

Bries



WeLCOME

EVERY
WEDNESDAY:
FISH MARKET



EVERY
SUNDAY:
STEAK MARKET



BAR
BEACH
RESTAURANT



OPEN
7 DAYS
A WEEK



www.briesnoordwijk.nl



TO START

WESTERN SPECIALTIES

BRIES COCKTAIL	Fresh summer cocktail of plucked chicken, shrimps, mango, avocado & walnuts with cocktail mayonnaise	11. ⁵⁰
U.S.A. BBQ BEEF THIN SLICED	Lightly seared Black Angus beef with bbq "dry rub" chive yogurt-mayonnaise & Parmesan	12. ⁵⁰
MUSSELS ITALIAN FISHERMAN STYLE	Cooked mussels Italian style prepared with tomato, basil, garlic and red onion	12. ⁵⁰
LOBSTER BISQUE	Richly filled lobster bisque with prawns, chives, spring onions and chervil	9. ⁰⁰
2.5 oz. CURED MEATS	IBERIAN CHORIZO - PALETA DE BELLOTA foreleg - JAMON DE BELLOTA hindlimp 2.5 Oz. thinly sliced and served with tomato, olive oil, sourdough and aioli	16. ⁵⁰
 PEACH & BURRATA	Salad with grilled peach, creamy burrata, tomatoes, pistachios & Balsamic syrup	14. ⁰⁰

ASIAN SPECIALTIES

VIETNAMESE PHO-BO	Vietnamese beef broth with roast beef, rice noodles, lime, fresh pepper, bean sprouts, basil and coriander on the side	9. ⁰⁰
 GORGEOUS GADO-GADO	Javanese vegetarian salad with Chinese cabbage, potato, cucumber, tomato, green beans, broccoli, egg and peanut sauce	12. ⁵⁰
SATAY BUMBU BALI	AJAM - MARANGGI Grilled satay of chicken and beef tenderloin with sweet soy-dip and sauce of roasted peanut crumb & plamsugar	13. ⁵⁰
ANGEL HAIR GARLIC LOBSTER	Grilled half lobster with "angel hair" pasta, garlic, ginger, chilli, soy and lime	24. ⁵⁰
ASIAN PLATTER	Sushi & sashimi with wakame, crispy seaweed, soy and wasabi (from 2 persons)	p.p. 17. ⁰⁰



SUSHI VS. SASHIMI

Many people often confuse the terms sushi and sashimi and use them interchangeably. Although, both may have their similarities, they are two different dishes that exceed expectations.

Sushi is an art, so we work hard to craft our sushi using the finest, freshest ingredients to give you an extraordinary experience.

EAT OYSTERS. LOVE LONGER.

We feature three different types of oysters to satisfy every oyster lover: Fine de Claire, Gillardeau & Oysters of Nam Kee. Nothing captures a sense of place more honestly than an oyster.

There is something sexy about sucking down oysters with a partner; it has a type of savage procedure about it, eating with your hands and slurping with your mouth. Casanova, the 18th-century lover who used to breakfast on 50 oysters, has been vindicated by a study that proves they really are aphrodisiacs.



FRUIT DE MER: EXTRAVAGANCE ON THE HALF SHELL

At every level, and at almost any time of the day, you will love the simplicity of our seafood bar. It is low fat and very high in nutrients.

On a hot summer's day, nothing beats the unfussy pleasures of chilled seafood.



RAW BAR

SUSHI & SASHIMI

POKÉ BOWL	Sushi rice, marinated salmon and tuna, peeled edamame beans, avocado, shiitake & seaweed salad	17. ⁵⁰
MIXED SASHIMI PLATE	Scottish Salmon - Yellowfin Tuna - Swordfish with wakame, crispy seaweed, soy and wasabi	15. ⁰⁰
MIXED SUSHI PLATE	Spicy Tuna inside out roll - California roll - Tempura Hosomaki roll - Daily roll with wakame, crispy seaweed, soy and wasabi	17. ⁰⁰
ASIAN PLATTER	Sushi & sashimi with wakame, crispy seaweed, soy and wasabi (from 2 persons)	p.p. 17. ⁰⁰
SUSHI BOAT	24 pieces of sushi, 3.55 Oz. sashimi, salmon, tuna and swordfish 32 pieces of sushi, 4.95 Oz. sashimi, salmon, tuna and swordfish 48 pieces of sushi, 6.35 Oz. sashimi, salmon, tuna and swordfish	57. ⁵⁰ 77. ⁵⁰ 97. ⁵⁰
	With wakame, crispy seaweed, soy and wasabi	

