

Dessert

Cheese platter	€ 15,00
Assorted cheeses compote homemade bread	
Marinated strawberry	€ 10,40
Misérable biscuit strained yogurt citrus	
Tiramisu	€ 12,00
Brouw style mascarpone ladyfingers coffee	
Dame Blanche	€ 11,00
Homemade vanilla ice cream chocolate whipped cream	
Crème brûlée	€ 10,00
Vanilla red fruit	



Brouw BBq table

€ 44,50 p.p.

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Enjoy a cozy BBQ with our mini Green Eggs!
For each reservation, we place a mini Green Egg on your table.

Our chefs are happy to prepare your BBQ package. We try to follow the seasons as much as possible and therefore work with local suppliers whenever we can. Please reserve the BBQ at least one day in advance so we can prepare everything fresh. In case of less favorable or bad weather, the BBQ will take place under the covered area.

BBQ is available per table starting from 2 persons.

A BBQ package includes:

Bread with spreads

2 salads inspired by our Brouw Garden

Fresh fries with mayonnaise

3 types of meat

1 type of fish

2 types of vegetables

A seasonal dessert

Please inform us in advance of any allergies



Diner

Starting from 17:00

Starters

Rustic table bread  	€ 7,50
Whipped butter herb oil crispy onions	
Tuna sashimi	€ 14,50
Crispy filo pastry ricotta lemon fresh herbs pickles wasabi	
Roasted beetroot 	€ 12,50
Red fruit burrata buttermilk herb oil basil	
Carpaccio house-smoked on the BGE	€ 16,80
Truffle mayonnaise bacon parmesan fried capers bread	
Tomato-pepper soup  	€ 7,50
Parmesan foam basil bread	
Spinach-zucchini soup  	€ 9,50
Parmesan foam sunflower seeds herb oil bread	

Main Courses

(delicious to combine with one of our side dishes)

Brouw chicken satay	€ 21,50
Radicchio coleslaw prawn crackers peanuts peanut sauce cucumber fries	
Dutch steak	€ 29,80
Beef from Hoeve Rapenburg béarnaise sauce rustic seasonal vegetables	
Slow-cooked pork belly	€ 23,60
Unagi glaze potato terrine oriental crunch	
Caesar	€ 18,50
Romaine lettuce crispy chicken croutons parmesan Caesar dressing	
Beef burger	€ 19,95
Beef from Hoeve Rapenburg brioche cheddar tomato caramelized onion pickles fries	
Chicken burger	€ 19,95
Brioche crispy chicken kimchi mayonnaise pickles pickled red cabbage fries	
Falafel burger  	€ 19,95
Brioche pistou crispy lettuce za'atar pickled red cabbage fries	
Sea bass	€ 29,80
Antiboise potato mousseline lemon	

Diner

Starting from 17:00

Fish & Chips	€ 21,50
Breaded fish coleslaw ravigotte lemon fries	
Salmon burger	€ 19,95
Brioche sweet-sour cucumber ravigotte sauce crispy lettuce fries	
Mussels (boiled or wok-fried)	Day price
(seasonal)	
Miso eggplant  	€ 19,90
Crispy onion salsa unagi leafy greens citrus cream	
Baked sweet potato 	€ 23,95
Pointed cabbage rendang leafy greens crispy onion salsa	

Side dishes










Small cone of fries  	€ 4,50
Mayonnaise	
Potato terrine 	€ 6,80
Parmesan hazelnut	
Garden salad  	€ 5,50
Coarse herbs and vegetables from our own garden	
BBQ pointed cabbage  	€ 8,80
Herb cream sourdough crunch	
Breaded onion 	€ 8,80
Garlic onion crunch ricotta	
Homemade potato chips 	€ 6,50
Basil mayonnaise parmesan	

Table dining

€49.50 p.p. from 2 pers.

Dining is by reservation only.

We do this to ensure we maintain our quality.

A dinner for two, full of surprises.

You can enjoy a total of 10 dishes served to you over 3 courses.

These can be specialties from the menu, but also surprises from our chefs.

Our kitchen stands for fresh, simple (in the best sense of the word), innovative, curious, and high-quality cuisine.



English Menu

Unfortunately, separate payment is not possible.

Wifi code : brouwgast

 Strandpaviljoen.brouw

 Strandpaviljoen Brouw

Menu

strandpaviljoen brouw



Breakfast

Til 12:00

Croissant 	€ 5,95
Jam butter	
Yogurt 	€ 11,00
Homemade granola citrus cream fresh fruit	
Buckwheat pancakes 	€ 12,00
Fresh fruit cashew cream chia seeds	
Free-range eggs	€ 13,50
Bacon ham cheese fried onions herbs bread	
Egg Benedict with ham 	€ 10,50
Poached egg brioche hollandaise sauce ham	
Egg Benedict with salmon 	€ 12,50
Poached egg brioche hollandaise sauce salmon	
French toast 	€ 12,00
Brioche fresh fruit citrus cream	



Kids menu

The dishes from the kids' menu (up to 12 years old) can be ordered all day. Dishes served with fries come on a frisbee and include an ice cream voucher.

