

DE HAVEN
VAN ZANDVOORT



DE HAVEN VAN ZANDVOORT

Open all year and more than just a beach pavilion.
We offer great service and home-made food in a cozy ambiance.
Our venue can also be divided into smaller spaces, making it perfect for all kinds of parties, business meetings and events.

FOOD

In our Grand Café Restaurant we serve breakfast, lunch, High Tea, snacks & bites, a la carte dinners, multiple-course dinners and daily specials.

Wherever possible:

- We use organic, seasonal and regional ingredients.
- We choose meat from sustainable breeding.
- We select fish with a MSC certification, but also special regional species of fish from by-catch.

ALLERGENS

We have a full list of the possible allergenic ingredients in our dishes. Please don't hesitate to ask. We will, if at all possible, change our dishes to suit your needs.

BEVERAGES

We have a very complete drinks menu.
We use organic fair trade coffee beans. Besides regular soda, we also have a choice of organic sodas, juices and smoothies.
Our menu also offers a wide choice of (draft) beers, wines, spirits and digestifs.

PAIRING

With our dishes, we offer advice about matching beers and/or wines.
We refer to a type of beer from the beer menu.
For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.

SALES & EVENTS

We can cater for groups from 10 people up to around 1500 people.
Our Sales & Events department is always ready to make your business meeting a success.
We are not only very capable with respect to Food & Beverage, but with our extensive experience and knowledge of event planning we can take care of your event at our location or yours.
Visit our website www.dehavenvanzandvoort.nl,
email sales@dehavenvz.nl
or contact our Sales & Events manager at 0031 6 461 166 16.

Breakfast till 12:00

FARMER'S YOGHURT

almonds, dried cranberries from Texel, banana, blackberry jam
€5.75

BREAKFAST

*traditional bread, crackers, rice crackers, free range egg,
mortadella, farm cheese, mature cumin cheese,
smoked salmon, yogurt with banana, almonds, honey, jam, butter, orange juice*
€16.00

SMALL BREAKFAST

croissant, jam, butter, fresh orange juice
(preparation time 15 mins)
€5.50

FRESHLY BAKED CROISSANT

croissant, jam, butter
(preparation time 15 mins)
€3.00

FRIED EGGS ON BREAD

free range eggs, cheese and/or ham, cornbread
€8.50

Lunch from 11:30 till 16:00

CIABATTA WITH CUMIN CHEESE

raisin ciabatta, mature cumin cheese, humus with red beet, little gem, pickled apple

€8.50

beer double/various
white no. glass04, bottle07

GRILLED CHICKEN AND PRAWNS

pita bread, grilled corn-fed chicken, prawns, yellow curry, spinach leaves, cashew nuts, marinated peppers, cilantro

€12.50

beer ale/white
white no. glass02, bottle08

GOAT'S CHEESE

ficelle, goat's cheese, beer from Texel, pistachio, cranberry and apple compote

€8.50

beer white
whiteno. glass01
rosé no. glass31, bottle32

SMOKED SALMON

sourdough bread, smoked salmon, furikake, wasabi, kewpie, terriyaki, wakame, ginger, little gem

€12.50

beer triple/limited
white no. glass03, bottle08

TUNA SALAD

sourdough bread, tuna, apple, curly leaf parsley, capers, pickled onion, corn, red rumex lettuce, red onion, cuttlefish crackers

€8.50

beer triple
white no. glass04

MORTADELLA

olive ciabatta, mortadella, grilled peppers, jalapeño peppers, rocket lettuce, pistachio, balsamic, olive oil, sage

€ 9.50

beer sour beers/ale
rosé no. glass31, bottle32

With our dishes, we offer advice about matching beers and/or wines.

We refer to a type of beer from the beer menu.

For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.

LOBSTER & DUROC BACON

*sourdough bread, canadian lobster,
lobster mayonnaise, tobiko, sea lavender*

€17.50

beer white/blond
white no. glass04, bottle10
sparkling no. glass41

SEAFOOD SALAD

*mesclun, smoked salmon, snow crab, north sea shrimp, mussels, free range egg,
bulgarian yogurt, horseradish, lemon*

€16.50

beer white/blond
white no. glass02, bottle05
rosé no. glass31, bottle32

CAESAR SALAD

*romaine lettuce, parmesan, croûtons, free range egg, bacon,
garlic dressing, anchovy, worcestershire sauce*

€14.00

beer blond
white no. glass04
red no. bottle26
rosé no. glass31, bottle32

VEAL CROQUETTES ON CORNBREAD

2 veal croquettes, little gem lettuce, cornbread, mustard

€8.50

beer double/strong blond

VEAL CROQUETTE ON BREAD ROLL

veal croquette, bread roll, mustard

€5.00

beer double/strong blond

GRILLED HAM AND / OR CHEESE SANDWICH

sourdough bread, farm cheese, cooked ham

€5.00



Fruits de Mer

Seafood

HARTY OYSTERS

*harty no. 3 oysters from ireland, lemon,
red wine vinegar, chopped banana shallots*
€3.25 each

beer stout
white no. glass01, bottle05, bottle10
champ. no. bottle44

OYSTERS & CHAMPAGNE

*half as dozen harty no. 3 oysters from Ireland,
a bottle of champagne barnaut blanc de noirs brut grand cru from France*
€69.50

