are unfortunately not possible

WiFi code: brouwgast

@strandpaviljoen.brouw

Drinks

Hot Drinks

Coffee (also decaf) / espresso	3.25
Double coffee / double espresso	5.50
Cappuccino / café au lait	3.75
Latte macchiato / flat white	4.10
Tea, various flavors (bags)	3.00
Fresh mint tea with honey	4.50
Fresh ginger tea with orange and honey	4.50
Seasonal special coffee	6.50
Hot chocolate	3.75
Hot chocolate with dark rum	7.10
Babyccino	2.25
Chococino	4.25

HOT DRINK UPGRADES

Whipped cream	0.80
Oat milk instead of regular milk	0.75
Monin caramel syrup	0.75
Decaf	0.50
Extra espresso shot	2.00

Pastries & Desserts

Apple pie	4.75
Homemade brownie	4.25
Zeeland bolus (if available)	4.00
Tuile filled with fresh soft ice cream	7.50
with a choice of strawberry (when in season/available) or stroopwafel/caramel	
Blueberry Muffin	4.25
Seasonal cake (if available) from	4.00
Brouw sundae, a changing ice cream sundae with the seasons	9.75

SPECIAL COFFEES

Brouw Coffee with chocolate, cinnamon, and babbelaar 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

Cold Drinks

POSTMIX

Pepsi cola / Pepsi cola Max	0.25L/0.35L/0.45L - 2.75/3.75/4.75
Sisi Orange / 7-up / Spezi	0.25L/0.35L/0.45L - 2.75/3.75/4.75
Apfelschorle	0.25L/0.35L/0.45L - 2.75/3.75/4.75
Lipton Ice Tea	0.25L/0.35L/0.45L - 3.50/4.50/5.50
Purified, chilled still or sparkling water	0.35L/0.75L - 3.00/5.95

BOTTLES

Sourcey Sparkling / Still	0.2L/0.75L - 3.00/6.50
Royal Club Tonic / Bitter Lemon / Rivella	3.75
Thomas Henry Ginger Ale / Tonic Water	4.00
Zeeuwse Cassis	3.75
Orangina	4.50
Fristi / Chocomel	3.50
Zeeuwse Apple Juice	3.75
Ice Tea Green	3.75
Fentimans Ginger Beer	6.00
Fresh Orange Juice (if available)	0.25L/0.45L - 4.50/8.00
Fristz Bio Rhubarb	4.75

MILKSHAKE'S

Strawberry	7.50
Chocolate	7.50

SMOOTHIES (made with mango/apple juice)

Strawberry and Banana	7.50
Blueberries	7.50

HOMEMADE LEMONADES (free from colorants and flavorings)

Strawberry and Lime	0.5L - 7.25
Lime, Ginger, and Mint	0.5L - 7.25
Watermelon, Cucumber, Lemon	0.5L - 7.25
Varied Iced Tea (if available)	0.5L - 7.25

KOMBUCHA (no added sugars)

Batu Ginger & Lemon	6.25
Batu Lime & Mint	6.25

Wines

WHITE WINES

Brana Vieja Viura	5.00 / 25.00
<i>A fresh, clean, dry white wine with citrus aromas</i>	

Bereich Bernkastel Peter Meyer	5.00/ 30.00
<i>A fresh, mildly sweet Moselle wine</i>	

Epicuro, Pinot Grigio 6.75/32.25
Ripe fruit of peach and pear

Laurent Miquel Chardonnay Viognier 7.50 / 35.00
A delightful glass of wine with a golden color
65% Chardonnay, 35% Viognier

Ramon Bilbao Verdejo Rueda SC 2023	9.00\40.00
<i>Aromas of passionfruit, anise, fennel, and tropical fruit</i>	

Sancerre Hubert Brochard 10.50 /55.00
Notes of lemon and exotic fruit. Crisp with a nice acidity and a long finish

SPARKLINKG WINES

Own Bottle of Prosecco Frizzante	0.2L - 6.50
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Cava Clos Amador Brut Reserva Delicat	45.00
<i>Fruity and fresh, aromas of green apple with a hint of ripe peach</i>	

RED WINES

Brana Vieja Tinto	5.00/ 25.00
<i>A rich wine with a beautiful dark red color</i>	

Laurent Miguel Cabernet Sauvignon 6.50 / 30.00
Cherry red wine with aromas of dark fruit and a subtle hint of oak

