

- OPEN WINES -		
White Wines		
Pictor, Sauvignon Blanc	glass	bottle
Chili Central Valley - light - fresh - apple	€ 5,75	€ 29,95
Forte Alto, Pinot Grigio	€ 6,75	€ 31,00
Italy Dolomites - juicy - white fruit - chamomile		
Ant Cime, Chardonnay	€ 7,25	€ 33,50
France Pays d'Oc - full-bodied - creamy - vanilla		
Le Versant, Viognier	€ 7,50	€ 34,50
France Languedoc - fruity - apricot - flowers		
Rosé Wines		
Forte Alto, Pinot Grigio Rosé	€ 5,75	€ 29,95
Italy Dolomites - soft - fresh - raspberry		
Estandon Gris de Seigneurs, Cinsault en Grenache Rosé	€ 6,75	€ 31,00
South France, Provence - pale pink - strawberry - minerals perfect "Beach Rosé"!		
Le Versant, Grenache Rosé	€ 7,50	€ 34,50
South France Pays d'Oc - full-bodied - spicy - juicy		
Red Wines		
Pictor, Merlot	€ 5,75	€ 29,95
Chile Central Valley - light - juicy - cherries		
Le Versant, Cabernet Sauvignon	€ 7,25	€ 33,50
South France, Pays d'Oc - full-bodied - spicy - pepper		

- WHITE WINES -		
Is this it, Gruner Veltliner		€ 34,50
Hungary, Dél-Pannónia - young - white pepper - citrus		
False Bay, Chenin Blanc		
South Africa, Coastal Region - ripe - stone fruit - lime		€ 35,50
Pinos Claros, White Rioja Viura		
Spain, Rioja - aromatic - floral - peach		€ 36,50
FOR THE TRUE WINE LOVERS		
La Chablisienne, le Finage Chablis and Chardonnay		€ 57,50
France, Burgundy - minerals - spicy		
Champault, Sancerre and Sauvignon Blanc		
France, Loire - fresh - apple - lime		€ 62,50

- ROSÉ WINES -		
Le Versant, Grenache		€ 34,50
South France, Pays d'Oc - full-bodied - spicy - juicy		
Château Miraval, Rosé		€ 62,50
Provence, France: fresh - juicy - red fruit - beautiful Provence Rosé		
- RED WINES -		
Pinos Claros, Rioja Crianza		€ 37,50
Spain, Tempranillo - powerful - vanilla - soft		
Integro, Primitivo		€ 38,00
Italy, Puglia - full-bodied - plums - cocoa		
Le Versant, Pinot Noir		€ 39,50
South France, Pays d'Oc - light - blackberries - juicy		

- CHAMPAGNE AND SPARKLING -		
Jeeper, Champagne		€ 87,50
France - sparkling - exotic fruit - vanilla		
Covides, Cava L'Anae Brut	€ 7,00	€ 31,50
Spain, Penedès - sparkling - white flowers - minerals		

- DESSERT WINES AND PORT -		
Dessertwine Firmian Moscatel	€ 6,50	
Pocas, White, Ruby or Tawny - Douro, Portugal	€ 7,00	
Pocas, LBV - Douro, Portugal	€ 8,50	

- COFFEE -		
Irish (Whiskey), Italian (Amaretto), French (Cointreau), Spanish (43) or Kiss of Fire (Cointreau & Tia Maria)		€ 11,50
- DIGESTIF -		
Cognac, Armagnac, Grappa, Calvados, various liqueurs, Limoncello	from €	6,50
- TABELWATER -		
Spa Still or Sparkling	€	7,50



-3-course seasonal menu-

€ 42,50
P.P

- STARTER -
Salmon tartare
with avocado, spring onions, shallots, and lime mayo
Or
Beef tenderloin carpaccio
with Parmesan, pine nuts, and truffle mayo
Or
Soup of the day
with crispy bread
- MAIN COURSE -
<i>served with fries and mixed salad</i>
Sea bass fillet
with Beurre Blanc and green asparagus from "De Zilte Verleiding"
Or
Meijer's Beefsteak The best in Zandvoort!
served with pepper sauce and wild mushrooms
Or
Satay "Meijer aan zee"
with chicken, bean sprouts, fried onions, pickled vegetables, and prawn crackers
Or
Ravioli filled with pumpkin,
served with wild mushrooms, balsamic, and Parmesan cheese
- DESSERT -
Chocolate cake from the oven with raspberry coulis

- COCKTAILS -

Limoncello Spritz Limoncello, Prosecco, sparkling water, lemon and ice	€ 11,50
Bobby's Gin Bobby's Dry Gin, Fever Tree Tonic, orange with clove and ice	€ 13,50
Moscow Mule Vodka, Ginger Beer, lime juice and ice	€ 12,50
Pink Panther Watermelon liqueur, vodka, 7-Up, red fruit and ice	€ 12,50



