

## SODA'S, LEMONADES & JUICES

Soda's starting from	4
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 with club soda	6.5
Watermelon Wave watermelon with club soda	6.5
Cloudy Lemonade Sicilian lemons & club soda	6.5
Cold Brew Lemonade coffee, sugarwater & club soda	7.5
Pure Cucumber refreshing cucumber syrup with 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
Home made iced tea	6.5
Coldbrew Lavender Tonic lavender extract with Indian Tonic & cold brew	9.5
Perfect Sunset lime juice, watermelon & Pink Grapefruit	9.5

FOR QUICK SERVICE YOU CAN  
ALWAYS ORDER VIA QR



## HOT DRINKS

Hot drinks starting 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 / Fryske	9.5
Ginger spiced latte	8
Fresh tea (create your own) cinnamon / star anise / mint / ginger / liquorice	4.5
Spiced tea ginger and fresh orange juice	6

## BEERS

Heineken 0,25L	4.5
Heineken 0,50L	9
Paulaner Hefe Weissbier 0,33L	6.5
Lagunitas IPA	7
Affligem Tripel	6.5
Texels Juttersbock	6.5
Affligem Dubbel	6.5
Sol	6.5
Heineken 0,0%	5
Amstel Padler 0,0%	5.5
Texels skuumkoppe 0,0%	6
Belgisch Wit 0,0%	6

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

WWW.BLOOMINGDALEBEACH.COM



## WHITE WINE

ITALY	
Pinot Grigio - Villa San Martino 'le Rive' '24	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 - Domain d'Elise '23	49
Meursault - Dupont-Fahn 'Les Vireuils' '23	75
Puligny Montrachet - Francois Carillon '22	125
Chassagne Montrachet - Simon Colin '23	135
Condrieu - 'George Vernay' '23	135
Meursault 1er Cru - Les Boucheres 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

## ROSE WINE

ITALY	
I Muri - Negroamora de Puglia '24	8/33
Cielo - Pinot Grigio Blush '24	9/37
SPAIN	
Mirada - organic rose, Bobal '24	35
Born rose - organic rose, Grenache '24	39
FRANCE	
Bernardus - Provence blend '24 glas/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, Pallazo Maffei '21	42
Barbera d'Alba - 'Piana' Ceretto '23	48
Barolo - Prunotto '20	75
Amarone - 'Conte di Valle' '18	75
Brunello di Montalcino - Castiglioni del Bosco '19	85
FRANCE	
St. Emilion - Château Barberousse '21	48
Lalandal de Pomerol - Château de Bel Air '22	55
Aloxe-Corton - Domaine Tollot-Beaut '22	85
USA	
Francis "Coppola" - Cabernet & Petit Verdun '23 "Diamond collection"	55
Pinot Noir - Bernardus '23	65

## CHAMPAGNES

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

# BLOOMINGDALE

OPEN 365 DAYS A YEAR

BLOOMINGDALE

## BLOOMINGDALE – NEW COASTAL CUISINE

Imagine a journey along the world's coasts. Inspired by the richness of the sea and its hinterlands, imagine the diversity in preparation and flavor this brings. There's hardly more freedom to be found in a kitchen — almost like cooking on the beach. This cuisine combines our fresh, relaxed approach with the popular flavors and styles of beach restaurants worldwide.

### DISCOVER OUR NEW COASTAL CUISINE

Team Bloomingdale

### EARLY (UNTIL 11:30)

**“Early birds bowl” our all-time classic** [v] 12  
yogurt, granola, fruit, sea buckthorn & honey

**Croissants** [2 pcs] [v] 8  
marmalade & butter

**Avocado Toast & Poached Egg** [v] 12  
(+ smoked salmon/bacon +3)

**Oeufs Brouillés** [v] 14,5  
scrambled eggs on a slice of brioche, onion salsa, tomato & parsley  
bacon +2,5 | cheese +2,5

