

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	9.5
Irish / French / Italian / Spanish / Frisian	

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 rose - 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.

EARLY (UNTIL 11:30)

"Hangop" 13
strained yogurt with granola, fresh fruit and honey

Croissants [2 pcs] (v) 9
marmalade & farmer's butter

Avocado Toast 13
with poached eggs
add salmon +3 | bacon +3

French Toast 13.5
with fresh fruit, vanilla mascarpone cream, sugar and cinnamon

SWEETS (ALL DAY)

Apple Crumble Pie 6
whipped cream +1

Lemon Cheesecake 9
whipped cream +1

Chocolate Sticky Toffee Pie 9
whipped cream +1

Crema di Fragola 12
fresh strawberries with vanilla mascarpone cream & cantuccini

Affogato 9
with vanilla ice cream

Add One [Extra] Scoop Of Ice Cream To Any Dessert 3.5

LIST OF ALLERGENS
SCAN THE QR CODE



BREAD (FROM 11:30 – 16:30)

Oriental Beef Bloomingdale 19
with garlic sauce and pickled cucumber

Katsu Sando (Japanese toastie) 15
crispy chicken, coleslaw, soy-sesame mayonnaise, and sriracha-lime mayonnaise

Smashed Avocado (v) 16
burrata, chili oil, Parmesan cheese and rucola

"Beach Ball" 17
minced chicken with Thai satay sauce and piccalilli mayonnaise

Flamed Tuna Sandwich 18
glazed with teriyaki sauce, scallions, kimchi and sriracha-lime mayonnaise

Louwman's Smoked Carpaccio 19
with rucola, Amsterdam-style pickles and tarragon mayonnaise

SALADS (FROM 11:30 – 16:30)

Flamed Tuna Lentil Salad 24
with roasted beets, flamed tuna, tarragon and avocado salsa

Caesar (Vegetarian) 21
add crispy chicken +4 | smoked salmon +5

Watermelon Salad (v) 21
with feta, cucumber, rucola, mint, panko crumbs, basil oil, and balsamic vinegar

THE ALL-TIME CLASSICS (FROM 11:30 – 16:30)

Double Smashed Burger 24
with mild Guajillo pepper, pickles, farmhouse cheddar, bacon & fries

Tuna Steak 32
with teriyaki sauce and avocado salsa

Steak Frites 32
with puffed eggplant purée and salsa verde

Penne Arrabbiata 24
with rucola and pangrattato burrata +4

BITES (FROM 11:30)

Sourdough bread with miso butter (v) 9

Spicy Tuna Papadum 19
with seared tuna, sriracha-lime mayonnaise, salad and sesame-soy mayonnaise

Shrimp 14
in garlic-miso butter and chili

Bitterballen (6 pcs) 9
with Savora mustard

Nachos & Cheese (v) 17
with guacamole, jalapeño, tomato salsa & sour cream

Seabass Ceviche 16
with citrus, coconut-flavored tiger milk, sweet potato purée and crispy corn

Korean Sticky Chicken 14
with kimchi butter & chili

Labneh 14
strained yogurt with caramelized onions, dates, and sunflower seeds, served with bread

Gyoza (Chicken or Vegan) 15
with mango salsa dip

Oysters (1 pc) 5
with raspberry vinaigrette and lemon

SIDES

Fries 7

Green Salad 8
with mustard dressing

Truffle Fries 9
with truffle mayonnaise and Parmesan cheese

Roasted vegetables 8

Roasted Roseval Potatoes 9
with garlic, rosemary, and olive oil

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!



COCKTAILS

Moscow Mule 15
Grey Goose vodka, Fever-Tree ginger beer & lime

Bloody Mary 15
Grey Goose vodka, Big Tom tomato juice

Skinny Bitch 14
Grey Goose vodka, lime & sparkling water

Pornstar Martini 14
Below 42 vodka, passion fruit, vanilla liqueur & egg white

Espresso Martini 14
Grey Goose vodka, Kahlúa, espresso

Frozen Piña Colada 14
Bacardi Carta Blanca, coconut water & pineapple juice

Paloma 14
Patrón Tequila, Fever-Tree pink grapefruit & lime

Classic Gin & Tonic 12.5
Bombay Sapphire gin, Fever-Tree Indian tonic & lime

Summer Gin & Tonic 14
Bombay Sapphire gin, red fruit, Fever-Tree Indian tonic & lime

Hendrick's Gin & Tonic 15
Hendrick's gin, Fever-Tree Indian tonic & cucumber

Amaretto Sour 14
Disaronno, lemon juice

Negroni 14
Bombay Sapphire gin, Campari, vermouth

Dark 'n Stormy 15
Bacardi Spiced, ginger beer & lime

VIRGIN COCKTAILS

Pornstar Martini 0.0 10
non-alcoholic version of the Pornstar Martini

Strawberry Kiss 0.0 10
non-alcoholic strawberry cocktail with egg white

Virgin Paloma 10
Martini Vibrante with Fever-Tree Pink Grapefruit

SPRITZES

St-Germain Elderflower Spritz 11
refreshing St. Germain Elderflower liquor with prosecco and sparkling water

Martini Bellini Spritz 11
with white peach liquor and prosecco

Lillet Blanc Spritz 11
a fresh spritz with soft fruity notes of Lillet Blanc

Lillet Rosé Spritz 11
delicate floral and fruity flavors from Lillet Rosé

Lillet Rouge Spritz 11
rich and spicy spritz, with deep berry aromas of Lillet Rouge

Italicus Spritz 11
with a citrusy taste of Italicus Bergamot

Ramazotti Limoncello Spritz 11
with the sweet, refreshing lemon flavor of the Ramazotti Limoncello

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