Epicuro Primitivo Puglia	7.50/37.50
<i>A violet-red, robust and fleshy wine with light and refined aromas.</i>	
<i>A pleasantly velvety taste, full and harmonious</i>	

Salentein Barrel Selection Malbec	41.50
<i>Wood-aged, heavier wine that pairs well with meat or cheeses</i>	

ROSÉ WINES

Brana Vieja Garnacha-Rosé 5.00/ 25.00
A refreshing, fruity rosé with aromas of red fruit

Roubine 'la Vie en rosé' Provence rose 7.50 / 37.50
This fresh rosé has an intense pink color with clear aromas of strawberries and raspberries

Drinks

Beers

DRAFT BEERS

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 Blond	5.75
Seasonal Beer / Rotating Tap	from 5.50

BOTTLED BEERS 0.0 & NON-ALCOHOLIC

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	6.75
La Trappe Epos 0.0	6.75
Corona Zero 0.0	5.75
Liefmans 0.0	5.25
Dutch Bargain Designated Dryver (can)	6.50

BOTTLED BEERS

Brouw Beer 'Our Own (Wheat) Beer'	5.50
La Trappe Dubbel	5.75
La Trappe Tripel	6.25
Bavaria Radler Lemon	4.75
Swinckels' Superior Pilsner	4.75
Corona	5.75
Kriek Max	5.75
Liefmans	5.75
Ayinger Brau-Weisse	0.5L - 7.50
Omer	6.00
Vedett IPA	5.75
La Trappe Isid'or	6.25
Duvel 666	6.25

LOCAL BEERS

Schouwse Brouw Zeezon Saison (can)	6.75
Schouwse Brouw Schouws Blond (Belgian Blonde) (can)	6.25
Solaes Landheer (Weizen) (bottle)	6.50



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 / Amici Limoncello	5.00
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DOMESTIC & INTERNATIONAL SPIRITS

Jonge Jenever / Bessenjenever	4.00
Oude Jenever / Vieux	4.50
Bacardi / Dark Rum	5.00
Jägermeister	5.00

WHISKEY

Jameson / Jack Daniel's / Johnnie Walker Black Label	7.00
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COGNAC

Camus VS / Remy Martin VSOP	5.00 / 7.00
Calvados	5.50

COCKTAILS

Monkey 47 Gin with Juniper and Orange Peel ****	8.00
Bulldog Gin with Lime and Clove ****	8.50
Gordon's Gin with Lemon ****	5.00
Schodu Gin with Sea Buckthorn and Rosemary	8.50
Damrak Gin 0.0 with Ginger and Orange	7.00

****Royal Club Tonic or Thomas Henry Tonic Water pairs well with these, not included in the price.

Moscow Mule	12.00
Basil Smash	13.00
Mojito Classic (Mint)	12.50
Mojito Passionfruit	12.50
Mojito Strawberry	12.50
Mojito Classic (Mint) 0.0	9.50
Mojito Passionfruit 0.0	9.50
Mojito Strawberry 0.0	9.50

Aperol Spritz	8.25
Limoncello Spritz	9.50

Facts & Trivia

Did you know that ...

- ... the beach at the Brouwersdam is becoming 'smoke-free'? This is a pilot project by the municipality and the pavilions.
- ... the Brouwersdam is the seventh structure of the Delta Works?
- ... the Brouwersdam is 6 km long?
- ... the businesses on the Brouwersdam collaborate through www.visitbrouwersdam.nl?
- ... we are proud of the products that come from our local surroundings?
- ... with a little wind, you can enjoy some really cool activities here (for young and old)?
- ... more and more companies are holding meetings at Brouw?
- ... after six years of Brouwtuin, we are still expanding and 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?
- ... in the evenings, it sometimes looks like a city here because this is the waiting area for ships heading to the Europoort?
- ... we love clean beaches, so our colleagues regularly pick up 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 / Lunch / Tapas

Breakfast

until 12:00 PM



Croissant	5.00
strawberry jam butter	
Croissant Salmon	12.50
smoked salmon cucumber dill ricotta	
Yogurt	8.50
homemade coffee granola seasonal fruit verbena	
Banana Pancakes	10.50
buckwheat cashew cream chia seeds	
Fried Eggs	10.50
nduja yogurt dukkah herbs sourdough bread	
Egg Benedict Ham	8.50
poached egg brioche Hollandaise sauce	
Egg Benedict Salmon	10.50
poached egg brioche Hollandaise sauce	
Blueberry Lemon Brioche	10.25
ricotta elderflower	