- BITES -

Crispy bread with herb butter		€ 8,50
Chicken bites with sriracha mayo	(6 pieces)	€ 10,50
Shrimp croquettes with aioli	(6 pieces)	€ 9,50
Bruschetta with tomato and garlic	(5 pieces)	€ 11,50
Gratinated Doritos nachos with bell pepper, spring onion, crème fraîche and smashed avocado		€ 11,50
Meijer aan Zee platter small dishes with bruschetta for 2.	p.p.	€ 18,50
Cheese sticks with chili sauce	(6 pieces)	€ 8,50
Cheese platter various European cheeses with raisin bread and fig compote		€ 16,50
Vegetarian spring rolls with chili sauce	(6 pieces)	€ 9,00
Bitter garniture Fried snacks	small (8 pieces)	€ 10,50
	large (20 pieces)	€ 19,50
Kwekkeboom bitterballs	small (8 pieces)	€ 10,50
	large (20 pieces)	€ 19,50



- VIN DE CLAIRE -

Oysters (origin depending on the season)	per piece	€ 4,25
	half dozen	€ 24,50
	whole dozen	€ 48,00
Oyster tasting	(3 pieces)	€ 14,00



- STARTERS -

Salmon tartare with avocado, spring onions, shallots, and lime mayo	€ 16,50
Beef tenderloin carpaccio with Parmesan, pine nuts, and truffle mayo	€ 15,50
Burrata with pesto, served with toast and tomato (optional: prosciutto + € 1,-)	€ 14,50
Tuna tataki with spring onions, wakame, and ginger	€ 17,50
Vongole with shrimp, served in tomato sauce	€ 19,50
Soup of the day with crispy bread	€ 8,50
Meijer aan Zee platter: small dishes with bruschetta, for 2.	p.p. € 18,50



- MEAL SALADS -

Meijer aan Zee with chicken, bacon, egg, tomato, bell pepper, cucumber and Parmesan	€ 19,50
Grilled Tuna with avocado, spring onion, bean sprouts, wasabi dressing and ginger	€ 27,50
Burrata with tomato, pesto and balsamic vinegar	€ 19,50
Carpaccio of beef tenderloin with Parmesan, arugula, pine nuts and truffle mayo	€ 19,50

Allergies? Feel free to ask the staff!

- MAIN COURSES -

Meijer's Beefsteak (The best in Zandvoort!) served with pepper sauce and wild mushrooms	€ 26,50
Satay "Meijer aan Zee" with chicken, bean sprouts, fried onions, pickled vegetables, and prawn crackers	€ 23,50
Grilled tuna steak with a crispy sesame crust, bean sprouts, ginger, wasabi, and soy sauce	€ 28,50
Pan-seared salmon fillet served with parsley and lemon from "De Zilte Verleiding"	€ 23,50
Tournedos served with green asparagus, wild mushrooms, red wine sauce, and fried parsnip	€ 31,00
Ravioli filled with pumpkin, served with wild mushrooms, balsamic, and Parmesan cheese	€ 22,50
Surf & Turf for those who can't choose! ½ lobster and ½ steak with pepper sauce and Beurre Blanc	€ 45,50
Meijer's Beach Burger Angus beef with lettuce, tomato, caramelized onions, pickles, cheddar, and Amsterdam Zeedijk sauce, served with fries	€ 21,50
Sea bass fillet with Beurre Blanc and green asparagus from "De Zilte Verleiding"	€ 22,50
Whole lobster with melted herb butter	€ 59,50
Vegetarian cauliflower steak served on a bed of beetroot cream	€ 21,50

Children's dishes choose from chicken satay, croquette, or chicken nuggets with fries and applesauce	€ 9,50
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- EXTRAS -

Fries with mayo	€ 5,50
Sweet potato fries with truffle mayo	€ 6,00
Sautéed vegetables	€ 5,00
Mixed salad	€ 4,50



- DESSERTS -

Homemade tiramisu	€ 11,00
Homemade cheesecake with a Biscoff base and whipped cream	€ 9,00
Scroppino with lemon sorbet, vodka, and prosecco	€ 9,50
Chocolate cake from the oven with raspberry coulis	€ 9,50
Cheese platter with various European cheeses, raisin bread, and fig compote	€ 16,50
Children's ice cream	€ 5,00



Next to Beach Restaurant Meijer aan Zee you will find our event location Paviljoen Meijer aan Zee.

Specially for weddings, meetings, private dining, parties or a cozy BBQ on our Big Green Eggs.

This private Pavilion has its own bar, veranda, terrace with (cocktail) bar and private beach.

Getting married with your feet in the sand? It is possible at Meijer aan Zee, we are an official wedding location.

Beach restaurant and Pavilion Meijer aan Zee.
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