

SODAS, LEMONADES & JUICES

Sodas starting from	4.5
Fever-Tree Ginger Ale	5.5
Fever-Tree Ginger Beer	5.5
Fever-Tree Indian Tonic	5.5
Fever-Tree Pink Grapefruit	5.5
Fresh Orange Juice	6
Big Tom Tomato Juice	5.5
Passion Sensation passion fruit & club soda	6.5
Watermelon Wave watermelon & club soda	6.5
Cloudy Lemonade Sicilian lemons & club soda	6.5
Iced Pineapple Lemonade pineapple syrup with club soda	6.5
Iced Lemon-Mint Lemonade with club soda	6.5
Iced Berry-Lavender Lemonade with club soda	6.5
Iced Rose-Pear Lemonade with club soda	6.5
Homemade Iced Tea with club soda	6.5

HOT DRINKS

Hot drinks from	3.7
SPECIALS	
Caramel Macchiato	7.5
Chai Latte	6
Dirty Chai Latte	7
Matcha	7
Iced Caramel Coffee	7.5
Special Coffees Irish / French / Italian / Spanish / Frisian	9.5

BEERS

Heineken 0.25L	4.5
Heineken 0.5L	9
Paulaner Hefe-Weissbier 0.33L	6.5
Affligem Blond	6.5
Affligem Tripel	6.5
Affligem Belgisch Wit 0.0%	6.5
Desperados	6.5
Sol	6.5
Texels Skuumkoppe	7
Texels Skuumkoppe 0.0%	7
Heineken 0.0%	5
Amstel Radler 0.0%	5.5

DISCOVER OUR VERSATILE SPACES
FOR MEETINGS, EVENTS, AND MORE
ON OUR WEBSITE.

WWW.BLOOMINGDALEBEACH.COM



FOR QUICK SERVICE, YOU CAN
ALWAYS ORDER VIA QR



WHITE WINE

ITALY	
Pinot Grigio - Cielo '25	8/33
SPAIN	
Verdejo - Pasos de la Capula '24	8/33
Ossian - Organic Verdejo '23	75
AUSTRALIA	
Viognier - Langmeil Three Gardens '23	9/39
FRANCE	
Chardonnay - La Belle Angèle '24	8/33
Pinot Blanc - Wolfberger '23	37
Chablis - Domaine d'Elise '23	49
Meursault - Dupont-Fahn 'Les Vireuils' '23	75
Puligny-Montrachet - François Carillon '22	125
Chassagne-Montrachet - Simon Colin '23	135
Condrieu - Georges Vernay '23	135
Meursault 1er Cru - Les Bouchères Ballot-Millot '23	155
GERMANY	
Riesling - Van Volxem '23	37
SOUTH AFRICA	
Chenin Blanc - Stellenrust '24	42
USA	
Sauvignon Blanc - Bernardus '24 0.75L 1.5L	55/125
Chardonnay - Bernardus '23 0.75L 1.5L	55/125

ROSÉ WINE

ITALY	
I Muri - Negroamaro di Puglia '24	8/33
Cielo - Pinot Grigio Blush '24	9/37
SPAIN	
Mirada - Organic rosé, Bobal '24	35
Born Rosé - Organic rosé, Grenache '24	39
FRANCE	
Bernardus - Provence blend '24 glass/0.75L/1.5L/3L	10/45/110/245

RED WINE

SOUTH AFRICA	
Cabernet Sauvignon - Fish Wives Club '22	9/38
Merlot - Steenberg Catharina '20	40
SPAIN	
Rioja - Crianza Lagar de Bornos '24	9/38
ITALY	
Merlot - Cielo '23	8/33
Valpolicella - Ripasso, Palazzo Maffei '21	42
Barbera d'Alba - Piana Ceretto '23	48
Barolo - Prunotto '20	75
Amarone - 'Conte di Valle' '18	75
Brunello di Montalcino - Castiglione del Bosco '19	85
FRANCE	
Saint-Émilion - Château Barberousse '21	48
Lalande de Pomerol - Château de Bel-Air '22	55
Aloxe-Corton - Domaine Tollot-Beaut '22	85
USA	
Francis Coppola - Cabernet & Petit Verdot '23 Diamond Collection	55
Pinot Noir - Bernardus '23	65

CHAMPAGNES

Mumm Brut	100
Mumm Rosé	125
Perrier-Jouët Brut	125
Perrier-Jouët de Blancs	155
Perrier-Jouët Belle Epoque	350
Dom Pérignon 2013 Luminous 0.75L 1.5L	395/795
Dom Pérignon 2009 Rosé	695

BLOOMINGDALE

OPEN 365 DAYS A YEAR

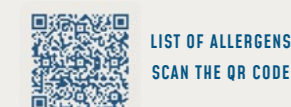
BLOOMINGDALE

BLOOMINGDALE – NEW COASTAL CUISINE

Imagine a journey along the world's coastlines — inspired by the richness of the sea and the lands that border it. Think of the incredible variety of flavors and preparations this brings. Few places offer more freedom than a kitchen by the beach — where cooking feels as effortless as the ocean breeze. Our menu captures that spirit, blending fresh, laid-back Dutch coastal style with the vibrant flavors and traditions of beach restaurants from around the world.