Lunch

until 5:00 PM

BOWLS – MEAL SALADS & SOUPS

Farmer's Leek Soup	11.50
sunflower seeds leek oil mint sourdough bread	
Tomato-Paprika Soup	9.50
Parmesan basil sourdough bread	
Quinoa Bowl	19.50
falafel smoked carrot almond dill yogurt lentils	
Caesar Bowl	18.50
lettuce pulled chicken croutons Parmesan Caesar dressing chicken skin	
Poké Bowl Brouw Style	19.50
salmon avocado radish nori wasabi vinaigrette sesame	

SANDWICHES & MORE

Egg & Bacon Sandwich	12.50
bacon ham cheese fried onions lamb's lettuce sourdough bread	
Beef Carpaccio	17.50
house-smoked carpaccio truffle mayonnaise pancetta Parmesan sourdough bread	
Focaccia	17.00
black olive Serrano ham pesto ricotta arugula	
Cheesy Leeks	13.50
Zeeland ham pickles sourdough	
Cheese Croquettes from the Ambachterie	14.50
mustard butter white bread	
Beef Croquettes from the Ambachterie	11.50
mustard butter white bread	
Kibbeling Sandwich	13.50
fried fish ravigotte sauce lemon sourdough bread	
Flatbread Falafel	13.50
beetroot hummus coleslaw yogurt herbs	
Croque Monsieur	12.25
aged cheese béchamel sauce ham Gruyère tomato-paprika dip white bread	
Cheesy Tuna Melt	13.25
cheddar mozzarella aioli pickled shallot whole grain bread	
Toasted Sandwich	13.25
roasted tomato stracciatella basil whole grain bread	

BURGERS (served without fries or salad)

Beef Burger from Vleesboerderij Boot	13.50
crispy lettuce tomato cheddar onion pickle	
Chicken Burger	13.50
wasabi mayonnaise cabbage cucumber sriracha pickled ginger peanuts	
Falafel Burger	13.50
beetroot hummus arugula coleslaw cucumber	

*Gluten-free bread instead of current bread? Unfortunately, we need to charge an additional fee for this.

Tapas – 'we like to share'

Available to order all day

Sourdough Bread	4.50
farmhouse herb butter	
Calamari	10.00
nduja dip lemon	
Charcuterie	17.50
3 types of cold cuts herb butter sourdough	
Nachos	13.50
tomato salsa cheddar jalapeño crème fraîche	
Spring Roll	10.50
stuffed rice paper rolls vegetable bouquet herbs Asian dressing	
Bruschetta	13.50
tomato basil ricotta focaccia aceto	
Shellfish	16.00
chili ginger herbs	
Crispy Chicken	13.50
kimchi mayonnaise furikake lime	
Cheese Platter	15.00
5 assorted cheeses homemade bread compote	
Kibbeling	12.00
200g battered fried fish ravigote sauce	
Bitterballen from De Ambachterie	9.75
8 pieces mustard	
Mini Snacks	14.50
12 pieces curry mustard	
Cone of Fresh Fries	6.50
with sauce of choice	
Brouw Fries	10.25
tomato compote eggplant garlic basil	
Tapas Platter	35.00
extensive surprise platter for 2 persons	









Dinner

Dinner

From 5:00 PM

Starters



Bread  	4.50
Farmhouse herb butter	
Butterfly Prawns	15.50
Salsa Macha chickpea herbs peanut	
North Sea Crab	22.00
Kohlrabi Granny Smith apple fennel salty greens	
Burrata 	13.50
Confit bell pepper olive tomato verbena almond za'atar	
Beef Carpaccio	13.50
House-smoked carpaccio truffle mayonnaise pancetta Parmesan sourdough bread	
Farmhouse Leek Soup 	9.50
Sunflower seeds leek oil mint sourdough bread	
Tomato-Pepper Soup  	7.50
Parmesan basil sourdough bread	

Main Courses




Perfect to pair with one of our side dishes. Dishes are not served with fries by default, except for Fish & Chips

