



# breeze

GOURMAND'S PARADISE



menu

*A Feast for the Senses!*

# lunch (SERVED FROM 12 PM TILL 3 PM)

A Feast for the Senses!

## Pumpkin soup

Creamy pumpkin soup with a garnish of whipped cream, pumpkin seeds and parsley, served with bread and seasalt butter

Ang. 16,<sup>50</sup>

## Mustard soup

Creamy mustard soup of 2 sorts of mustard and leek, and a garnish of leek and baked bacon

Ang. 16,<sup>50</sup>

## Ham/Cheese Bouncer

White or brown bread, 2 eggs, ham, cheese and a scoop of Russian salad

Ang. 19,<sup>00</sup>

## Bouncer Breeze

white or brown bread, 3 eggs, ham, cheese, bacon and a scoop of Russian salad

Ang. 22,<sup>75</sup>

## Beef carpaccio

with arugula, pine nuts, capers, truffle mayonnaise and parmesan

Ang. 27,<sup>50</sup>

## Caprese Salad

mozzarella, tomato, pine nuts, parmesan, balsamic syrup and basil

Ang. 27,<sup>50</sup>

## Gamba's pil pil

prawns in spicy garlic oil with chilies, served with bread

Ang. 26,<sup>50</sup>

## Beef Tataki

with arugula, Teriyaki sauce, pistachio crumble and baked onions

Ang. 31,<sup>75</sup>

## Tuna Tataki

with arugula, wasabi mayonnaise, seaweed salad and pink ginger

Ang. 31,<sup>75</sup>

## Flatbread Smoked salmon

with aioli, arugula, avocado, red onion, capers, cherry tomatoes and mustard-dill dressing

Ang. 32,<sup>50</sup>

## Flatbread Vittello Tonato

with pesto, arugula, veal, tuna pieces, tuna salad, pine nuts and truffle mayonnaise

Ang. 32,<sup>50</sup>

## Flatbread Goat Cheese

with pesto, local goat cheese, arugula, grilled vegetables, walnuts and honey

Ang. 29,<sup>50</sup>

## Flatbread chicken

with tomato relish, spicy chicken strips, arugula, grilled vegetables, creme fraiche and guacamole

Ang. 29,<sup>50</sup>



# lunch

(SERVED FROM 12 PM TILL 3 PM)

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**Quesadillas** served with creme fraiche, guacamole and tomato relish

### **Quesadillas Chicken**

with spicy chicken, beans, corn, tomatoes, cheese and jalapeno's

Ang. 24,<sup>50</sup>

### **Quesadillas Beef**

with spicy ground beef, beans, corn, tomatoes, cheese and jalapeno's

Ang. 24,<sup>50</sup>

### **Quesadillas Cheese**

with pesto, cheese, beans, corn, tomatoes and jalapeno's

Ang. 21,<sup>50</sup>

### **Nacho's**

Tortilla chips with ground beef, jalapeno's, cheddar cheese, beans and corn, served with crème fraiche, guacamole and tomato relish

Ang. 23,<sup>50</sup>

### **Pulled Pork Sandwich**

Brioche bun with pulled pork, homemade BBQ saus and coleslaw

Ang. 25,<sup>50</sup>

### **Pulled Chicken Sandwich**

Brioche bun with pulled chicken, homemade BBQ saus and coleslaw

Ang. 25,<sup>50</sup>

# dinner

(SERVED FROM 5PM TILL 9PM)

*A Feast for the Senses!*

## Pumpkin soup

Creamy pumpkin soup with a garnish of whipped cream, pumpkin seeds and parsley, served with bread and seasalt butter

Ang. 16,<sup>50</sup>

## Mustard soup

Creamy mustard soup of 2 sorts of mustard and leek, and a garnish of leek and baked bacon

Ang. 16,<sup>50</sup>

## Caprese Salad

mozzarella, tomato, pine nuts, parmesan, balsamic syrup and basil

Ang. 27,<sup>50</sup>

## Gamba's pil pil

prawns in spicy garlic oil with chillies, served with bread

Ang. 26,<sup>50</sup>

## Beef Tataki

with arugula, Teriyaki sauce, pistachio crumble and baked onions

Ang. 31,<sup>50</sup>

## Tuna Tataki

with arugula, wasabi mayonnaise, seaweed salad and pink ginger

Ang. 31,<sup>50</sup>

## Beef carpaccio

with arugula, pine nuts, truffle mayonnaise and parmesan

Ang. 27,<sup>50</sup>

## Flatbread with Pesto or Aioli

Ang. 12,<sup>50</sup>

## Bread Platter

3 assorted little buns with sea salt butter and green pesto)

Ang. 12,<sup>50</sup>

# dinner

SERVED FROM 5PM TILL 9PM

A Feast for the Senses!