### SWEETS (ALL DAY)

**Dutch Apple Crumble Pie** 5,5  
(+ whipped cream +1)

**Boston Lemon Cheesecake** 9  
(+ whipped cream +1)

**Cinnamon Roll** 6

**Pastel de Nata** 5

**Affogato - Illy meets IJscuyppje** 9  
vanilla or ‘bokkepootjes’ ice cream

LIST OF ALLERGENS

SCAN THE QR CODE



### BREAD (FROM 11:30 – 16:30)

**Poulet Royale** 15  
miso glazed chicken on a potato bun  
with pickled dry salad

**Smoked Beets** [v] 14  
roasted sunflower seeds, butterhead lettuce  
& herb cream

**Katsu Sando** [Japanese toastie] 15  
breaded chicken, cabbage, tonkatsu sauce

**Focaccia Stracciatella** [v] 15  
tomato relish, buffalo cream, capers, pesto

**Focaccia Carpaccio** 15  
Dutch beef with fried capers, parmesan  
& truffle mayonnaise

**“Beach Ball”** 16  
spiced Dutch meatball, spicy mustard  
& rich gravy

### SALADS (FROM 11:30 – 16:30)

**Tuna salad** 24  
tataki of tuna, raddish, pickled vegetables,  
red pepper, wasabi mayonnaise & baby gem

**Caesar** [vegetarian available] 21  
whole romaine lettuce, parmesan,  
Caesar dressing, capers pickled onion  
& anchovies  
breaded chicken +4 | gambas +5

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

**Double Smashed Burger** 24  
with Guajillo pepper (non-spicy), pickles,  
farm house cheddar, bacon & fries

**Butterflied Seabass “from the grill”** 32  
French-style with lemon butter, patatas bravas,  
aioli & sugarsnaps

**Steak Frites** 32  
grilled steak, served with salad, fries, mayonnaise  
& Bordelaise sauce

**Pacific Tuna Steak** 32  
with tomato tartare, seasonal vegetables, parsnip purée  
& pomegranate sauce

### BITES (FROM 11:30)

**Sourdough bread & aioli** [v] 9

**Pata Negra** [80g] 23  
with toast & tomato

**Garlic Shrimp “Pil Pil” & Toast** 14

**Bitterballen** [6 pcs] 9  
with Savora mustard

**Nachos & Cheese** [v] 17  
with jalapeño, tomato salsa & sour cream

**Boquerones al Vinagre** 8,5  
with toasted focaccia bread

**Korean Sticky Chicken** 14  
with kimchi butter & chili

**Tuna Tataki** 16  
with dashinomoto, furikake, wasabi lime mayonnaise  
& a gel of soya

**Tostada Ceviche** 14,5  
with leche de tigre, pear, red peppers, fried corn & coriander

**Pan con Tomate** [v] 9  
with thin sliced toasted focaccia bread

**Grilled Scallops** 16  
with sesame dashi & terragon

## OYSTERS (FROM 11:30)

**“IRISH” MOR**  
smoked shiso & soy vinaigrette  
5

### OPENING HOURS ICECREAM SHOP



April 15th - Sept. 15th  
open 7 days a week  
12PM - 9PM

Sept. 15th - April 15th  
Friday 4PM - 9PM  
Saturday & Sunday 12PM - 9PM

### COCKTAILS

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

**Bloody Mary** 15  
Grey Goose vodka, Big Tom tomato juice

**Pornstar Martini** 14  
Below 42 vodka, passionfruit,  
vanilla liqueur & egg white

**Espresso Martini** 14  
Grey Goose vodka, Kahlua, espresso

**Paloma** 14  
Patron Tequila, Fever-Tree pink grapefruit  
& egg white

**Classic Gin & Tonic** 12,5  
Bombay Sapphire gin, Fever-Tree Indian  
tonic & egg white

**Hendricks Gin & Tonic** 15  
Hendricks gin, Fever-Tree Indian tonic  
& egg white

**Old Fashioned Tiramisu** 15  
tiramisu liqueur, coffee, whipped cream  
& cacao

**Winter Dark 'n Stormy** 15  
ginger shot, Bacardi 8 yrs rum, sparkling  
water & lime

**Amaretto Sour** 14  
Disaronno, Angustura bitter, lemon juice  
sugar syrup & egg white

**Negroni** 14  
Gin, red vermouth & Campari

### 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

**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 citrusy taste of Italicus Bergamot

**Ramazotti Limoncello Spritz** 11  
with a sweet and refreshing lemon flavor of  
the Ramazotti Limoncello

**St. Germain Spritz** 11

**Aperol Spritz** 11

### PITCHERS

**Winter Dark 'n Stormy** 75  
ginger shot, Bacardi 8 yrs rum, sparkling  
water & lime

**Cosmopolitan** 75  
Grey Goose vodka, Triple sec,  
cranberry juice, sprakling water & fresh fruit

### SANGRIA

All sangrias are made with Liqor 43,  
cinnamon & winter fruits

**White wine** 37,5

**Red wine** 37,5

**Rosé wine** 37,5

### BUBBLES

**Prosecco** 9/37

**Mimosa** 9

**Sangria prosecco** 37,5