



4
beaufort

BISTRO

BEACHFOOD

— M E N U —

Local and global flavours, but always with ingredients from close to home. All dishes on this menu are lactose-free and, unless otherwise indicated, gluten-free.

Enjoy Your Meal!

APPETISER

SALADS & SOUP | 17.50

Enjoy our extensive salad buffet, which includes soup as a starter.

MAIN COURSES

The main courses are served with vegetables, potato garnish and fresh salad per 2 persons.

Fish

FISH POT | 23.50

Various types of fish from Zeeland, smothered in a bouillabaisse with herbs from Zeeland. Then gratinated with salty cheese in its own oven.

PLAICE FILLET | 21.50

Fried fillet of plaice served with a cream sauce.

COOKED MUSSELS | 24.50

Traditionally cooked mussels presented in a bouquet of vegetables, pepper and white wine.

PRAWNS | 24.50

Fried prawns with oriental tones, presented with bread for dipping.
(gluten-free bread + 1.50)

Meat

TENDERLOIN | 29.50

Medium-fried beef loin with a red wine sauce.
(Surcharge + 5.00 for 3-course menu)

ZEELAND BEEF BURGER | 23.50

Fried Zeeland beef burger on a bun with little gem, barbecue sauce and cheddar.

SATAY ASIAN STYLE | 21.50

Marinated chicken breast on a skewer, presented oriental style.

Vegan / Vegetarian

LENTIL PIE | 20.50

A pie filled with lentil curry.
(Not gluten-free)

VEGETABLE TORTELLINI | 20.50

Vegetable tortellini made with pea, shallot and a herbal oil.

CATCH OF THE DAY | DAILY PRICE

Creative vegan "catch of the day" from our chef.

DESSERTS

DESSERT OF THE DAY | 7.50

VEGAN RED MADAGASCAR MOUSSE | 7.50

CARROT CAKE | 7.50

(Not gluten-free)

Supplements

SALAD	3.50
PORTION OF FRIES	3.50
PORTION VEGETABLES OF THE DAY	4.50
GLUTEN-FREE BREAD	1.50

Beachfood Menu

3 COURSES39.50

Have a taste and go for the full 3-course menu.
You only pay a surcharge when you go for our superior tenderloin.



Vegan?

YES, WE CAN!

No meat or fish tonight? In that case, try one of our tasty plant-based options.

Waste?

IT GIVES US ENERGY!

Did you enjoy your meal, but was the portioning a bit too generous? In a world where we fight waste, the remains of vegetables, fruit and food are the food source for our own bio-digester. This digester converts the leftovers into sustainable energy with plant food as a by-product.

We use this energy to heat our hotel rooms, among other things.

Vishandel Schot, Tholen

With our location on the coast, fish doesn't have to come from far away. Vishandel Schot is both ASC- and MSC-certified. This fishmonger also specialises in various types of line-caught fish.



Touch me!

A hand-drawn orange arrow pointing towards the QR code, with the text "Touch me!" written in a cursive font above it.

› FULL DRINKS MENU

› ALLERGEN CHART



Our fries may contain traces of gluten. Do you have a gluten intolerance? Make this known; we will fry your fries separately in that case.