## Chill & Grill

The meat and/or fish from our Chill & Grill concept will be marinated in homemade marinades and served on Skewers XL for a unique experience at the table.

<b>Beef Tenderloin</b>	7 oz (4 pieces of 1.75 ounces)	Ang. 58, <sup>00</sup>
	10.5 oz (6 pieces of 1.75 ounces)	Ang. 87, <sup>00</sup>
	14 oz (8 pieces of 1.75 ounces)	Ang. 116, <sup>00</sup>
<b>Pork Tenderloin</b>	7 oz (4 pieces of 1.75 ounces)	Ang. 35, <sup>00</sup>
	10.5 oz (6 pieces of 1.75 ounces)	Ang. 52, <sup>50</sup>
	14 oz (8 pieces of 1.75 ounces)	Ang. 70, <sup>00</sup>
<b>Chicken Breast Filet</b>	7 oz (4 pieces of 1.75 ounces)	Ang. 30, <sup>00</sup>
	10.5 oz (6 pieces of 1.75 ounces)	Ang. 45, <sup>00</sup>
	14 oz (8 pieces of 1.75 ounces)	Ang. 60, <sup>00</sup>

<b>Lacquered Pork Belly</b>	8.8 ounces	Ang. 41, <sup>50</sup>
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<b>Wahoo Filet</b>	8.8 ounces	Ang. 48, <sup>50</sup>
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## Praws

Heads off, tail on (easy peel)	6 pieces	Ang. 33, <sup>00</sup>
	8 pieces	Ang. 44, <sup>00</sup>
	10 pieces	Ang. 55, <sup>00</sup>

## Surf & Turf skewer

3 pieces of Beef Tenderloin and 3 Praws	Ang. 60, <sup>00</sup>
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All our skewers XL will be served with French fries or potato wedges, mayonnaise and two homemade sauces (garlic and tomato relish)

## Sides

Extra portion of fries or potato wedges	Ang. 8, <sup>00</sup>
Portion of Satay sauce	Ang. 3, <sup>50</sup>
Green Salad (various toppings, honey mustard dressing and pumpkin pits)	Ang. 16, <sup>50</sup>
Small skewer with grilled veggies	Ang. 16, <sup>50</sup>

## Salmon fillet

baked on the skin on a bed of spinach and fresh vegetables, served with potato gratin	Ang. 52, <sup>50</sup>
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## Vegetarian Dish

Inquire about our changing veggie dish	Current price
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## Breeze Spareibs

Slow cooked spareribs, lacquered with homemade BBQ sauce, coleslaw and potato wedges	Ang. 45, <sup>00</sup>
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main dishes

*A Feast for the Senses!*

## Mango Delight

light cake from Mango and creme fraiche, Mango ice cream and whipped cream

Ang. 16,<sup>50</sup>

## Choco Delight

white and brown chocolate mouse on a chocolate cake base with stracciatella ice cream and whipped cream

Ang. 16,<sup>50</sup>

## Sundae

2 scoops of ice cream (Stracciatella and/or Mango) with whipped cream

Ang. 12,<sup>50</sup>

## Cheese platter

3 international cheeses on a bed of Arugula, served with walnuts, toast, grapes and a mango chutney

Ang. 39,<sup>50</sup>

## Wine suggestion

a nice glass of tawny reserve port (6 barrels)

Ang. 16,<sup>00</sup>

# dranken-drinks

A Feast for the Senses!

## Warme dranken / hot drinks

Coffee / Espresso	Ang.	5,50
Double Espresso	Ang.	7,50
Capuccino / Cafe Latte	Ang.	6,50
Tea	Ang.	5,00
Fresh Mint or Ginger Tea	Ang.	7,50
Irish Coffee (Jameson whiskey and cream)	Ang.	19,50
Spanish Coffee (Licor 43 and cream)	Ang.	19,50
Breeze Coffee (Tia Maria, Cointreau and cream)	Ang.	19,50

## Frisdranken / soda's

Coca-Cola, Cola Zero, Sprite, Fanta Orange	Ang.	5,50
Cassis, Soda Water, Bitter Lemon, Tonic, Ginger Ale	Ang.	6,50
Fuze Tea Peach / Fuze Tea Black-Lemon	Ang.	7,00
Minute Maid Jus d'Orange, Minute Maid Apple juice	Ang.	6,50
Awa di Lamunchi	Ang.	6,50
Mondariz water Still or Sparkling	glass Ang. 4,50	bottle Ang. 13,50

