



HOTEL  
NOORDZEE

CADZAND-BAD



# APERITIVES

## BUBBLES

	Glass	Bottle
Cava Brut Jove Oliveda, Girona	€ 7.15	€ 33.00
Cava Brut Rosato Oliveda, Girona	€ 8.25	€ 39.60
Champagne extra Brut Jean-Louis Deparis	€ 12.65	€ 66.00
Champagne, Veuve Clicquot		€ 126.50

## GIN-TONIC

Bombay Sapphire Gin with Franklin&Sons Mallorcan Tonic		€ 11.15
Hendricks Gin with Franklin&Sons Mallorcan Tonic		€ 14.10
HAVN Bangkok with Franklin&Sons Ginger Ale		€ 15.40
HAVN Copenhagen with Franklin&Sons Mallorcan Tonic		€ 15.40
HAVN Marseille with Franklin&Sons Mallorcan Tonic		€ 15.40
HAVN Antwerpen with Franklin&Sons Mallorcan Tonic		€ 15.40
Seagarden Gin Cadzand with Franklin&Sons Mallorcan Tonic		€ 15.40

## RUM-TONIC

One-Eyed Rebel Rum Spiced with Franklin&Sons Mallorcan Tonic or Ginger Ale		€ 15.40
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## CLASSICS

Kir		€ 7.70
Kir Royal		€ 12.65
Pineau des Charentes		€ 6.05
Picon, white wine		€ 7.70
Kopke port white		€ 6.15
Kopke port ruby		€ 6.15
Kopke port tawny		€ 8.50
Sherry, dry or medium		€ 5.95
Ricard		€ 7.80
Campari		€ 5.60



# MIXERS

## COCKTAILS

Mimosa	€ 14.50
<i>Champagne - Cointreau - Orange</i>	
Mojito	€ 14.50
<i>Bacardi - Mint - Lime</i>	
Dark & Rebel	€ 14.50
<i>One eyed rebel rum - Lime - Ginger beer</i>	
Cosmopolitan	€ 14.50
<i>Vodka - Cointreau - Lime - Cranberry</i>	
Espresso Martini	€ 14.50
<i>Vodka - Kahlua - Espresso</i>	
Bohemian Style	€ 14.50
<i>Licor 43 - Pear - Ginger ale</i>	

## MOCKTAILS

Lemon squash	€ 8.50
<i>Lemon - orange - grenadine</i>	
Pear squash	€ 8.50
<i>Pear - Lemon</i>	
Mojito 0%	€ 8.50
<i>Mint - Lime - Ginger ale</i>	
Bohemian Style 0%	€ 8.50
<i>Orange - Cranberry</i>	
Crodino	€ 5.95

## SPRITZ (HOME MADE)

Aperol Spritz	€ 9.50
Limoncello Spritz	€ 9.50
Campari Spritz	€ 9.50



# COLD BEVERAGES AND BEERS

## COLD BEVERAGES

Gerolsteiner, still or sparkling water 0.25 cl	€ 3.85
Gerolsteiner, still or sparkling 0.75 cl	€ 7.50
Coca Cola / Coca Cola Zero	€ 3.85
Fritz Sinas / Fritz Lemon	€ 3.85
Fritz Honey Melon	€ 3.85
Fritz Rhubarb / Fritz Apple	€ 3.85
FuzeTea Peach / FuzeTea Mango	€ 3.85
Franklin&Sons Bitter lemon/ Tonic	€ 4.95
Franklin&Sons Ginger Ale	€ 4.95
Franklin&Sons Ginger Beer	€ 4.95
Fristi	€ 3.85
Chocomel	€ 3.85

## FRUIT AND VEGETABLE JUICES

Appelaere	€ 4.40
Perelaere	€ 4.40
Druivelaere	€ 5.50
Freshly squeezed orange juice	€ 5.50
Organic Tomato juice	€ 4.40

## DRAUGHT BEER

Swinckels 0.25 cl	€ 3.85
Swinckels 0.50 cl	€ 7.50
Cornet Blonde 0.25 cl	€ 6.20

## BEERS BY THE BOTTLE

Estaminet	€ 3.65
Duvel	€ 6.75
Rodenbach Fruitage	€ 4.50
Swinckels 0.0% (non-alcoholic)	€ 3.85
Bavaria Radler 0.0% (non-alcoholic)	€ 3.15
La Trappe Double	€ 6.60
La Trappe Triple	€ 7.20
La Trappe White	€ 6.05
La Trappe Blonde	€ 6.50
La Trappe Nilles 0.0% (non-alcoholic)	€ 5.45
Dag en Dauw IPA	€ 7.50
Vuur en Vlam IPA	€ 7.50





