SODAS, LEMONADES & JUICES

Fever-Tree Drinks 5.5
Ginger Ale / Ginger Beer / Indian Tonic / Pink Grapefruit

Fresh Orange Juice 6.5

Fresh OJ Detox 7.5
fresh orange juice with ginger

Big Tom Tomato Juice 5.5

Ginger Glow 6.5
ginger, passion fruit & club soda

Passion Sensation 6.5
passion fruit & club soda

Watermelon Wave 6.5
watermelon & club soda

Cloudy Lemonade 6.5
Sicilian lemons & club soda

Iced Pineapple Lemonade 6.5
pineapple syrup with club soda

Iced Lemon-Mint Lemonade 6.5
with club soda

Iced Berry-Lavender Lemonade 6.5
with club soda

Iced Rose Pear Lemonade 6.5
with club soda, rose, cardamom, pear & apple

Homemade Iced Tea 6.5
with club soda

Various bottled sodas available

TEA SELECTION

Classic Tea 4
(Earl Grey/ rooibos/ green)

Spiced Tea 6.5
with ginger and fresh orange juice

Fresh Tea (Create Your Own) 4.75
with cinnamon/mint/ginger/anise/licorice (combinations possible)

ILLY COFFEE SELECTION

Various Coffees, Lattes & More From 3.7

BARISTA'S CHOICE

Our Favorite Coffee Creations

Caramel Macchiato 7

Dirty Chai Latte 7

SEASONAL SIPS

Hot Chocolate 4.5

Glüwein 6.5

BEERS

Heineken 0.25L 4.75

Heineken 0.5L 9

Paulaner Hefe-Weissbier 0.33L 7.5

Affligem Blond 8

Affligem Dubbel 8

Affligem Tripel 8.5

Sol 7

Texels Skuumkoppe 8

Texels Jutters Bock 8

ALCOHOL-FREE BEERS

Texels Skuumkoppe 0.0% 7

Heineken 0.0% 5

Amstel Radler 0.0% 5.5

Affligem Belgisch Wit 0.0% 6.5

FOR QUICK SERVICE, YOU CAN ALWAYS ORDER VIA QR

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

WWW.BLOOMINGDALEBEACH.COM



WHITE WINE

FRANCE

Chardonnay - La Belle Angèle '24 8.5/35

Pinot Blanc - Wolfberger '23 39

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

SPAIN

Viura/Sauvignon Blanc - Indivious 8.5/35

Verdejo - Belondrade Quinta Apolonia 55

ITALY

Pinot Grigio - Cielo '25 8.5/35

AUSTRALIA

Viognier - Langmeil Three Gardens '23 10/38

GERMANY

Riesling - Van Volxem '23 39

SOUTH AFRICA

Chenin Blanc - Stellenrust '24 42

USA

Sauvignon Blanc - Bernardus '24 55/125
0.75L | 1.5L

Chardonnay - Bernardus '23 55/125
0.75L | 1.5L

ROSÉ WINE

ITALY

I Muri - Negroamaro di Puglia '24 8.5/35

Cielo - Pinot Grigio Blush '24 10/38

SPAIN

Mirada - Organic rosé, Bobal '24 40

Born Rosé - Organic rosé, Grenache '24 40

FRANCE

Bernardus - Provence Blend '24 11/48/110/245
(glass/0.75L/1.5L/3L)

RED WINE

ITALY

Merlot - Cielo '23 8.5/35

Valpolicella - Ripasso, Palazzo Maffei '21 42

Barbera d'Alba - Piana Ceretto '23 48

Barolo - Prunotto '20 85

Amarone - 'Conte di Valle' '18 75

Brunello di Montalcino - Castiglion del Bosco '19 95

SOUTH AFRICA

Cabernet Sauvignon - Fish Wives Club '22 8.5/35

Merlot - Steenberg Catharina '20 40

SPAIN

Rioja - Crianza Lagar de Bornos '24 10/38

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 110

Mumm Rosé 125

Perrier-Jouët Brut 125

Perrier-Jouët Blanc de Blancs 155

Perrier-Jouët Belle Epoque 350

Dom Pérignon 2013 Luminous 395/795
(0.75L | 1.5L)

Dom Pérignon 2009 Rosé 695

BLOOMINGDALE

OPEN 365 DAYS A YEAR

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.