Egg with ham and cheese on bread	€ 6,25
Croquette on bread	€ 6,25
Ham and cheese toast	€ 5,50
Mini pancakes with powdered sugar	€ 5,00
Plain pancake	€ 7,25
Pancake with cheese or bacon	€ 8,75
Pancake with cheese and bacon	€ 9,50
Tomato soup with bread	€ 4,75
Croquette, frikandel, or chicken nuggets	€ 9,50
With fries and applesauce	
Pasta	€ 9,50
With tomato sauce and Parmesan cheese	
Fried fish (kibbeling)	€ 13,50
With fries and applesauce	
DESSERTS	
Dame Blanche	€ 6.50
With vanilla ice cream and chocolate sauce	

For more ice cream options, check our ice cream corner at the bar!

Lunch

Til 16:00

Bowls, Meal Salads & Soups

Spinach and zucchini soup  	€ 11,50
Parmesan foam sunflower seeds herb oil bread	
Tomato and bell pepper soup  	€ 9.50
Parmesan foam basil bread	
Tom kha kai	€ 13,50
Chicken coconut curry noodles coriander pak choi	
Caesar salad	€ 18,50
Romaine lettuce crispy chicken croutons Parmesan Caesar dressing bread	
Poké bowl Salmon	€ 21,50
Salmon wakame radish cucumber wasabi vinaigrette sesame furikake	
Poké bowl Tempeh  	€ 19,50
Tempeh wakame radish cucumber wasabi vinaigrette sesame furikake	
Poké bowl Crispy Chicken	€ 19,50
Crispy chicken wakame radish cucumber wasabi vinaigrette sesame furikake	

Sandwiches

Eggs on bread 	€ 13,50
Bacon ham cheese fried onions herbs bread	
House-smoked carpaccio on the BGE	€ 18.50
Truffle mayonnaise bacon Parmesan capers bread	
Burrata 	€ 16,00
Confit tomato olive pistou sunflower seeds fresh herbs bread	
Beef croquettes	€ 12,50
Mustard butter bread	
Cheese croquettes 	€ 14,50
Mustard butter bread	
Kibbeling sandwich	€ 14,50
Crispy lettuce fried fish ravigote sauce lemon bread	



vegetarisch



vegetarisch mogelijk



vegan



vegan mogelijk

Lunch

Til 16:00

Croque Madame	€ 13,50
Cheese mix egg ham truffle mayonnaise Parmesan fresh herbs	
Toasted Spicy Tuna	€ 13,50
Cheese mix tuna pickles shallot hot sauce sesame fresh herbs	
Burgers & More	
Beef Burger	€ 19,95
Brioche meat from Hoeve Rapenburg cheddar tomato caramelized onion pickles fries	
Chicken Burger	€ 19,95
Brioche crispy chicken kimchi mayonnaise pickles pickled red cabbage peanuts fries	
Falafel Burger  	€ 19.95
Brioche pistou crispy lettuce za'atar pickled red cabbage fries	
Salmon Burger	€ 19,95
Brioche sweet and sour cucumber ravigote sauce crispy lettuce fries	
Chicken Satay "Brouw"	€ 21,50
Radicchio coleslaw prawn crackers peanuts peanut sauce cucumber fries	
Fish and Chips	€ 21,50
Battered fish coleslaw ravigote lemon fries	

Prefer gluten-free bread instead of the standard bread?
Of course, that's possible. A small surcharge applies.



Tapas

available all day long

Tapas: We Love Sharing

Rustic table bread  	€ 7,50
200g whipped butter herb oil crispy onions	
Calamares	€ 14,50
Nduja dip lemon	
Crispy focaccia bread  	€ 13,50
Burrata confit tomato pistou olive	
Nachos 	€ 13,75
Romesco sauce cheddar jalapeño crème fraîche	
Pimientos de Padrón 	€ 10,00
Romesco sauce lemon	
Karaage Chicken	€ 13,50
Unagi lacquer furikake lime	
Cheese platter 	€ 15,00
5 rotating cheeses homemade bread compote	
Kibbeling 200g	€ 13,00
Fried fish ravigote sauce	
Bitterballen	€ 9,90
Beef 8 pieces mustard	
Bitter assortment	€ 14,50
12 pieces curry mustard	
Cone of fresh fries  	€ 6,50
Sauce of your choice	
"Frietje Brouw" 	€ 10,90
Basil mayonnaise tomato powder Parmesan	
Homemade potato chips  	€ 6,50
Basil mayonnaise Parmesan	
Tapas Platter <i>Starting from 12:00</i>	€ 37.50
Extensive surprise platter for 2 people	

Brouw garden

Vegetables from Our Own Garden

The Brouw Garden originated in Noordwelle (Schouwen-Duiveland), the same place where our office is located. It's a vegetable garden with vegetables, herbs, and flowers where the owners of Brouw find peace after the hectic pace at 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 Brouw Garden was created.

It's incredibly inspiring to grow our own vegetables and be able to work with them.

This way, we stay inspired by what nature has to offer.

For example, you can see the creativity of our chefs reflected in our "Tafelen menu," a menu based on the products that are available in our garden at that moment.