Brouw Chicken Satay	18.95
Pickled vegetables prawn crackers peanut peanut sauce coriander	
Sirloin Steak	26.95
Broccolini potato green herbs red pepper jus	
Grilled Half Chicken	16.95
Herb butter lime	
Braised Veal Cheek	26.95
Broccolini peas green asparagus jus	
Sea Bass	26.95
Charred leek potato cavolo nero cider butter sauce	
Fish and Chips	19.50
Breaded fish salad ravigote sauce lemon fries	
Steamed or Stir-Fried Mussels (seasonal)	
Spicy Carrot Curry  	18.50
Lemongrass lime peanut pita	
Open Ravioli 	22.95
Peas spinach green asparagus dill beurre blanc	

BURGERS (served with fries)

Beef Burger from Vleesboerderij Boot	18.00
Crispy lettuce tomato cheddar onion bacon	
Chicken Burger	18.00
Crispy chicken wasabi mayonnaise sriracha sauce pickled ginger peanut	
Falafel Burger  	18.00
Beet hummus arugula coleslaw cucumber	

SIDE DISHES

Small Cone of Fries  	4.50
Mayonnaise	
Baby Potatoes  	7.00
Salsa verde brown butter	
Potato Croquettes from De Ambachterie 	7.00
Mayonnaise pickled mustard seeds	
Basmati Rice 	4.50
Za'atar crispy onions	
Kitchen Garden Salad  	6.00
Fresh herbs and vegetables from our own garden	
Grilled Pointed Cabbage 	9.00
Yellow curry black garlic nori	

Desserts


Cheese Platter 	15.00
Chutney house-made raisin nut bread	
Brouw Coupe	9.75
Seasonal ice cream sundae	
Rhubarb Clafoutis	9.75
Caramelized apple ice cream amaretto	
Dame Blanche Brouw Style	12.50
Vanilla dark chocolate	
Tuile Filled with Fresh Soft Serve	7.50
Choice of strawberry (seasonal) or stroopwafel/caramel	



Table Dining

€ 49,50 p.p.
from 2 pers.

Enjoy a total of 10 dishes served in 3 courses. These may include specialties from our menu, as well as unexpected creations from our chefs. Our kitchen is all about fresh ingredients, simplicity (in the best sense of the word), innovation, curiosity, and quality.

* Dining is by reservation only to ensure we maintain our high standards.



Brouw Table BBQ

€ 39,50 p.p.
from 2 pers.

Come and enjoy a barbecue with our mini Big Green Eggs! Per reservation, we will place a mini Green Egg at your table. Our chefs will be happy to prepare your BBQ package. We try to go with the season as much as possible, thinking of local suppliers first.

*Reserve the BBQ at least a day in advance so that we can prepare everything fresh. You can only BBQ per table from 2 persons. Please inform us in advance of any allergies.

A BBQ package consists of:

- 1 amuse
- Bread with spreads
- 2 salads with a nod to our Brew Garden
- Fresh fries
- 2 types of meat
- 2 types of fish
- 2 types of vegetables
- Changing seasonal dessert

Children's Menu



The children's menu can be ordered throughout the day up to 12 years old.

Smeared eggs with ham and cheese	5.50
Croquette on sourdough bread	5.50
Tosti with ham and cheese	5.50
Poffertjes with icing sugar	5.00
Pancake plain	7.25
Pancake cheese or bacon	8.75

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

STARTERS	
Tomato soup with sourdough bread	4.75
Watermelon	4.25
MAIN COURSES	
Croquette, frikandel or chicken nuggets with fries and apple sauce	9.50
Pasta with tomato sauce and Parmesan cheese	9.50
Hamburger or kibbles with fries and apple sauce	13.25
DESSERTS (for more ice creams, check our ice cream corner at the bar)	
Dame blanche with vanilla ice cream and chocolate sauce	6.50
Poffertjes with icing sugar	5.00

Dog's Menu

Your four-legged friend will also be pampered at Brouw

Bucket of water	Free
Chew bar medium	2.50
Chew bar large	4.50
Training sweets	1.00
Portion of dog treats	2.50
Dentastix	2.00