BREAKFAST (UNTIL 11:30)

Croissants (2 pcs) (v) 9
marmalade & farmhouse butter

Apple and Vanilla Quark 13.5
creamy vanilla and lemon quark with warm apple, crunchy speculaas granola and toasted almonds

NY Roll with Poached Egg 16
with avocado salsa
add salmon +3 | bacon +3

Breakfast Katsu Sando 16.5
golden toasted milk bread with a fluffy mirin omelette, coleslaw, tonkatsu sauce, sriracha mayonnaise and soy-sesame mayonnaise

SWEET TREATS (ALL DAY)

Apple Crumble Pie 6.5

Cake of the Day 9
a changing selection of cakes, ask us about today's cake

Rocky Chocolate Pie 9
chocolate pie with salted caramel and vanilla ice cream

Affogato 9
with vanilla ice cream

Add One (Extra) Scoop Of Ice Cream To Any Sweet Treat 3.5

Add Whipped Cream To Any Sweet Treat 1

LIST OF ALLERGENS
SCAN THE QR CODE

SANDWICHES (11:30 – 16:30)

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

Louman's Smoked Carpaccio 19
smoked beef with rucola, truffle mayonnaise, grana cheese and homemade crostini's

Rendang Sandwich 19
slow-braised beef rendang with pickled cucumber, lime mayonnaise and crispy shallots

Teriyaki Salmon Bun 19
brioche bun with flame-seared salmon, teriyaki sauce, yuzu mayonnaise and furikake

SOUPS & SALADS (11:30–16:30)

Soup of the Day 12
daily changing soup with a slice of bread, ask us about today's favorite

Roasted Tomato Soup 11.5
with mascarpone, basil and slice of bread

Little Gem Caesar Salad 21
with boiled egg, bacon, anchovies and capers
(smoked salmon / crispy chicken + €4.00)

Oven Baked Goat Cheese Salad 22
with honey and thyme, roasted beetroot, pear, caramelised walnuts and balsamic dressing

Flamed Salmon Salad 24
with green lentils, roasted pumpkin, oyster mushrooms, pickled red onion and sesame-soy vinaigrette

THE ALL-TIME CLASSICS (11:30 – 16:30)

Double Smashed Burger 24
with mild guajillo pepper, pickles, farmhouse cheddar, bacon and fries

Grilled Tuna Steak 32
with teriyaki sauce and avocado salsa

Steak Frites 32
sliced grilled bavette with béarnaise sauce and a little-gem salad

Miso Cod Bloomingdale 32
marinated in miso, mirin and sake, oven-caramelised and served with cauliflower purée, roasted cauliflower, lime and coconut cream sauce

BITES (11:30-LATE)

Sourdough with beurre maître de Paris 9

Bitterballen (6 pcs) 9

Korean Sticky Chicken 15
with spicy chili sauce

Gyoza (Chicken or Vegan) 15
with soy, sesame and mango dipping sauce and spring onion

Prawns Pil Pil 17.5
prawns in garlic and chili oil with smoked paprika, lemon, parsley and crispy chorizo, served with toasted sourdough

Tuna Carpaccio 21
mango papaya salsa and pickled vegetables

Nachos & Cheese To Share (v) 21
with jalapeños, tomato salsa & sour cream

Louman's Smoked Beef Carpaccio 21
truffle mayonnaise, pickled beech mushrooms, mature cheese, crispy shallots and watercress

Oysters (6/12pcs) 27.5/55
with raspberry vinaigrette and lemon

SIDES (11:30-16:30)

Fries 7

Sweet Potato Fries 9

Green Salad 9

Grilled Winter Vegetables 9

Parmesan and Truffle Fries 9.5

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 15
Grey Goose vodka, lime & sparkling water

Pornstar Martini 14.5
Below 42 vodka, passion fruit, vanilla liqueur & egg white

Espresso Martini 14.5
Grey Goose vodka, Kahlúa, espresso

Bianco Sour 14.5
Adriatico bianco, lemon, sugar syrup, foamer

Tira Me Up 14.5
Advocaat, espresso, amaretto, cream

Paloma 15
Patrón Tequila, Fever-Tree pink grapefruit & lime

Winter Dark 'n Stormy 14.5
Bacardi Spiced, ginger beer, ginger, lime

Amaretto Sour 14.5
Disaronno, lemon juice

Negroni 14.5
Bombay Sapphire gin, Campari, vermouth

Margarita on the Rocks 15
Patron Tequila, lime & lemon juice and extracts of oranges

GIN & TONICS

Classic Gin & Tonic 13.5
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

Hendrick's Peppercorn Gin & Tonic 15
Hendrick's gin, Fever-Tree Indian tonic, pink peppers & lime

VIRGIN COCKTAILS

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

Virgin Paloma 10
Martini Vibrante with Fever-Tree Pink Grapefruit

Ramazzotti 0.0% 10
Aperitivo Arancia Orange

SPRITZES

St-Germain Elderflower Spritz 11.5
refreshing St. Germain Elderflower liqueur with prosecco and sparkling water

Lillet Blanc Spritz 11.5
a fresh spritz with soft fruity notes of Lillet Blanc

Lillet Rosé Spritz 11.5
delicate floral and fruity flavors from Lillet Rosé

Lillet Rouge Spritz 11.5
rich and spicy spritz, with deep berry aromas of Lillet Rouge

Italicus Spritz 11.5
with a citrusy taste of Italicus Bergamot

Ramazzotti Limoncello Spritz 11.5
with the sweet, refreshing lemon flavor of Ramazzotti Limoncello

Aperol Spritz 11.5

BUBBLES

Prosecco 9/37

Mimosa 9

Note: Do you smoke? Please ask our staff for an ashtray.