KING CRAB

*king crab cooked in filtered north sea water, lime mayonnaise,
lemon, sourdough toast*
€22.50

beer blond/white
white no. glass03, bottle11
sparkling no. bottle42 - 46

1/2 CANADIAN LOBSTER

half a cold lobster cooked in filtered north sea water, mayonnaise, sourdough toast
€22.50

beer white
white no. glass03, bottle11
sparkling no. bottle42 - 46

BAERI CAVIAR

10 grams of baeri caviar of the Siberian sturgeon, blinis, crème fraîche, parsley
€22.50

beer double/various
white no. glass03, bottle05, bottle06

FRUITS DE MER

(MIN. 2 PERSONS)

*canadian lobster, king crab, north sea crab, oysters, prawns, mussels, razor clams,
clams, langoustine, lime mayonnaise, wakame, red wine vinegar with banana shallots,
butter, sourdough bread*
€37.50 per person

beer blond/white
white no. glass04, bottle05, bottle10
champ. no. bottle44

CAVIAR EXTRA: €19.50

FISH SOUP

saffron, star anise, snow crab, north sea shrimp, mussels, croûtons, spring onions

€10.00

beer triple/saison
white no. glass01, bottle04, bottle09

CURRY LENTIL SOUP

red lentils, yellow curry, naan bread, tofu, tandoori oil

€6.50

beer saison/ale/ipa
white no. glass01, glass02
rosé no. glass31

NOODLE SOUP

chicken broth, udon noodles, coconut cream, chili peppers, pistachio, cilantro, spring onion, cassava crackers

€8.50

beer blond/various
white no. glass02, bottle09

SOUP & SANDWICH

(TILL 16:00)

curry lentil soup, traditional bread, smoked salmon, farmer cheese

€9.75

beer triple/ipa
white no. glass01, glass02
rosé no. glass31

With our dishes, we offer advice about matching beers and/or wines.

We refer to a type of beer from the beer menu.

For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.

YAKITORI

*chicken thigh, teriyaki, sesame seed, udon noodles, okra,
bean sprouts, shii-take dashi, wasabi prawn crackers*

€18.00

beer blond/variou
red no. glass22, bottle26

ANGUS BURGER FARMER CHEESE

*black angus beef burger, cornbread, farmer cheese
ketchup, little gem, pickles*

€14.50

beer double/variou
red no. glass21, bottle25

ANGUS BURGER SMOKED SALMON

*black angus beef burger, cornbread, smoked salmon,
furikake, wasabi, kewpie, teriyaki, wakame, ginger*

€16.50

beer triple/white
rosé no. glass31, glass32

CIABATTA

olive ciabatta, extra virgin olive oil, fleur de sel
€5.00

SEAFOOD SALAD

mesclun, smoked salmon, snow crab, north sea shrimp, mussels, free range egg, bulgarian yogurt, horseradish, lemon
€16.50

beer white no. white/blond
 glass02, bottle08

CAESAR SALAD

romaine lettuce, parmesan, croûtons, free range egg, bacon, garlic dressing, anchovy, worcestershire sauce
€14.00

beer white no. blond
rosé no. glass04
 glass31

CARPACCIO

thinly sliced fillet of beef, mayonnaise, worcestershire sauce, tabasco, parmesan, rocket lettuce, pine nuts
€13.50

beer white no. white/pils
red no. glass21
white no. bottle08

3 WAYS OF SALMON

smoked salmon tartare, red beet, cold-smoked salmon, wakame, wasabi, ginger, gravlax, dill, tarragon, citrus
€ 15.50

beer white no. triple/limited
 glass03, bottle07

STEAK TARTARE

beef tartare, sourdough croûtons, poached egg, hollandaise sauce
€12.50

beer white no. blond
red no. bottle24
rosé no. glass31

*With our dishes, we offer advice about matching beers and/or wines.
We refer to a type of beer from the beer menu.
For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.*

Main from 16:30

SCOTTISH SALMON FILLET

pumpkin, asparagus beans, gnocchi, chickpeas, masala

€22.50

beer blond
white no. glass03, bottle07
red no. bottle24

TOURNEDOS & PRAWNS

dairy cattle tournedos, prawns, oyster mushrooms, potato, garlic jus

€25.00

beer double
red no. glass22, bottle28

STEWING STEAK

stewed and baked dry aged beef steak, chinese cabbage, lychee, dragon fruit, oyster mushrooms, spring roll, udon noodles, bean sprouts, chili peppers, soy