# STARTERS

	Starter	Main
Poké bowl salad Nobashi shrimp*	€ 12.00	€ 18.75
Poké bowl salad Beef carpaccio*	€ 12.00	€ 18.75
⓪ Poké bowl salad Crushy Vega Roll*	€ 11.00	€ 17.75
<i>All poké bowl salads contain soy beans, basmati-rice, free range egg, wakame, shiitake and cucumber.</i>		
	1 pers	2 pers
⓪ Bruschetta <i>Salsa of tomato and basil with sour bread toast</i>	€ 8.50	€ 15.70
Beef carpaccio <i>Olive-oil and Parmesan</i>	€ 16.75	
Dumpling stuffed with free-range chicken <i>Ketjap, cilantro and cashew nuts</i>	€ 17.75	
⓪ Crushy Vega Roll <i>Soy sauce, wakame mayonnaise</i>	€ 16.75	
Smoked salmon <i>Brioche, crème fraîche and avocado</i>	€ 17.75	
Serrano ham <i>Avocado and brioche</i>	€ 17.75	
Shrimp croquettes <i>Lime and tartar sauce</i>	€ 18.75	
Zeeland fish soup <i>Gruyère cheese and rouille</i>	€ 15.75	
Irish Mór oyster (3/6/9 pc.) <i>Only by request</i>		



⓪ = vegetarian

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# MAINS

## PASTA

- ⓪ Cappellini "Burrata" € 24.50  
*Fresh pasta with sauce from San Marzano tomatoes, basil and burrata*
- Cappellini "Scampi" € 24.50  
*Fresh pasta with garlic cream sauce and fresh herbs*
- Linguine "Bolognese" € 24.50  
*Fresh pasta with sauce from San Marzano tomatoes, minced meat and bacon*
- Coquilles and green peas ravioli € 24.50  
*Tom Kha Kai sauce – lemongrass – red pepper*



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# MAINS

PINSA ROMANA - Type of dough mix between pizza and focaccia: less salt and less carbohydrates

- |   |  |         |
|---|--|---------|
| ⓪ | Pinsa "romana"   | € 19.00 |
|   | <i>Sauce from San Marzano tomatoes - Gruyère</i>               |         |
| ⓪ | Pinsa "burrata"  | € 21.00 |
|   | <i>Sauce from San Marzano tomatoes - Gruyère - burrata</i>     |         |
|   | Pinsa "scampi"   | € 21.00 |
|   | <i>Sauce from San Marzano tomatoes - Gruyère - scampi</i>      |         |
|   | Pinsa "Serrano ham"  | € 21.00 |
|   | <i>Sauce from San Marzano tomatoes - Gruyère – serrano ham</i> |         |
|   | Pinsa "Tuna"   | € 21.00 |
|   | <i>Sauce from San Marzano tomatoes - Gruyère - tuna</i>        |         |
|   | Pinsa "Kebab"  | € 21.00 |
|   | <i>Sauce from San Marzano tomatoes - Gruyère - chicken</i>     |         |



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# MAINS

## CLASSICS\*

Duck breast filet	€ 34.50
<i>Red wine-orange sauce - mashed potatoes</i>	
<i>Irish prime rib steak (bleu / saignant / à point / bien cuit)</i>	€ 34.50
<i>200 grams - fresh chips - green peppercorn sauce - salad</i>	
Cod	€ 32.50
<i>Hollandaise sauce - mashed potatoes</i>	
Sea bass	€ 29.50
<i>Paprika sauce - potato croquettes</i>	
⓪ Carrot schnitzel	€ 24.50
<i>vegetarian crispy carrot schnitzel - grated cheese - tomato sauce</i>	
Chicken thigh	€ 27.50
<i>Mildly spicy coconut sauce - basmati rice</i>	

*\*All dishes are served with a variety of seasonal vegetables.*

As of 8 people, we ask you to limit the choice to a maximum of 4 different dishes per course.

Have you already tried all the dishes on the menu? Our chefs can also prepare other dishes in addition to the menu. Ask one of our employees about the possibilities.