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



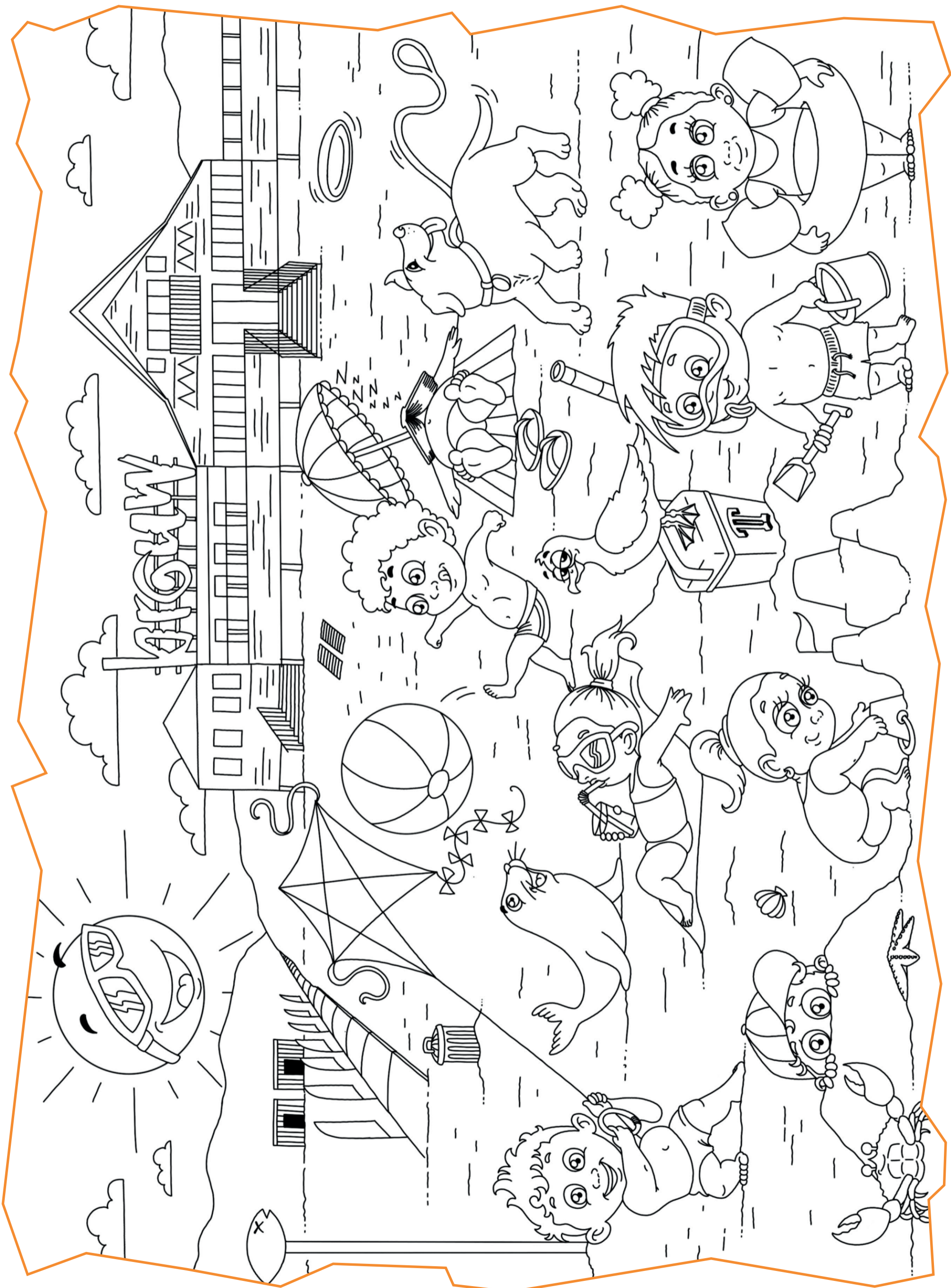
Deltagoud - From washing up to own business

Merel is now a familiar face behind the scenes at Strandpaviljoen Brouw, but her story began over a decade ago. At the age of 15, she started in dishwashing, progressed to waitressing, and soon discovered her passion for images. What started with a camera in hand on the beach grew into her own content marketing company: Deltagoud.

Merel literally and figuratively grew up at Brouw. With an eye for atmosphere, detail and experience, she effortlessly translates our vision into images. She still enjoys taking care of our marketing and shoots the images for the new menu twice a year.

We are proud of her development and grateful for the years of cooperation.

Colouring Page



Meetings at Brouw

Meetings at Brouw

Are you also someone who really hates those interminable meetings? Within just a few minutes, you are no longer focused? You are annoyed by the endless digressions on certain subjects. Always those colleagues who have to say something just to get a mention in the minutes. And then that environment, that dull meeting room with that view of that jungle of office buildings.