€22.50

beer quadruple/double
red no. glass22, bottle26, bottle27

QUICHE

taleggio, free range egg, curry lentils, spinach, mushrooms, hazelnuts, balsamico

€17.50

beer triple
white no. glass01, bottle07
red no. bottle23

COD

cod fish, warm remoulade sauce, potato, giant pickle, red beet, peas, saffron crisps

€22.50

beer blond/triple/white
white no. glass01, bottle10

LAMB & VEAL

lamb fillet, veal cheek, polenta, gravy with chorizo, pickled baby onions

€21.50

beer double
white no. bottle11
red no. glass22, bottle23

SCALLOPS & MUSSELS

udon noodles, scallops, mussels, garlic, chili peppers, lime

€18.00

beer white
white no. glass01, glass04, bottle06

Desserts

CRÈME BRÛLÉE & MARSHMALLOW

vanilla pith, stroh80, caramelized with cane sugar, marshmallow, liquorice

€7.50

beer double/various
dessert no. glass51

CHOCOLAT

*chocolate mousse, sangria foam, chocolate cream,
strawberry bavaois, spanish peppers, balsamico*

€8.00

beer fruit/stout
dessert no. glass52

SORBET

*raspberry sorbet, mango sorbet, red fruit coulis,
limoncello parfait, orange espuma, meringue*

€8.00

beer white
dessert no. glass51

CHEESE BOARD

5 different cheeses, mustard, fruit loaf, caramel waffles

€12.75

beer quadruple/double/various
dessert no. glass52-56

MEZZE PLATTER

smoked salmon, tuna salad, mortadella, coppa di parma, mature farm cheese, guacamole, tortilla crisps, cheese sticks, peppadew peppers, extra virgin olive oil, olive ciabatta

€22.50

beer
wine

advice
advice

CHARCUTERIE

iberico ham, coppa di parma, serrano ham, salami, fig loaf, olives

€15.50

beer
wijn

blond/white
advice

MATURE FARM CHEESE

mature farm cheese, amsterdam pickles, mustard

€8.50

beer
wine

quadruple/various
advice

MATURE ORGANIC GOAT'S CHEESE

mature organic goat's cheese, fig loaf with chocolate, apple syrup

€8.50

beer
wine

quadruple/various
advice

MIXED OLIVES

green and black olives, peppadew peppers

€4.50

CIABATTA

olijvenciabatta, extra virgine olijfolie, fleur de sel

€5.00

*With our dishes, we offer advice about matching beers and/or wines.
We refer to a type of beer from the beer menu.*

For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.

ROUND CROQUETTES

6 beef croquettes, 'bitterballen', mustard

€6.00

beer: double

OYSTER MUSHROOM CROQUETTES

6 round oyster mushroom croquettes, mustard

€7.50

beer: double

VIETNAMESE SPRING ROLLS

3 vietnamese spring rolls, chili sauce

€8.00

beer: ale/ipa

DRUMSTICKS PIRI PIRI

9 chicken drumsticks piri piri, chili sauce

€6.00

beer: pils

FINGERFOOD

4 beef croquettes, 2 vietnamese spring rolls

4 chicken drumsticks piri piri, chili sauce

€13.00

beer: pils/blond

NACHO'S

tortilla chips topped with mature grated cheese, tomato salsa, guacamole, crème fraîche, jalapeño peppers

€8.00

beer: pils/white

HOT DRINKS

COFFEE, DOUBLE COFFEE	€2.50 / €4.80
ESPRESSO, DOUBLE ESPRESSO	€2.50 / €4.00
CAPPUCCINO, CAFÉ AU LAIT	€2.80
LATTE MACCHIATO	€3.10
COFFEE CON PANNA coffee with whipped cream	€3.20
CARAJILLO espresso with a dash of brandy	€4.00
FRESH MINT TEA WITH HONEY	€3.50
FRESH GINGER TEA honey, lemon	€3.30
BRADLEY TEA	€2.50
english blend, earl grey, rooibos, green tea, lemon, forest fruit, chamomile, white tea honey, liquorice	
HOT CHOCOLATE	€3.20 whipped cream + €1.00
HOT CHOCOLATE PLUS choice of different spirits	€7.00 whipped cream + €1.00
HOT CHOCOLATE ALCOHOLFREE RUM	€3.50 whipped cream + €1.00
OROCHATA 43 CHOCOLATE hot chocolate, licor 43 orochata	€7.00 whipped cream + €1.00
FLAVORINGS FOR IN THE COFFEE/HOT CHOCOLATE chocolate, caramel, roasted hazelnut	+ €0.50

SWEETS

APPLE PIE	€3.90 whipped cream + €1.00
CHOCOLADE MUFFIN	€3.30
WISSELEND GEBAK zie onze gebaksvitrine	from €4.20
KOFFIE OF THEE MET APPELGEBAK	€5.20 whipped cream + €1.00