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# CHEF'S MENU

3 COURSES € 49.50

## STARTERS

Beef carpaccio with olive oil and parmesan cheese

Zeeland fish soup with gruyère and rouille

Shrimp croquettes with fresh tartare and lime (+ € 2.00)

Ⓢ Crushy Vega Roll with soy sauce and wakame mayonnaise

## MAIN COURSES

Ravioli filled with scallops and green peas, tom kha kai sauce

Sea bass with paprika sauce, potato croquettes and warm vegetables

Irish prime rib steak with fresh fries, salad, warm vegetables and pepper sauce (+ € 6.00)

Chicken thigh with mildly spicy coconut sauce, basmati rice and warm vegetables

Ⓢ Crispy fried carrot schnitzel with grated cheese and tomato sauce

## DESSERTS

Ⓢ Dame Blanche

Ⓢ Creme brulee

Ⓢ Panna cotta

Ⓢ Coffee or tea with friandises

Ⓢ Affogato



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# DESSERTS

Ⓢ	Dame Blanche <i>Vanilla ice cream - chocolate - whipped cream</i>	€ 10.75
Ⓢ	Crème brûlée <i>Vanilla - caramelised sugar</i>	€ 10.75
Ⓢ	Chocolate Moulleux <i>Cherry ice cream</i>	€ 10.75
Ⓢ	Pannacotta of cassis <i>Rose - blueberries</i>	€ 10.75
Ⓢ	Affogato <i>Kafa espresso - vanilla ice cream - brésilienne</i>	€ 7.25
Ⓢ	Affogato Amaretto <i>Kafa espresso - vanilla ice cream - brésilienne - Amaretto</i>	€ 10.75
Ⓢ	Coffee or tea with sweets	€ 10.75
Ⓢ	Apple pie (lukewarm)	€ 6.50
	- with whipped cream	€ 7.00
	- with ice cream	€ 7.00
	- with ice cream and whipped cream	€ 7.50



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# DIGESTIVES AND COFFEES

## ARMAGNAC

Bas Armagnac Marie Duffau € 6.40

## CALVADOS

Calvados € 6.40

## COGNAC

Courvoisier V.S. € 6.40

Martell V.S. € 6.40

Remy Martin V.S.O.P. € 7.80

## EAUX DE VIE DE FRUITS

Eau de Vie Poire William € 6.40

Eau de Vie Kirsch € 6.40

## GRAPPA

Grappa Villa Isa di Moscato € 6.70

Grappa Viall Isa  
di Nebbiolo da Barolo € 7.80

## WHISKEY

Jameson € 5.60

Glenfiddich € 8.25

Chivas Regal € 8.25

Jack Daniels € 6.40

The Glenlivet 12 year € 7.70

The Glenlivet 15 year € 9.45

The Glenlivet 18 year € 12.75

## PORT

Kopke Port white € 6.15

Kopke Port red € 6.15

Kopke Port tawny € 8.50

## LIKEUREN

Cointreau € 6.40

Grand Marnier € 6.40

Tia Maria € 6.40

Drambuie € 6.40

Amaretto € 6.40

Baileys € 6.40

Sambuca € 6.40

Licor 43 € 6.40

Zeeuwse Babbelaar liqueur € 4.40

Fernet Branca € 4.40

Ramazotti € 4.40

Limoncello € 4.40

## DUTCH GIN

Jenever, young or old € 3.65

Corenwijn € 4.40

## RUM

One-Eyed Rebel Rum € 9.50

## COFFEES

Zeeuwse Coffee - *Babbelaar liqueur* € 9.60

Irish Coffee - *Jameson Whiskey* € 9.60

French Coffee - *Grand Marnier* € 9.60

Italian Coffee - *Disaronno Amaretto* € 9.60

Spanish Coffee - *Licor 43* € 9.60

English Coffee - *Gin* € 9.60

Norman Coffee - *Calvados* € 9.60



# FOR THE KIDS

## MAIN COURSES FOR CHILDREN

Pinsa - Type of dough mix between pizza and focaccia: less salt and less carbohydrates

⓪	Pinsa margherita	€ 7.50
⓪	Pinsa burrata	€ 8.00
	Pinsa kebab	€ 8.00
	Steak*	€ 12.75
	Fish stick*	€ 11.25
	Chicken nuggets*	€ 11.25
	Spaghetti Bolognese	€ 9.25

\*These children's main courses are served with French fries, vegetables and apple sauce.

## DESSERTS FOR CHILDREN

⓪	Children's ice cream	€ 6.75
⓪	Brownie	€ 6.75



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