## DID YOU KNOW?

- Zandvoort has 17,542 inhabilanls.

The Duich coassline is 432 km long, and Zandvoort has 9 km of beach.

- We celebrate Chrisimas in Sepiember here at Beach Club Tien.
- We play famous Dutch singer André Hazes' wonderiul song: "Als de zon schijni".
- When the sun shines) 1.000 limes.
- Inhabiants of Zandvoot have the nic
- The lide goes in and out wice a day

One of ine most well-known Duich songs, wrilien in 1915, is abour Zandvoot

- Youri is relired affer 14 years of working ar Beach Club Tien was put into service in 1881.
- A running event, the Runner's world Zandvoort Circuit Run, is held on the race track each year.
- The first race on the Zandvoot race track was held in 1930
- The first Formula 1 race was held in 1952
- Max Verstappen won the Duich Grand Prix in september 2021, 2022 \& 2023
- We are seving an Easter brunch on March 31 and April 1 2024, wilh real Easter Bunnies Zandvoort was once a spa lown where Empress Elisabelh (Sissi) stayed,
- On the last Sunday of Seplember, the sea shanty choi fegival is held on our terrace

All of Beach Club Tien is dismantied and stored in a 250 m 2 shed in winter.

- There is a cycle path all he way from A
- A the first Holland Casino in the Netherlands was opened in 1976 in Zandvoort.

Beach Club Tien was voled the best in the province in 2016.

- We build our club in February and Irke it down in October.
- Beach Club Tien fully bunt down in the night from 4th on 5ih july 2020.
- We borrowed a building from our neigbours Corendon Horels and built up wilhin a monith
- We have more than 400 seals oulside and over 100 seals inside.
- We hove a separate wine list, ask the host


## BEACH CLUB TIEN <br> 

biled ega, spinkkeas ond jam
Cofiee or rea, various Iypes of bread and croissan (4) French croissanis wih butier, cheese and jam

## LUNCH

-SANDWICHES -
ar whore-whear or while ircaliional bread
Warm couniry ham wih a honey and musiard sauce
Filet American special (beef latarea, egg, onion and mayonnaise)
Homemode Roast beef wih mayo of chives and sun-dired lomaloes
BFC beach fied chicken wih sambal mayonnaise
me-made Iuna salac
BCLT wiht cispy bacon, hor chicken, mixed leftuce. naio and mayonnoise

Beach burger, 200 grams of pure beefi, cheese, fiied bacon
leftuce and lomoio
uce and lomalo
Red beet hummus wih ovocado smash
Bie de Meaux, mixed nuis and fig jam
Tio of sandwiches topped wihh huna salad, smoked salmon
d Duch shimps
Far bread wih carpaccio, itifile mayonnalise and pine nuis
Flar bread wih smoked salmon, cream cheese and cucumber ribbons
Malure Beemster cheese wihn whole grain mustard maunnaise
Ham, cheese, leliuce, lomalo, cucumber and boiled ego
SOFT WHITE ROLLS
Croqualle
Meat rolls (rikande)
Mild cheese or country ham
(1) Chocolare spoinkels

FRIED EGGS
Fried eggs with ham or cheese
Fied eggs wih ham and cheese
GRILLED SANDWICHES -
(2) Girled cheese

Gilled ham and cheese
Girled cheese, solami, tomaio and cury ketchup

PANINI -

## © Yogut with syrup and fiesh fiuit

SALADS

## Al salads are seved wih bread

(2) Vegerarion Greek salad wih fera and zarzik

Mexican chicken salad wih pan-fir
tomalo salsa and grated cheddor
Caraaccio salad wiit truile mayonnaise, pine nuis
and Tête de Moine (Swiss cheese)
Poké bow salad wih marinaled row luna, row salmon.
ovocodo and wakame
avocado and wakame
€ 20.50

Beach Club Tien solad, fiesh sclad wihh smoked salmon,
€ 22.50

## SNACKS

Bilier balls (round croquelles) 8 pieces (beef
(2) Cheese sping rolls 10 pieces

4 bilier balls and 4 cheese sping rol
(1) Vegetarion Aima ball 8 pices

Chicken nuggeis wih chili mauonnaise 8 pieces
Medilieranean platier of cured meals, cheese and marinoled olives Snack 14 pieces Snack deluxe hor and cold