SODAS 0.20 L

COCA COLA, LIGHT, ZERO	€2.80
FANTA, CASSIS, SPRITE	€2.80
TONIC, BITTER LEMON	€2.80
THOMAS HENRY TONIC WATER	€3.00
GINGER ALE, RIVELLA	€2.80
BUNDABERG GINGERBEER 0.375 L	€4.30
BUNDABERG LEMON LIME BITTERS 0.375 L	€4.30
LIMONADE	€1.50
HOPSTER hop lemonade	€4.30
CHOCOMEL, FRISTI	€2.80
DUBBELFRISS apple & peach	€2.80
LIPTON ICE TEA, LIPTON ICE TEA GREEN	€2.90
ORANGINA ORANGE	€3.30
CHAUDFONTAINE red or blue	€2.80
CHAUDFONTAINE 0.50L red or blue	€3.30
SAN PELLEGRINO 0.75L sparkling	€4.90
ACQUA PANNA 0.75L still	€4.90

JUICES, SHAKES & ORGANIC DRINKS

SAVSE ORANGE mango, celery, apple, lemon, orange, passion fruit & carrot	€5.40
SAVSE GREEN brocolli, kiwi, lemon, apple, kale, banana, spinach	€5.40
SAVSE PURPLE beetroot, apple, lemon, lime, mango, avocado	€5.40
FRESH ORANGE JUICE small / large	€3.40 / €4.60
'S LANDS BESTE APPLE JUICE (organic)	€2.80
TOMATO JUICE	€2.80
ICE COFFEE	€4.10
PROVIANT APFELSCHORLE (organic)	€3.40
PROVIANT RHUBARB LEMONADE (organic)	€3.40

SPECIAL COFFEES

DUTCH COFFEE	coffee with caramel waffle liqueur and whipped cream	€7.80
IRISH COFFEE	coffee with tullamor dew whiskey and whipped cream	€7.80
ALCOHOL FREE IRISH COFFEE	irish coffee with 0% alcohol and whipped cream	€4.80
SPANISH COFFEE	coffee with licor 43 or tia maria and whipped cream	€7.80
FRENCH COFFEE	coffee with cointreau and whipped cream	€7.80
BAILEYS COFFEE	coffee with baileys and whipped cream	€7.80
ITALIAN COFFEE	coffee with amaretto and whipped cream	€7.80
KISS OF FIRE	coffee with tia maria, cointreau and whipped cream	€7.80

DOMESTIC SPIRITS

JENEVERS & BITTERS

RUTTE Jenever	young / old	€3.00
RUTTE OLD SIMON	light, nutty, pleasant	€4.80
RUTTE KOORNWIJN	distilled 4 times and aged in oak barrels for 2 years	€3.60
HUPPELOLIE	gin by a.v. wees	€3.60
CITROEN BRANDEWIJN		€3.60
SCHIPPERBITTER	traditional dutch bitter	€3.60
JUTTERTJE	texel herb bitter	€3.60
NOBELTJE	ameland herb bitter	€3.60
HOPPE VIEUX		€3.60
COEBERGH BESSEN Jenever		€3.60
BERENBURG		€3.60
JÄGERMEISTER		€4.20
MARTINI BIANCO, ROSSO, ROSATO		€4.00
CAMPARI		€4.60

LIQUEURS

PERNOD RICARD PASTIS		€4.60
AMARETTO, BAILEYS, COINTREAU, TIA MARIA		€4.90
LICOR 43 / LICOR 43 OROCHATA		€4.90
VACCARI SAMBUCA, FRANGELICO, KAHLUA		€4.90
D.O.M. BENEDICTINE, SOUTHERN COMFORT		€4.90
PASSOA, MALIBU, SAFARI		€4.90
VILLA MASSA LIMONCELLO		€4.00
GRAND MARNIER, DRAMBUIE		€5.20

FOREIGN SPIRITS

RUM

BACARDI SUPERIOR, BACARDI LEMON	€4.90
BRUGAL RON AÑEJO aged 2 - 5 years in oak barrels	€5.40
BRUGAL XV aged 3 - 8 years in old bourbon barrels	€6.70
ANGOSTURA 8 YEARS 1919 aged 8 years in american oak bourbon barrels	€6.70
CLEMENT RHUM AGRICOLE VIEUX VSOP mahogany coloring, roasted bean aroma	€6.70
SAILOR JERRY SPICED sweet undertone with hints of roasted coffee	€4.90

VODKA

BOLS VODKA	€4.90
TITO'S HANDMADE VODKA distilled 6 times in copper pot stills	€6.70
GREY GOOSE	€7.00

GIN

HENDRICK'S GIN	€6.90
DAMRAK GIN real amsterdam bols gin	€5.20
BULLDOG PREMIUM GIN super premium gin with 12 herbs	€5.70
RUTTE CELERY GIN fresh and mildly spicy: natural celery, but also mint, parsley and aniseed	€6.90

our gins are mixed with Henry Thomas tonic water

WHISKY / WHISKEY

FAMOUS GROUSE	€4.90
TEACHER'S	€5.40
JACK DANIEL'S	€4.90
JIM BEAM	€4.90
TULLAMORE DEW IRISH WHISKEY	€4.90
WILLIAM LAWSON'S SUPER SPICED	€4.90
JOHNNIE WALKER BLACK LABEL	€5.70