SHARED BITES & STARTERS

Sourdough Bread With Miso Butter (v)	9
Oysters (1 pc) with raspberry vinaigrette and lemon	5
Spicy Tuna Papadum with seared tuna, sriracha-lime mayonnaise, salad and sesame-soy mayonnaise	19
Shrimp in garlic-miso butter and chili	14
Bitterballen (6 pcs) with Savora mustard	9
Nachos & Cheese (v) with guacamole, jalapeño, tomato salsa & sour cream	17
Seabass Ceviche with citrus, coconut-flavored tiger milk, sweet potato purée and crispy corn	16
Korean Sticky Chicken with kimchi butter & chili	14
Labneh strained yogurt with caramelized onions, dates and sunflower seeds, served with bread	14
Gyoza (Chicken or Vegan) with mango salsa dip	15
Louwman's Smoked Carpaccio with rucola, Amsterdam-style pickles and tarragon mayonnaise	19
Roast Peking Duck	36



LIST OF ALLERGENS
SCAN THE QR CODE

SALADS

Flamed Tuna Lentil Salad with roasted beets, flamed tuna, tarragon and avocado salsa	24
Caesar (Vegetarian) with crispy chicken +4 smoked salmon +5	21
Watermelon Salad (v) with feta, cucumber, rucola, mint, pangrattato, basil oil and balsamic vinegar	21

YOUR CORPORATE/PRIVATE EVENT AT BLOOMINGDALE

Planning a beach BBQ with friends or colleagues, a company gathering, or looking for an inspiring venue for a business meeting in one of our meeting rooms?

Scan the QR code to check out the various options!



MAINS

Wild Argentinian Prawns with miso butter, chili, garlic, lime, scallions, and pangrattato	28
Steak Frites with puffed eggplant purée and salsa verde	32
Tuna Steak with teriyaki sauce and avocado salsa	32
Double Smashed Burger with mild Guajillo pepper, pickles, farmhouse cheddar, bacon & fries	24
Butterflied Oriental-Marinated Seabass with a coconut-lime sauce and sweet potato purée	32
Penne Arrabbiata with rucola and pangrattato burrata +4	24
Ravioli (v) with burrata, lemon and almond-sage butter	28

SWEETS

'Dutch Classic Coupe' with 2 scoops whipped cream +1	7
Affogato with vanilla ice cream	9
Lemon Cheesecake whipped cream +1	9
Chocolate Sticky Toffee Pie whipped cream +1	9
Crème Brûlée with orange and cinnamon	11
Crema di Fragola fresh strawberries with vanilla mascarpone cream & cantuccini	12
Add One (Extra) Scoop Of Ice Cream To Any Dessert	3.5

SIDES

Fries	7
Green Salad with mustard dressing	8
Truffle Fries with truffle mayonnaise and Parmesan cheese	9
Roasted vegetables	8
Roasted Roseval Potatoes with garlic, rosemary, and olive oil	9

COCKTAILS

Moscow Mule Grey Goose vodka, Fever-Tree ginger beer & lime	15
Bloody Mary Grey Goose vodka, Big Tom tomato juice	15
Skinny Bitch Grey Goose vodka, lime & sparkling water	14
Pornstar Martini Below 42 vodka, passion fruit, vanilla liqueur & egg white	14
Espresso Martini Grey Goose vodka, Kahlúa, espresso	14
Frozen Piña Colada Bacardi Carta Blanca, coconut water & pineapple juice	14
Paloma Patrón Tequila, Fever-Tree pink grapefruit & lime	14
Classic Gin & Tonic Bombay Sapphire gin, Fever-Tree Indian tonic & lime	12.5
Summer Gin & Tonic Bombay Sapphire gin, red fruit, Fever-Tree Indian tonic & lime	14
Hendrick's Gin & Tonic Hendrick's gin, Fever-Tree Indian tonic & cucumber	15
Amaretto Sour Disaronno, lemon juice	14
Negroni Bombay Sapphire gin, Campari, vermouth	14
Dark 'n Stormy Bacardi Spiced, ginger beer & lime	15
Pornstar Martini 0.0 non-alcoholic version of the Pornstar Martini	10
Strawberry Kiss 0.0 non-alcoholic strawberry cocktail with egg white	10
Virgin Paloma Martini Vibrante with Fever-Tree Pink Grapefruit	10

VIRGIN COCKTAILS

SPRITZES

St-Germain Elderflower Spritz refreshing St. Germain Elderflower liquor with prosecco and sparkling water	11
Martini Bellini Spritz with white peach liquor and prosecco	11
Lillet Blanc Spritz a fresh spritz with soft fruity notes of Lillet Blanc	11
Lillet Rosé Spritz delicate floral and fruity flavors from Lillet Rosé	11
Lillet Rouge Spritz rich and spicy spritz, with deep berry aromas of Lillet Rouge	11
Italicus Spritz with a citrusy taste of Italicus Bergamot	11
Ramazotti Limoncello Spritz with the sweet, refreshing lemon flavor of Ramazzotti Limoncello	11
Aperol Spritz	11

SANGRIA

All sangrias are made with Licor 43, cinnamon & fresh fruits

White Wine	37.5
Red Wine	37.5
Rosé Wine	37.5
Sangria Prosecco	37.5

BUBBLES

Prosecco	9/37
Mimosa	9

STELZ HARD SELTZERS

Raspberry	7.5
Lychee	7.5
Peach	7.5