OYSTERS

OYSTERS	Half a dozen - on ice - lemon - cucumber granita - raspberry vinaigrette	
	FINE DE CLAIRE NR.3	fine - meaty - mild - briny
	GILLARDEAU NR.4	full - fat - soft sweet
SUGGESTION:	OYSTERS OF NAM KEE	4 steamed oysters with black bean sauce
OYSTERS TASTING	Half a dozen - on ice - lemon - cucumber granita - raspberry vinaigrette	
	3 x Fine de Claire - 3 x Gillardeau	23. ⁰⁰
	3 x Fine de Claire - 3 x Gillardeau - 2 x Oysters of Nam Kee	29. ⁵⁰

SEAFOOD BAR

FRUITS DE MER

Seafood tasting (from 2 persons)

PLATEAU FRUITS DE MER BRIES	Vongole - cockles - razor blades - clams - Fine de Claires - Gillardeau - prawns - Dutch peel prawns - King Prawns - North Sea Crab Leg	p.p. 34. ⁵⁰
UIT TE BREIDEN MET:	LOBSTER , Half Canadian Lobster	21. ⁰⁰
	ALASKA TREASURE , 5.3 Oz. King Crab	29. ⁰⁰
	BAERI CAVIAR , Siberian sturgeon with a creamy and salty taste 0.36 Oz. served with smoked salmon, blinis, egg, sour cream and chives	34. ⁰⁰

THE FISHMARKET

Every Wednesday evening from 17.30 we serve dinner in style of a real Fish market, including top class entertainment.

A huge variety of fresh fish, seafood and shellfish are presented at the Fish market on a bed of crushed ice. You can make your own selection on the spot and ask our chefs for suggestions. After you made your choice you can watch how your fish will be prepared till it's ready to be served.

For the ultimate experience, we do offer lobster, king prawns or fresh scallops as long as the supplies last.

For starters and dessert you can choose from our menu, as for your main course we will invite you to our Fish Market.

You can check our selection of the day at our Fish Market, starting from € 12 per 3,5 Oz. A vegetarian or meat dish alternative is very possible.



THE STEAKMARKET

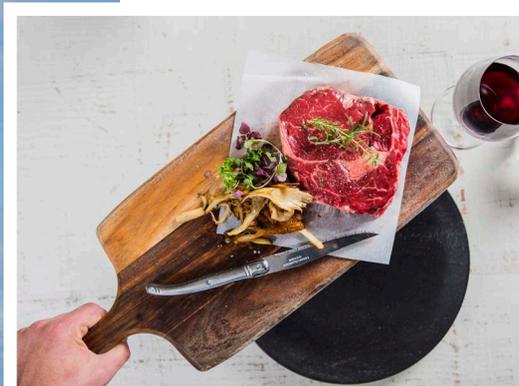
On Sunday evening from 17.30 we serve dinner according to the principle of the Steak market. The lava grill will be lit and you can enjoy a huge variety of meat that is presented at our meat market.

Dutch "Dikbil"Steak, Lamb from Texel, the famous Iberico Porc, Palmensteyn Blonde d'Anquitaine are just some of our great meats you can choose from.

When you made your choice, our chefs will get started to prepare your selection. The grilled cutlet, Tournedos, Entrecote just tell our chefs how you would want them to prepare your meat (from rare till well done), your dish will be served with fresh salad, bread, French fries and sauces.

For starters and dessert you can choose from our menu. For your main course we will invite you to our Steak Market. Check our selection of the day at our Steak Market, starting from € 9 per 3,5 Oz.

A vegetarian or fish dish is very possible.



MAINS

WESTERN SPECIALTIES

CATCH OF THE DAY	Ask our crew about the catch of the day	23. ⁵⁰
DOVER SOLE 'MEUNIÈRE'	Whole, approx 16 Oz., fried in full cream butter with boiled baby potatoes, parsley and Tartare sauce	daily price
TENDERLOIN STEAK	Tenderloin steak, approx 6.35 Oz. , grilled with roseval, mushrooms and green pepper sauce	27. ⁵⁰
 LEBANESE FALAFEL KÖFTE	Lebanese flat bread with falafel, zucchini, tomato, feta, various green vegetables, hummus of beetroot and baba ganoush	19. ⁰⁰
CHEF'S STEAK	Weekly changing steak, please ask our crew	week price