SINGLE MALT

GLENFIDDICH 12YRS	€6.40
HIGHLANDPARK SINGLE MALT 12YRS	€6.90
LAPHROAIG	€9.00

COGNAC

COURVOISIER VS	€4.90
PAYRAULT VS	€4.90
PAYRAULT XO	€6.70
REMY MARTIN VSOP	€6.90
REMY MARTIN XO	€12.50

OTHER

SAUZA TEQUILA GOLD	€4.90
ARMAGNAC, GRAPPA, CALVADOS	€4.90

BEERS

DRAFT

GROLSCH GLASS 0.25L	€2.90
GROLSCH 0.5L	€5.60
GROLSCH WEIZEN SMALL 0.3L / LARGE 0.5L german style weizen beer	€4.50 / €6.70
VAN BUUREN PILS 5.0% fresh, light and hoppy pilsener	€3.00
CHANGING TAPS beers of known and less-known breweries	from €4.50

P PILS

SAN MIGUEL FRESCA 4.4% fresca, soft and refreshing	€5.20
GROLSCH BEUGEL 0,45L 5.0% 100% barley malt and two kinds of hops	€4.90
VEDETT EXTRA 5.2% premium pilsner	€4.80
SAN MIGUEL ESPECIAL 5.4% low fermentation, slightly bitter	€4.50

AF ALCOHOL FREE

SAN MIGUEL 0.0% alcohol free beer from spain, clear and fresh	€3.80
BITBURGER DRIVE 0.0% alcohol free pils	€3.40
GROLSCH RADLER 0.0% fresh beer with a light citrus taste	€3.70
ERDINGER 0.5% unfiltered fresh wheat beer	€4.40

GF GLUTEN FREE

MONGOZO BUCHWHEAT WHITE 4.8% fresh and spicy white beer, slightly bitter and sour	€5.50
JOPEN HOP ZIJ MET ONS 6.0% mosaic ipa, piney, tropical and citrus fruit hop	€6.00

W WHITE BEER/WEIZEN

JOPEN ADRIAAN WIT 4.0% fresh and fruity, gentle white beer	€4.80
ERDINGER WEIßBIER 0.5L 5.3% german classic: fresh, sourish flavors, slightly bitter after-taste	€6.20
JOPEN MALLE BABBE 5.5% fresh dunkelweizen with banana flavors	€5.80
KOMPAAN BADGAST 5.7% fresh and easily drinkable weizen, bitter like a lager, with mandarin	€6.00
TEXELS SKUUMKOPPE 6.0% dark texel white beer	€4.80
T IJ IJWIT 6.5% fresh white beer with lemon and cilantro, slightly cloudy, spicy with citrus	€6.00

B BLOND

CHIMAY GOUD 4.8% trappist beer with fresh and spicy hop aromas	€5.40
DE HALVE MAAN BRUGSE ZOT BLOND 6.0% complex character of bitter and citrus	€5.80
SCHELDEBROUWERIJ STRANDGAPER 6.2% full body, sweet aromas, slight bitterness	€5.40
JOPEN HOPPEN 6.8% haartems 3 grain beer from an 1501 recipe	€6.00
VAN HOUNSEBROUCK KASTEEL BLOND 7.0% slightly sweet, fruity and bitter	€5.40

SB STRONG BLOND

ACHOUFFE LA CHOUFFE 8.0% spicy beer with cilantro and light hop aroma	€5.60
DUVEL MOORTGAT DUVEL 8.5% light fruity and light bitter flavor	€5.50
DE HOORN CORNET 8.5% full body with vanilla tones of fresh oak	€6.20

D DOUBLE

T IJ NATTE 6.5% a reddish brown double with soft toasty flavors and slightly bitter hop	€6.00
LA TRAPPE DUBBEL 7.0% trappist beer with aromas of caramel, vanilla and chocolate	€5.20
CHIMAY ROOD 7.0% trappist beer with loads of character, soft fruity flavor and a touch of bitterness	€5.20
WESTMALLE DUBBEL 7.0% fruity aromas, vanilla, sweet with a touch of bitter	€5.50
VAN HOUNSEBROUCK SLURFKE 8.5% malt aromas, caramel, coffee, vanilla, banana	€6.00

With our dishes, we offer advice about matching beers and/or wines.

We refer to a type of beer from the beer menu.

For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.

