

- OPEN WINES -

White Wines	per glas	per fles
La Barbacoa, Verdejo Spain Castilie-La Mancha - fruity – passion fruit – citrus	€ 5,75	€ 29,95
Forte Alto, Pinot Grigio Italy Dolomites - juicy – white fruit – chamomile	€ 6,75	€ 31,00
Ant Cime, Chardonnay France Pays d'Oc - full-bodied – creamy – vanilla	€ 7,25	€ 33,50
Le Versant, Viognier France Languedoc - fruity – apricot – floral	€ 7,50	€ 34,50

Rosé Wines	per glas	per fles
La Barbacoa, Garnacha Rosado Spain Castilie-La Mancha - soft – spicy – blue raspberry	€ 5,75	€ 29,95
Forte Alto, Pinot Grigio Rosé Italy Dolomites - light pink – strawberry – mineral Delicious “beach rosé”!	€ 6,75	€ 31,00
Le Versant, Grenache Rosé South France Pays d'Oc - full-bodied – spicy – juicy	€ 7,50	€ 34,50

Red Wines	per glas	per fles
La Barbacoa, Tempranillo Spain Castilie-La Mancha - light – juicy – cherry	€ 5,75	€ 29,95
Ant Cime, Grande Réserve Grenacha Syrah, Mouverde South France Pays d'Oc - full-bodied – ripe fruit – cocoa	€ 6,75	€ 31,50
Le Versant, Cabernet Sauvignon South France Pays d'Oc - full-bodied – spicy – pepper	€ 7,25	€ 33,50

- PREMIUM WHITE WINES -

Moser wines, Grüner Veltliner Austria Burgenland - young - white pepper - citrus	€ 34,50
False Bay, Chenin Blanc South Africa Coastal Region - ripe – stone fruit – lime	€ 35,50
Pinos Claros, Witte Rioja Viura Spain Rioja - aromatic – floral – peach	€ 36,50

FOR THE TRUE WINE LOVERS

La Chablisienne, le Finage Chablis Chardonnay France Burgundy - mineral – spicy	€ 57,50
Champault, Sancerre, Sauvignon Blanc France, Loire - fresh – apple – lime	€ 62,50

- PREMIUM ROSÉ WINES -

Le Versant, Grenache South France Pays d'Oc - full-bodied – spicy – juicy	€ 34,50
Château Miraval, Rosé Provence France - fresh – juicy – red fruit - beautiful Provence Rosé	€ 52,50

- PREMIUM RED WINES -

Pinos Claros, Rioja Crianza Spain, Tempranillo - powerful – vanilla – soft	€ 37,50
Integro, Primitivo Italy, Puglia - full-bodied – plum – cocoa	€ 38,00
Le Versant, Pinot Noir South France, Pays d'Oc - light – blackberry – juicy	€ 39,50

- CHAMPAGNE AND SPARKLING -

Jeeper, Champagne France - Champagne - sparkling - exotic fruit - vanilla	€ 87,50
Covides, cava L'anae brut Spain, Penedès - sparkling - white flowers - minerals	€ 7,00 € 31,50

- DESSERT WINE AND PORT -

Dessert wine, Firmian Moscotel	€ 6,50
Pocas, White, Ruby of Tawny - Douro, Portugal	€ 7,00
Pocas, LBV - Douro, Portugal	€ 8,50

- COFFEE SPECIALTIES -

Irish (whiskey), Italian (Amaretto), French (Cointreau), Spanish (Licor 43) of Kiss of Fire (Cointreau&Tia Maria)	€ 11,50
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- DIGESTIF -

Cognac, Armagnac, Grappa, Calvados, various liqueurs, Limocello	from € 6,50
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- TABLEWATER -

Spa Still or Sparkling	€ 8,50
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MEIJER

AAN ZEE

-3-course seasonal menu- € 42,50 P.P.