Come on, try something different! Refresh yourself and your colleagues and leave that dull meeting room in your office for once! Book one of Brouw's meeting venues. A meeting overlooking the beach, with possible breaks for lunch, dinner or outdoor activities, that will be an effective meeting.



Brouw Upstairs

Seas of ideas

Well, not everyone is a real meeting tiger. Indeed, almost all of us sit there like a "dead kitten" at times. That's why Brouw has set up a refreshing meeting room on the top floor with beautiful views of the beach.

The spacious, accessible meeting room is equipped with all modern conveniences such as audio, projection and presentation tools. Lunch, drinks and even a barbecue can be arranged from the restaurant. Let the seas of ideas flow!

Boardroom

Meetings are sometimes a necessary, unavoidable, evil. But if it has to be, then not in a dull room overlooking four walls and feeling trapped in a completely uninspiring environment for the next few hours. Meetings should not just be about passing on information and commenting, no meetings should also contribute to strengthening the bond with your company or with colleagues, for example.



The Boardroom takes all these things into account. The décor is fresh, young and challenging. The view is magnificent. The possibilities for use are innumerable. And combine that indoor seating with challenging beach activities, enjoy an excellent lunch, dinner or a drink and snack afterwards. In short, book the Boardroom if you are in need of a new-style meeting.

Beach Terrace

The beach terrace is celebrating its 5th anniversary this year! Because of the Corona pandemic, the municipality of Goeree-Overflakkee allowed us to realise our beach terrace and we are enormously grateful to them for allowing us to open it again this year.

With your feet in the sand

Your holiday feeling in your own country is now more appropriate than ever! And where better to do so than on the vast beaches of Brouwersdam? Parking is free and there's plenty of room for everyone.

And then with your bare feet in the sand, a drink in your hand, sunbathing, a bite to eat and feeling like you're on a beach holiday! With our extensive Brew terrace menu, there is something for everyone. From fruity smoothies, (virgin) cocktails and tasty special beers to burgers, sandwiches and tasty Zeeland fries.



Brouw VIP's

'The indispensable (washing) force behind the scenes at Brouw'

At Brouw, we are lucky to have our special team, and one of the most special members of it is undoubtedly Piet. He is 81 years young and has been with us every summer as a dishwasher for many years. But Piet is much more than that! He is a familiar face, both to us and to our guests, and we would therefore like to put him in the limelight.

Piet does not "work" because he has to, but because he wants to. 'I don't want to end up behind the geraniums,' he tells himself. And that is clearly evident! He loves the company of young people and always manages to hold his own among the younger generation. And let's face it, who doesn't know Piet? Everyone in the area has a story about him, and Piet knows everyone personally. A true Rotterdammer, having grown up between markets and auctions, he is a social animal with a passion for people.



A few years ago, Piet found his happiness again in love, as he married sweet Francisca again. Together they make a wonderful couple. Francisca is not only his mainstay, but also a busy woman. She organises a cosy parents' club every month and looks after a beautiful garden at their mobile home in Renesse. When she is busy doing odd jobs there again, Piet comes to Brouw to lend a hand. If the dishes seem to be becoming a mountain again, you know Piet is there to make everything spic and span again.

Piet always drives at his own pace, even at roundabouts he maintains his familiar speed - calm and purposeful. And despite his respectable age, he still has a keen eye for detail, both at work and in his spare time. After work, he likes to enjoy an ice-cold beer, especially while watching a (nice) game of football from his favourite club, Feyenoord.

Piet remains a real asset to our team, a reliable force that has been completing the summer season at Brouw for many years. We find it immensely impressive that he still gets so much pleasure from his work at this age. Piet, you make a big difference to all of us, and we hope you continue to work and enjoy many more years with us!

Dochter van de Molenaar

Dochter van de Molenaar (translated: Daughter of the Miller) is a micro bakery where Marije Vermeer (-Krijger) tries to surprise people with her sourdough.

The name says it all, Marije is a Miller's daughter. Her father Henk Krijger, together with his brothers, ran the family business Krijger Molenaars which has now been a household name for more than 100 years in Renesse, Zeeland, but also certainly the rest of the country. Compared to the competition, Krijger Molenaars was a relatively small flour mill, but because of consistent quality and personal service, the contacts with the bakers had always been good.

This is what Marije also wants to achieve with her loaves. By operating on a small scale, you can continue to guarantee quality and maintain contact with customers yourself.