T	TRIPLE		
	BRUUT GAJES 8.0%	soft, dry bitterness with citrus	€6.20
	KLEIN DUIMPJE BLAUWE TRAM 8.0%	lightly spiced, slightly sweet, lovely bitter aftertaste	€6.00
	T IJ ZATTE 8.0%	fragrances of fresh fruit, a touch of grain and a slightly sweet, dry aftertaste	€6.00
	SCHELDEBROUWERIJ ZEEZUIPER 8.0%	fresh and dry to slightly sweet, tones of cilantro	€5.80
	LA TRAPPE TRIPEL 8.0%	strong, full, slightly malty, with a bitter, slightly dry aftertaste	€5.80
	WESTMALLE TRIPEL 9.0%	trappist beer with many citrus components, cilantro and passion fruit	€6.00
Q	QUADRUPLE		
	CHIMAY BLAUW 9.0%	trappist beer with a powerful aroma and a complex flavor	€6.20
	JOPEN ONGELOVIGE THOMAS 10.0%	full malt flavors, red fruit, grapefruit and bitter	€6.50
	LA TRAPPE QUADRUPEL 10.0%	complex aroma, malty with sweet tones of dates and caramel	€6.00
S	SAISON		
	OERSOEP BLANCO 5.0%	mix of 2 styles: white beer and saison; spicy, fruity hops, mild bitterness	€6.50
	OEDIPUS MANNENLIEFDE 6.0%	szechuan pepper, lemon grass en sorachi ace hop	€6.20
	TANK 7 FARMHOUSE ALE 8.5%	complete fermentation, dry character, a little sweet and bitter	€6.50
A	ALE		
	UILTJE MISS HOOTER WHEAT ALE 4.4%	white ipa, a hoppy ale with wheat	€6.00
	DE MOLEN HOP & LIEFDE 4.8%	light ale with notes of citrus, grass, herbs and bitterness	€6.00
	UILTJE MR. FEATHERS 4.9%	american red ale, malty, red fruit and slightly bitter	€6.00
	OEDIPUS MAMA 5.0%	american pale ale with notes of citrus and grapefruit	€6.40
	SCHARREHOP 5.0%	zandvoort's own special beer with slight bitter notes	€6.00
	PALM 5.4%	special belgian ale, fruity aroma, soft notes of honey/caramel, amber color	€4.40
	SNAB 1410 5.5%	belgian ale with a pleasant balance of fruitiness and the bitterness of hops	€6.50
I	IPA		
	UILTJE FF LEKKER MET JE BEK IN HET ZONNETJE 3.6%	session ipa, fresh bitter	€5.80
	JOPEN LIFE'S A BEACH 4.5%	fruity hops like an ipa, soft tropical fruits, but lighter	€6.00
	UILTJE DIKKE LUL 3 BIER 5.6%	very dutch, raw ipa, slightly bitter	€6.00
	UILTJE BIRD OF PREY 5.8%	fruity and aromatic, wonderfully soft ipa	€6.00
	LOWLANDER IPA 6.0%	brewed with coriander seeds and white tea	€6.50
	JOPEN MOOIE NEL 6.5%	ipa with american hops, lychees	€6.00
	T IJ IPA 7.0%	aromas of grapefruit and flowers, with a fruity, bitter aftertaste	€6.00
ST	STOUT		
	EMELISSE VANILLA ICE CREAM STOUT 5.5%	dessert of vanilla ice cream and alcohol	€5.50
	SCHELDEBROUWERIJ OESTERSTOUT 8.5%	red fruit and caramel, hop bitters, malt roast	€5.80
F	FRUIT		
	LIEFMANS FRUITESSE 3.8%	strawberries, raspberries, cherries, elderberries and blueberries	€4.40
	RODENBACK ROSSO 4.0%	fresh and fruity: sour cherries, raspberries, cranberries, wood-aged	€4.40
SO	SOUR BEERS		
	OEDIPUS VOGELN 4.0%	berliner weisse, fresh, fruity and acidic	€6.50
	VAN HONSEBROUCK ST LOUIS PREMIUM GUEUZE 4.5%	young & mature lambic	€4.70
	ORVAL 6.2%	bitter and fruity, trappist	€6.00
	BOON OUDE GEUZE 7.0%	fruity grapefruit and ginger, notes of muscat grapes	€4.60
VA	VARIOUS		
	DUIITS&LAURET KIEM 6.5%	spring beer, subtle freshness, light wood tones, hop and malt aromas	€6.20
	SNAB KONING HONING 7.5%	royal honey beer, slightly sweet and hoppy	€6.50
	JOPEN KOYT 8.0%	haartem beer from 1407 with myrtle: like laurel, eucalyptus and mint	€6.50
	RICE RICE BABY 8.0%	imperial, double, rice ipa, citrus bitter	€6.40