## YuGturt-

e 6.25
€ 5.95

You con order from our Uunch menu unili 4 PM . On Salurday and Sunday you con dlso


## FOR THE LITTLE ONES (UP TO 12 YEARS) -

Min beach ougger win irench ifies $\quad € 9,25$ Chicken nuggeis, croqueires or mincea-mear hor dog win irench ries e 9,25
Fish fies with iomaio sauce
Fish fies wih fiench fies
(1) smal bread plafier wihh heit butier and itfilie mayonnoise

- SOUP -
(1) Small pomodori soup, creamy tomalo soup wih crème firiche
and bosi oil
(1) Large pomodori soup, creamy tomalo soup wih crème firiche

Small French onion soup wiht cheesy bread
Large French onion soup wih cheesy bread

## - STARTERS -

Carpaccio, house smoked w
Têe de Moine (Swiss cheese)
Cat Min (SWs creese)
Coesor salad wih chicken, bacon, ego
Smoked duck breasi wih oriential dressin
Salmon bonbon wih Durch shimps
Marinaled I una, salmon, avocado, kikkoman and wakame Dutch shimp cockoil
Shimp croquelies win wasabi mayonnaise and toa
Sii-fried prowns wih sambal, garic and ginger
(1) Porobebllo filled with goar cheese, chives, honey and pine nuis Starter by the Sea, sharing plate of various cold and hor starters
(fiom two persons, $€ 18.00 \mathrm{p} . \mathrm{p}$.) (riom iwo persons, $€ 18.00$ p.p.)

- SALADS -
as sized solods are sened wih bread
(1) Salad of bufifolo morzarella, cherry tomaloes, red onion,
olives, basil and pine nuis
() Vegetarian Greek salad wilh feta and zazzik

Mexican chicken salad wih pan-ried chicken thion filet orilia chips, tomato salisa and grored cheddar Carpaccio salad wiht infile moyonncise, pine nuis
and Tete de Moine (Swiss cheese) Poke bow salad wih marinaied row una, row salmon. avocado and wakame
Becach Cuud Ten solad, fresh salad wih smoked salmon
Dutch shimps and wasabi mayonnoise

| $\ell$ |
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€ 6.50
€ 7.50

| e 7.00 |
| :--- |
| 6 |

€ 8.50

€ 19.25

## (1) Vegeiarion dishes

## - FISH -

All fish dishes are served wiih French firies or fied polatoes
Salmon burger on brioche bun wih salad and horseradish sauce Salmon fille glacé wih heriyaki sauce, seved wih while rice Tuna sleak, lighiy baked wih soy sauce and wasabi Boked sole $350-400$ grams (fi in slock)
Sea bass wih lobster sauce
Cod files wiha herb cust and loasted tomaloes
Dinner by the sea, various types of ish on a shoring plate.

## - MEAT

All meat dishes are senved wih Fiench firies or fiied poitioes
Beach burger, 200 grams of pure beef, cheese, fied bacon,
leltuce and lomaio
Chicken salay of chicken thigh fillet wihh a home-made peanur sauce.
Home made spore ribs wih garic sauce and cockail sauce Provencal mainaled lamb filels wih a warm garic sauce Jumedos (200 gi) wihh Beure calé de Paris
Lady steak (160 gi) wih Beurre caré de Paris
Breaded schnizel with a creamy mushroom sauce or
Soff taco winh chicken linga, cheese and quacamole

## - VEGETARIAN -

(2) Vegan beet burger wihh mustard, fomalo relish and sweet pickle relish
(2) Wrap au grain wih green pesio, sun-died tomaloes, vegetiables and

## - DESSERTS -

(1) Homemade liramisu
Homemade cheesecake wih raspberny coulis, vanilla ice cream

Homemade cheesecake wih rospbery coulis, vanilla ice
and whipped cream
Possil de nola wih vanilla ice cream and caramel sauce
Pasiel de nala wih vanilla ice cream and
(1) Homemade brownie wilh vanilla sauce and 1 scoop vanilla ice cream $€ 9.50$
(1) Mango Sorbet ice cream wihh fiesh fuit
(2) Amore lialian of mascapone, caramel, Amareflo and egg liqueur
(2) Chidren ice cream in a tokeout cup

Dessert Wine Williams \& Humbert Tenido Pedro Ximénez