ASIAN SPECIALTIES

MISO GLAZED BLACK SALMON	In the oven cooked salmon fillet, marinated in miso and soy sauce with roasted sweet potato, spicy sour cream, bok choy, spring onion & red peppers SUGGESTION: Oedipus Offline White Ale 4.5% summery & fruity 5. ⁰⁰	21. ⁵⁰
SPICY GIANT SEA PRAWNS	In piri piri pan fried and 'body peeled' black tiger prawns with Oriental stir-fried vegetables, fine paste & Asian dip	25. ⁰⁰
INDIAN CHICKEN MADRAS	Indian spiced curry with chicken, crispy oriental vegetables, turmeric, coriander, yogurt and jasmine rice - <i>also available vegetarian</i>  SUGGESTION: Oedipus Thai Thai Triple 8% fresh, exciting and exotic 5. ⁰⁰	19. ⁵⁰
ONE WAY ROASTED TUNA	One way roasted tuna steak, breaded in sesame with pickled vegetables, Oriental noodles and teriyaki sauce	24. ⁵⁰
DRUNKEN SEAFOOD RED CURRY	COD - TUNA FISH - SALMON - PRAWNS - MUSSELS With bok choy, broccoli, red onions, leeks, peppers, carrots, green beans & bantam mushrooms in red curry with fragrant rice	22. ⁵⁰

SIDE DISHES

FRIES	Burgundy fries with green herb mayonnaise and Zaandam mayonnaise	3. ⁵⁰
VEGETABLES	Stir-fried seasonal vegetables in oyster sauce	4. ⁰⁰
BEETROOT	Salad of beetroot with apple, onion & walnut with French dressing	4. ⁰⁰
KIMCHI	Traditional side dish from the Korean cuisine with fermented cabbage, carrot, leek & daikon	4. ⁵⁰

CHEESE

To compose to your own taste, from our cheese specialist Peter den Elzen. The cheeses are listed in order of flavor and structure

- I **CREMEUX DE BOURGOGNE** France, Bourgondy – creamy – mild
- II **VLEITEGEIT** North Holland, Winkel – goat cheese – soft – full – sweet
- III **APPENZELLER** Switzerland, Appenzell – mild tangy – fruity
- IV **BOEREN CAMEMBERT** Normandy – raw milk – fruity – moldy
- V **BONTALEGGIO** North Italy - mountain cheese – creamy soft
- VI **ÉPOISSES** France, Côte-d'Or – soft – creamy – lightly salty – tangy
- VII **FOURME D'AMBERT** France, Puy-de-Dôme – tangy – blue cheese – fruity

THREE	10. ⁰⁰
FIVE	15. ⁰⁰
ALL SEVEN	20. ⁰⁰

SUGGESTION: A glass of Colheita Kopke port (1976, 1982, 1996, 1998) starting at 5.⁰⁰



SWEETS

CHOCOLATE TRIO	FUDGE - MOUSSE - ICE CREAM of white-, milk & dark chocolate	9.00
SUGGESTION: a glass of Pedro Ximénez, Delgado Zuleta 5.00		
BRIES SUMMER SORBET	Three varieties of sorbet ice cream with fresh red fruit & whipped cream	8.00
UPSIDE DOWN CHEESE CAKE	Of blueberry, mascarpone, vanilla and Bastogne with cassis sorbet ice cream	9.00
SUGGESTION: a glass of Muscat de Rivesaltes, Domaine Sarda-Malet 5.00		
CHEF'S CHOICE	Alternating dessert of the Chef	9.00

SPECIAL COFFEES

DUTCH COFFEE	Ketel 1 Mature & semi-whipped cream	8.00
IRISH COFFEE	Tullamore Dew Irish whiskey & semi-whipped cream	8.00
FRENCH COFFEE	Cointreau & semi-whipped cream	8.00
SPANISH COFFEE	Licor 43 or Tia Maria & semi-whipped cream	8.00
ITALIAN COFFEE	Amaretto & semi-whipped cream	8.00
KISS OF FIRE	Cointreau and Tia Maria & semi-whipped cream	8.00
BRIES COFFEE	Frangelico & semi-whipped cream	8.00
WHISPER GOODNIGHT	Hot steamed milk with Frangelico	7.00
DIGESTIVES	Various liqueur, brandy, grappa and dessert wine Ask our crew about our special Whiskeys & Cognacs	starting at 5.50

FRIANDISES

SUGGESTION: HOME MADE SMALL SWEETS	Home made small sweets with your coffee or tea	4.50
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