WHITE WINE

we serve the most recent vintage

OPEN - 15cl

01. **COMTESSE MARION ENVOLÉE SAUVIGNON BLANC, LANGUEDOC, FRANCE** €4.20 / €20.50
*fresh and sleek, full of citrus fruit and a wonderful scent of dried grass,
produced with care for the environment, according the qualenvi certification*
02. **RADIO BOCA VERDEJO, VINO DE LA TIERRA CASTILLA Y LEON, SPAIN** €4.40 / €21.00
delicious verdejo, full of tropical fruit, typically spanish
03. **VILLA BLANCHE CHARDONNAY, LANGUEDOC, FRANCE** €5.40 / €26.00
*top 10 of the world at the chardonnay competition
partially aged on wood, but with enough fruit for easy drinking*
04. **ALPHA ZETA PINOT GRIGIO, VENETO, ITALY** €5.80 / €27.50
*single vineyard pinot grigio from the banks of lake garda,
intense with aromas of pear and breadcrumbs
beautiful long aftertaste, nicely dry and rich*

BY THE BOTTLE

05. **VILLA BLANCHE PICPOUL DE PINET, LANGUEDOC, FRANCE** €25.00
*soft, accessible and fresh, perfect in combination with seafood,
from the village of pinet on the cote d'azur close to cap d'agde*
06. **BACKSBERG CHENIN BLANC, WESTKAAP, SOUTH-AFRICA** €23.00
*quince and green apple are just some of the typical aromas of this fine white wine,
creamy but beautifully balanced by a refreshing acidity*
07. **DOMAINE DE LA BAUME CHARDONNAY, LANGUEDOC, FRANCE** €29.50
delicious wood-aged chardonnay with notes of apricot and peach, and a slight buttery tone in the long after-taste
08. **WEINGUT GEIL RIESLING TROCKEN, RHEINHESSEN, GERMANY** €29.50
dry, mineral en stimulating, great combination with several of our dishes
09. **BODEGAS VALMINOR SERRA DE ESTRELLA ALBARINO, RIAS BAIXAS, SPAIN** €32.50
*from northern spain, the region above portugal
perfect with seafood, dry and even a little salty*
10. **DE KLEINE SCHORRE AUXERROIS, SCHOUWEN DUIVENLAND, THE NETHERLANDS** €37.50
*our pride from the province of zeeland, a great wine of pinot, auxerrois variety
fresh concentrated wine with a lower acidity
available in the klm arline's business class, and now at the haven van zandvoort*
11. **2012 TERRES DE LA BAUME CHARDONNAY - VIOGNIER, LANGUEDOC, FRANCE** €45.00
*the most powerful white wine on the menu, full and creamy, and very aromatic, for the enthusiast
60 % chardonnay - 40 % viognier, aged for a year in small oak barrels*

With our dishes, we offer advice about matching beers and/or wines.

We refer to a type of beer from the beer menu.

For the wines, we use numbers that match those on the wine menu, and they are served by the glass or bottle.

RED WINES

OPEN - 15cl

21. **2016 MARQUEZ DE CASTILLA TINTO, LA MANCHA, SPAIN** €4.40 / €21.00
twice crowned best red wine in the Netherlands by 'proefschrift wijnconcours'
juicy combination of tempranillo, syrah and merlot
22. **2015 LUNATICO NEGROAMARO, PUGLIA, ITALY** €4.80 / €23.00
sultry, sun-drenched and nice and spicy
from the heel of the boot, lovely and dark in color

BY THE BOTTLE

23. **2015 CONTE DI CAMPIANO SANGIOVESE, EMILIA ROMAGNA, ITALY** €25.00
deliciously fresh red wine from emilia romagna at the east coast of italy, near rimini
dark red in color, fresh red fruit on the palate
24. **2015 WEINGUT GEIL SPATBURGUNDER, RHEINHESSEN, GERMANY** €29.50
fine spätburgunder, deliciously earthy with soft forest fruit
handsome length and balance, beautiful pinot noir in this price class
25. **2016 CAMINA CABERNET SAUVIGNON, LA MANCHA, SPAIN** €21.00
100% cabernet sauvignon, young wine with fruity aromas of red forest fruit with subtle herbs, nicely balanced
26. **2015 DOMAINE DE LA BAUME SYRAH LA JEUNESSE, LANGUEDOC, FRANCE** €29.50
a mouth filling, brawny, cassis-filled pays d'oc with a hint of vanilla and herbs
27. **2015 BODEGAS BLEDA PINODONCEL BLACK, JUMILLA, SPAIN** €29.50
wine made from organic grapes, 50% monastrell, 30% syrah and 20% petit verdot
sweet and soft tannins, elegant wine that stays on the palate, powerhouse
28. **2014 DUTSCHKE UNCLE SHIRAZ / CAB. SAUV. / MERLOT, BAROSSA VALLEY, AUSTRALIA** €42.50
round and soft berry fruit with delicate oak and soft tannin
a real australian with a lot of body

ROSÉ WINES

OPEN - 15cl

31. **2016 COMTESSE MARION VOYAGE GRENACHE ROSÉ, LANGUEDOC, FRANCE** €4.60 / €22.50
light in color, super fruity and pleasantly dry

BY THE BOTTLE

32. **2016 AIX ROSÉ, PROVENCE, FRANCE** €29.50
pale pink and a refreshing, pure and elegant flavor, mainly fresh fruit like citrus and currants, plus a subtle herb note