The aim is to let people enjoy pure craftsmanship and love which you can taste back in the bread, but also certainly in our patisserie. It should feel like a getaway when you come to us on Saturday morning to get your bread and goodies for coffee, and then share it with the people around you.

'Dochter van de Molenaar' is tucked away in a barn in Noordwelle. The doors are open on Saturday mornings from 9am to 1pm. We believe that it should remain special to enjoy sourdough bread, which is why we choose to bake one morning a week.

During the vegetable garden season, we will sell vegetables from our own vegetable garden in addition to bread and patisserie.



For more information, visit www.dochtervandemolenaar.nl or follow our socials @dochtervandemolenaar



Local Suppliers



1. Strandpaviljoen Brouw

Location: Brouwersdam

Good, fresh, local & tasty food on the Brouwersdam.



2. Schouwse Brouw Bier

Location: Renesse, Zeeland

Locally brewed speciality beer with character. Schouwse Brouw provides Brouw with unique beers that perfectly fit the island feeling.



3. Solaes Bier

Location: Ouddorp, Goeree-Overflakkee

Artisanal and contemporary beer with a story. Solaes beers are on our menu because of their purity and regional roots.



4. Dochter van de Molenaar

Location: Noordwelle, Zeeland

Marije Vermeer traditionally bakes sourdough bread and patisserie in her micro bakery. With love for the craft and an eye for quality, she delivers fresh bread to Brouw every week - pure, local and with a story.



5. Brouw Moestuin

Location: Noordwelle, Zeeland

Our own kitchen garden where we lovingly grow seasonal vegetables, herbs and flowers. It doesn't get any fresher than this.



6. Neeltje Jans

Location: Stormvloedkering, Schouwen-Duiveland

Our regular supplier of sustainable mussels. Straight from the Oosterschelde, fresh and full of salty flavour - exactly as they should be.



7. Vleesboerderij Boot

Location: Kerkwerve, Zeeland

A local farm where respect for animals and nature is key. They supply the quality meat for our dishes.



8. I Love Zeeland

Location: Zeeland

Delivers sustainable, local apple juice, cassis, apfelschorle and other thirst quenchers - all 100% Zeeland and Definitely Zeeland certified.



9. Erik Murre

Location: Zeeland

Specialist in cheese and delicacies, with a sophisticated range of Dutch and international cheeses. For Brouw, Erik Murre selects the very best cheeses - with love, craftsmanship and a touch of Zeeland's pride.



10. Dutch Bargain

Location: Groede, Zeeland

Bold craft beers with guts and taste. Dutch Bargain's creations are an adventurous addition to our beer menu.



11. De Ambachterie

Location: Oostburg, Zeeuws-Vlaanderen

Artisanal croquettes and bitterballs, with pure ingredients and unique flavours. De Ambachterie stands for Pure, Passion and real Zeeuws Ambacht - and you can taste that at Brouw.



12. Schodu Gin

Location: Burgh-Haamstede, Zeeland

Schodu Gin delivers artisanally distilled gin with a Zeeland twist. Their refined gin is a fixture in our cocktails and gin tonics at Brouw.



BROUWERIJ
SOLAES
SINCE 1870

3

Schouwse
Brouw

2

1

SCHODU

12

5

4

DOCHTER VAN DE
MOLENAAR
D.M.



Boot
(VLEESBOERDERIJ)

7

Neeltje Jans
ZEEUWSE MOSSELEN
SINCE 1912



6



Kaas van
ERIK MURRE

9

I ♥
ZEELAND

8

B&C
ZEEUWS CRAFT BEER
NEVER DULL

10

11

DE AMBACHERIE

Working at the beach!

And that at 1 of the most beautiful places the Netherlands has to offer, the Brouwersdam. We are looking for school leavers, experienced people, people without experience and other sociable hard workers from 14/15 years old. Are you or do you know someone who enjoys working, who fits into a close-knit team and wants to earn extra money? Then contact us.

We are looking to strengthen our team with:

- Toppers for our beach terrace
- Staff member serving part-time
- Staff member serving on-call
- Staff member washing up part-time
- Staff member kitchen on-call
- Independent working chef or basic chef full-time

So... see you soon at Brouw!

Mail: info@brouw.nl

Telefoon: 0187 - 202 010

WhatsApp: 06 - 8260 1424

ask for Maarten Vermeer

strandpaviljoen

brouw

Stay up to date!



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