## Bieren / Beers

Heineken (fles of tap / bottle or draft)	Ang.	9,00
Amstel Bright	Ang.	9,00
Brasa	Ang.	9,00
Corona	Ang.	9,50
Polar	Ang.	6,50
Heineken 0,0%	Ang.	8,00
Lowlander IPA 0,0%	Ang.	13,50

## Special Beers

Lagunitas IPA (6,2%)	Ang.	14,00
Stadshaven Octopus Blond (6%)	Ang.	14,50
Stadshaven Great White (5,3%)	Ang.	14,50
Stadshaven Moray IPA (5,5%)	Ang.	14,50
Stadshaven Piranha Tripple (8,5%)	Ang.	14,50

# dranken-drinks

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## Likeuren / Liqueurs

Disaronno Amaretto, Licor 43, Cointreau	Ang. 16,50
Limoncello, Black Laurel Drop Licor, Francelico, Tia Maria	Ang. 14,00
Kalhua, Passoa, Blue Curacao	Ang. 13,00
Shanky's Whip (Black Liquer & Wiskey blend)	Ang. 15,50

## Gedestilleerd / Spirits

Beefeater Gin / Beefeater Gin Rose	Ang. 13,00
Hendrick's Gin	Ang. 19,00
Martell Cognac	Ang. 19,00
Sierra Tequilla Blanco	Ang. 14,50
Jack Daniels Black Label Whiskey, Dewars White Label	Ang. 13,00
Jameson Irish Whiskey	Ang. 15,50
Vodka (Absolut / Stolichnaya)	Ang. 13,00
Barcello Blanco rum / Barcello Anejo Brown	Ang. 12,00
Barcello Imperial Brown	Ang. 16,00
Diplomatica Reserva Rum	Ang. 21,50

## AnnaBay (Local Curacao Rums)

White Rum	Ang. 13,00
Amber Rum, Coconut or Mango Flavoured Rum	Ang. 15,00
5 years aged Brown Rum	Ang. 24,50

## Mixed Drinks / Cocktails

Rum-Cola (Barcello Blanco/Brown, Annabay White)	Ang. 14,00
Whiskey-Cola (Jack Daniels, Dewars)	Ang. 15,00
Whiskey-Cola (Jameson)	Ang. 17,50
Gin Tonic (Beefeater Gin)	Ang. 18,00
Gin Tonic (Hendrick's Gin)	Ang. 21,00
Aperol / Limoncello Spritz (with Cava and Soda water)	Ang. 21,50
Mojito (White Rum, Mint, Lemon, Soda water)	Ang. 18,50
Espresso Martini (Vodka, Kalhua, Espresso)	Ang. 18,50



# wijnkaart - winelist

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## Rood / Red

Castel Pietra Merlot (Italy)	glass	Ang. 14,00	bottle	Ang. 56,00
Sensas Pinot Noir (France)	glass	Ang. 16,00	bottle	Ang. 64,00
Sensas Cabernet-Syrah (France)	glass	Ang. 16,00	bottle	Ang. 64,00
Catena Malbec (Argentina)	glass	Ang. 22,50	bottle	Ang. 90,00
El Enemigo Malbec(Mendoza Argentina)			bottle	Ang. 135,00
Chateau St. Michelle Merlot (USA)			bottle	Ang. 105,00
Masi Agricola Bonacosta Valpolicella Clasicco (Italy)			bottle	Ang. 105,00
Alpha Montes Carmenère (Chili)			bottle	Ang. 130,00

## Wit / White

Mezzacorona Chardonnay (Italy)	glass	Ang. 14,00	bottle	Ang. 56,00
Sensas Sauvignon-Colombard (France)	glass	Ang. 15,00	bottle	Ang. 60,00
Castel Pietra Pinot Grigio (Italy)	glass	Ang. 15,00	bottle	Ang. 60,00
Matua Sauvignon Blanc (Marlborough, New Zealand)			bottle	Ang. 90,00
Mc Manis Viognier (USA)			bottle	Ang. 95,00

## Rosé

Castel Pietro Pinot Grigio Rose Blush (Italy)	glass	Ang. 15,00	bottle	Ang. 60,00
Vista Point White Zinfandel, sweet (California)	glass	Ang. 15,00	bottle	Ang. 60,00
Whispering Angel (France)			bottle	Ang.135,00

## Port

6 Barrels Tawny Reserva	glass	Ang. 16,00		
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## Sparkling

Sacchetto Prosecco (200 ml)			bottle	Ang. 31,50
Gran Espanoza Cava Brut			bottle	Ang. 86,00
Veuve Cliquot Brut Champagne (France)			bottle	Ang.198,00