

BREAKFAST

BY RESERVATION

09:00-10:30

Bruist! Breakfast	25	Kids! Breakfast	18
Choice of hot beverage		I ♥ Zeeland organic apple juice	
Freshly squeezed orange juice		Children’s yoghurt	
Local farmhouse yoghurt, seasonal fruits, and granola		Donut and bread roll	
Basket of freshly baked bread and pastries		Homemade jam and chocolate spread (Callebaut), farmhouse butter	
Homemade jam and chocolate spread (Callebaut), farmhouse butter		Young cheese	
Cheese and cold cuts		Organic Zeelandic egg, prepared to your liking	
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Fried Zeelandic bacon			

“Happiness is the scent of freshly baked goods.”

Are you vegetarian or vegan, or do you have food allergies? We will gladly create a gourmet breakfast experience tailored to your preferences. Please inform us of your dietary choices when making your reservation.

LUNCH SPECIALS

12:00-15:00

“Zeeuwbonk” Savoury tray-bake <i>topped with Zeelandic bacon, Ouwe Zeeuw cheese, and the chef’s BBQ sauce</i>	14.5
“Beetroot” Savory Waffle (veggie) <i>with goat’s cheese, local honey, and pits and seeds mix</i>	14.5
Purple Bagel "Pulled Carrot" (vegan)	14.5
Green Bagel “Briny” <i>with artisanal smoked salmon, crème fraiche, and fresh dill</i>	14.5
Red Bagel" Carpaccio" <i>with fresh pesto and "Ouwe Zeeuw" ripened cheese</i>	14.5
Breskens Cheese Croquette (Veggie) <i>with a salad, bread, and butter</i>	16(2st) 19.5(3st)
North Sea Shrimp Croquette, Made In Breskens <i>with a salad, bread, and butter</i>	19(2st) 23(3st)
Fish & Chips from Breskens <i>With a side salad and tartare sauce</i>	19.5
"Duroc D'olives" Croquette <i>pork cheek croquette with a salad, bread, and butter</i>	17.5(2st) 21(3st)
Sweet Potato and Coconut Soup, Cashew and Naan (Vegan)	9.5
"Berloumi" Poke Bowl (Veggie) <i>with grilled Berloumi cheese, Zeeuwse Vlegel pearl barley, and crunchy crudité</i>	19.5
"Salicornia" Poke Bowl <i>with soft smoked salmon, Dutch quinoa, and salicornia</i>	20.5
"Crunchy Chicken" Poke Bowl <i>with crunchy chicken bites, Dutch quinoa, and peanuts</i>	19.5

Tag us and share your Bruist! experience:

  @bruistcadzand

SHARED DINING

18:00-20:00

Our "shared dining" concept is designed to take you and your table companions on a culinary discovery journey. All dishes are meant to be shared and are served one by one in the center of the table. Choose your favorites and indulge in a wide array of flavors.

“Shared Dining” Formula	37.5 p.p.
4 dishes of your choice per 2 persons	
+ additional dish	+17.5
Single dish (outside the formula)	20.5

FROM THE FARMLAND

- Zeeuwse Vlegel pearl barley risotto with local beef meatballs
- Beef tournedos with homemade chimichurri and potato wedges
- Pork escabeche with Zeelandic hummus on homemade coca Valenciana, a Mediterranean-style flatbread

FROM THE PLANT

- Vegan curry with Zeelandic brown beans and naan (vegan)
- Zeeuwse Bolus with goat’s cheese and spiced pear (veggie)
- Oven-roasted eggplant with miso, peanuts, and crispy rice (vegan)

FROM THE SEA

- Tom Kha Coast - classic Thai coconut dish with a Zeeland twist: North Sea fish and shellfish
- Zarzuela - slightly spicy Spanish stew with North Sea fish and shellfish
- North Sea fish with spicy pimentón-seasoned mash, mojo verde, and salicornia

MUCHOS TACOS

- Wheat tortillas with pulled turkey and garnish
- Wheat tortillas with pulled carrot and garnish (vegan)
- Wheat tortillas with spicy North Sea fish and garnish

Do you prefer a low-carb option? We gladly replace the wheat tortillas with "little gem" lettuce leaves.

OODLES OF NOODLES

- Rice noodles with spicy tournedos
- Rice noodles with grilled Berloumi cheese (veggie)
- Rice noodles with spicy North Sea fish

“Food is love. Shared food is truer love.”

SURPRISE MENU

[FROM 2 PERSONS]

49.5 p.p.

Surprise menu (from 2 persons): Let Bruist! surprise you: from savory start to sweet temptation, this menu features a succession of 5 seasonal dishes to share, off the menu.

Orders for the surprise menu are accepted until 6:45 PM at the latest.

The menu is served per table, and unfortunately, no alterations can be made.

¡LA BUENA VIDA!

39.5 p.p.

Every Monday night in high season, Bruist! transforms into a Mediterranean getaway in the heart of the polders of Cadzand. Our paella menu (39,5pp), including an aperitif, Spanish-inspired tapas, your choice of paella and a surprise dessert, brings an authentic Spanish ambiance to your table.

APERITIF BITES

ALL DAY

“If at first you don’t succeed, have a sneaky snack and try again.”

Bitterballen with Zeelandic bacon (6 pcs)	9.5
North Sea shrimp tapas croquettes (6 pcs)	15
Nachos Bruist! from the oven with pulled turkey and jalapeño	14
Prefer veggie? In that case, we'll prepare them with pulled carrot!	
Crunchy chicken bites (6pcs) with peanut dip	12.5
Potato wedges “Patatas Bravas Style”(veggie)	6.5
Breskens-style kibbeling with tartare sauce	14.5
Sweet potato fries with sriracha mayonnaise (veggie)	6.5
Sticky oven ribs	12.5
Pain de Mer with 4 homemade tapenades	12
Damse Délice (veggie)	18.5
Oven-baked soft cheese from Damme, served with Pain de Mer bread	
Extra Pain de Mer bread	4

Bruist! Aperitif Platter (15:00 - 18:00)

A plate with authentic aperitif delights

19.5

SWEET INDULGENCES

ALL DAY

“You are what you eat so eat something sweet.”

Poffertjes – homemade and freshly baked [12:00-18:00]	
• Classic: with farmhouse butter and powdered sugar	6
• Guilty Pleasure: with Smarties and Callebaut chocolate sauce	9.5
• Vitamin: with seasonal fruits	10.5
Spelt pancakes with banana, agave syrup, and pecan nuts (4 pcs) [12:00-18:00]	12
Dame Blanche	9.5
Callebaut chocolate sauce and whipped cream	
Churros to share	9.5
Callebaut chocolate sauce and marshmallow	
Seasonal pastry	8.5
by Taarten van Rens, Schoondijke	
Apple pie - Zeker Zeeuws	6.5
with vanilla ice cream and whipped cream	
Coupe Brésilienne	9.5
"Zeeuwse Babbelaar" ice cream, salted caramel, hazelnut crunch	
Affogato	6
vanilla ice cream with espresso and "Sir Francis" coffee liqueur	