SPARKLING, CHAMPAGNE

- | | | |
|-----|--|----------------|
| 41. | PROSECCO
<i>italy, attractive and fruity bouquet with a light aroma of flowers</i> | €4.75 / €25.50 |
| 42. | IBIS ROSÉ VINO FRIZZANTE, VENETO, ITALY
<i>festive pink prosecco for every occasion</i> | €25.50 |
| 43. | CAVA JAUME SERRA, PENEDES, SPAIN
<i>cava with a strong sparkle, but the bubbles are very fine
round an soft taste, lively and pleasant acidity</i> | €22.50 |
| 44. | CHAMPAGNE BARNAUT BLANC DE NOIRS BRUT GRAND CRU FRANCE | €58.50 |
| 45. | PIPER-HEIDSIECK BRUT
<i>refreshing champagne with a citrus and lime, and with a mellow after-taste</i> | €72.50 |
| 46. | RUINART BLANC DE BLANCS BRUT
<i>france, probably the best champagne there is, soft, fresh and with tiny bubbles</i> | €110.00 |

DESSERT WINE, SHERRY & PORT

- | | | |
|-----|---|-------|
| 51. | 2014 CASA SILVA SEMILLON, GEWURZTRAMINER, COLCHAQUA VALLEY, CHILI
<i>a fresh wine with a lovely aroma of flowers, very fruity in the nose and a hint of the tropics
rounded taste with an air of lemon</i> | €5.25 |
| 52. | PEDRO XIMENEZ
<i>a drinkable sweet, goes perfectly with mature cheese and chocolate</i> | €3.90 |
| 53. | DOMECO SHERRY FINO DRY / MEDIUM DRY | €3.90 |
| 54. | VALDOURO RUBY PORT / WHITE PORT / ROSE PORT | €3.90 |
| 55. | TAYLOR'S LATE BOTTLED VINTAGE PORT
<i>taylor's is the founder of the late bottle vintage (lbv)
this port has all the beautiful characteristics of a vintage port, but is directly ready to drink
soft and mellow, but also powerful and complex</i> | €4.50 |
| 56. | DUTSCHKE OLD CODGER FINE OLD TAWNY
<i>a great tawny that shouldn't be called a port
a feast for the senses!</i> | €5.00 |

COCKTAILS & MIXED DRINKS

APEROL SPRITZ	aperol, prosecco, soda, orange	€7.00
DUTCH MULE	bols wodka, gingerbeer, lime, mint	€8.50
BALÓN 43	licor 43, lemon juice, soda, orange	€8.00
DAMRAK G&T	damrak gin & indian tonic, lemon	€8.50
HENDRICK'S G&T	hendrick's gin & indian tonic, cucumber	€9.50
CUBA LIBRE	brugal añejo rum, coca cola, lime	€8.50
TEQUILA SUNRISE	tequila gold, orange juice, grenadine	€8.50
SCROPPINO	lemon ice cream, vodka, prosecco	€6.50
HUGO	bols elderflower, sparkling wine, lime, fresh mint	€8.50
DARK & STORMY	brugal rum, ginger beer, lime juice	€9.50
JIM GINGER	jim beam whiskey, ginger ale, lime	€8.50
BELLINI	vodka, peach juice, champagne	€7.50
GINGER 43	licor 43, ginger ale, lime	€8.00
SANGRIA 43	licor 43, red wine, soda water, fresh fruit	€27.50

HIGH TEA

(from 8 people)

Daily between 1 and 4 PM, by reservation only.

www.dehavenvanzandvoort.nl

GIFT VOUCHER

Do you have something to celebrate or are you just looking for a fun gift? The De Haven van Zandvoort gift voucher is perfect for every opportunity! We also have special vouchers for a High Tea.

SOCIAL RESPONSIBILITY

De Haven van Zandvoort aims to be socially responsible. We have disabled facilities both inside and outside.

For years now we only use energy efficient LED lighting. We separate our trash into different underground containers, we use ground water to flush and clean the toilets, we prefer unpackaged organic and regional ingredients, we cooperate in several charity projects, and we support initiatives for the integration of the unemployed.

We also support development projects for the conservation and improvement of the village, beach and dunes. We keep striving for the best in equipment choice, energy usage and future energy generation.

PAIRING

Our combination suggestions for beer or wine to go with our dishes:

Beer suggestions are produced by the Haarlem beer sommelier Yu Mey Kwee.

Wine suggestions provided by wine merchant Hans Moolenaar from Bloemendaal.

SPLITTING THE BILL

Sorry, but we cannot provide separate bills for more than 4 people at a time.

For larger parties, we present one bill.



DE HAVEN VAN ZANDVOORT
STRANDAFGANG PAULUS LOOT 9
2042 AA ZANDVOORT
023 571 8888

INFO@DEHAVENVZ.NL
WWW.DEHAVENVANZANDVOORT.NL

 LIKE US ON FACEBOOK