- STARTER -
Eggplant

with honey, goat cheese crumble, and crushed pistachio

Or

Beef carpaccio

with Parmesan, pine nuts, and truffle mayonnaise

Or

Soup of the day

with crispy bread

- MAIN COURSE -
served with fries and mixed salad

Pan-seared salmon fillet

with parsley, corn, tempura seaweed, and lemon

Or

Steak “Meijer aan Zee”

The best in Zandvoort! Served with pepper sauce, wild mushrooms, and bimi

Or

Satay “Meijer aan Zee”

Chicken with bean sprouts, fried onions, atjar, and prawn crackers and crushed pistachio

Or

Ravioli filled with ricotta and spinach,
served with wild mushrooms, balsamic, and Parmesan

- 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 herbs and cream butter	€ 8,50
Chicken bites with sriracha mayonnaise (6 pieces)	€ 10,50
Pimientos de Padrón with sea salt	€ 8,50
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 snack platter yakitori sticks, prosciutto, burrata, pimientos de Padrón, Iberico croquettes, and gyoza, served with hummus and ciabatta (2 pers.) p.p.	€ 16,50
Cheese sticks with chili sauce (6 pieces)	€ 12,50
Iberico croquettes with sriracha mayonnaise (5 pcs)	€ 9,50
Cheese platter with a selection of European cheeses, raisin bread, and figcompote	€ 16,50
Vegetarian gyoza with chili sauce (6 pieces)	€ 9,00
Bitter garniture (Dutch snack assortment) 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 onion, shallot, and lime mayonnaise	€ 16,50
Beef carpaccio with Parmesan, pine nuts, and truffle mayonnaise	€ 15,50
Burrata with pesto, served with toast and tomato (optional: prosciutto +€1,-)	€ 14,50
Tuna tataki with spring onion, wakame, and ginger	€ 17,50
Gambas al ajillo with ciabatta	€ 16,50
Brioche with Iberico rib fingers and BBQ marinade	€ 15,50
Eggplant with honey, goat cheese crumble, and crushed pistachio	€ 13,50
Soup of the day with crispy bread	€ 8,50
Meijer aan Zee tasting 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
Beef carpaccio with Parmesan, arugula, pine nuts and truffle mayonnaise	€ 19,50

Allergies? Feel free to ask the staff!

- MAIN COURSES -

Steak "Meijer aan Zee" The best in Zandvoort! Served with pepper sauce, wild mushrooms, and bimi	€ 26,50
Satay "Meijer aan Zee" Chicken with bean sprouts, fried onions, atjar, prawn crackers, and pistachio crumble	€ 23,50
Grilled tuna steak with a crispy sesame crust, bean sprouts, ginger, wasabi, and soy sauce	€ 28,50
Pan-seared salmon fillet with parsley, corn, tempura seaweed, and lemon	€ 23,50
Ribeye served with Pimientos de Padrón, wild mushrooms, corn ribs, and chimichurri	€ 31,00
Ravioli filled with ricotta and spinach, served with wild mushrooms, balsamic, and Parmesan	€ 22,50
Surf & Turf For those who can't decide! 1/2 lobster and 1/2 steak with pepper sauce and beurre blanc	€ 45,50
Whole sea bream with beurre blanc and melted herb butter from "De Zilte Verleiding"	€ 26,50
Meijer's beach burger Angus beef with mesclun, tomato, caramelized onion, pickle, cheddar, and Amsterdam zeedijk sauce	€ 21,50
Sea bass fillet with beurre blanc, baby bok choy, and wakame from "De Zilte Verleiding"	€ 22,50
Whole lobster with melted herb butter	€ 59,50
Vegetarian cauliflower steak on a bed of beetroot cream	€ 21,50

FOR CHILDREN (up to 12 years old)

Ravioli filled with ricotta and spinach, served with Parmesan	€ 12,50
Steak with fries and pepper sauce	€ 14,50
Kids menu choice of chicken satay, croquette, or chicken nuggets with fries and applesauce	€ 9,50
Kids pizza Margherita or salami	€ 12,50

- 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
Fruit-chocolate duo with quenelle, mango ice cream and a raspberry macaron	€ 9,50
Oven-baked chocolate cake with raspberry coulis	€ 9,50
Cheese platter with various European cheeses, raisin bread, and figcompote	€ 16,50
Kids 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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