

JUICES

SUNSET

Papaya + mango + coco
+ apple

Total recall! A fruity, fresh juice, perfect to restore body and mind

€ 6.00

RED BARREL

Strawberry + banana + açai
+ blackberry + blackcurrant
+ blueberry + hemp protein
+ baobab

A fruity, fresh, vegan protein bomb full of berries and goodies

€ 6.00

COCO LOCO

Coco + pineapple + apple

A hydrating antioxidant booster with a fresh-sweet taste

€ 6.00

ROXY

Pitaya + lychee + coco
+ apple

Tropical, fresh taste with a lychee-floral finish

€ 6.00

SURF CLASSIC

Açai + banana + guarana
+ apple

The ultimate energy boost. A juice with a sweet, nut-berry flavor

€ 6.00

SCHEEF

Mango + apple

Get some vitamine A with this creamy, sweet mango juice!

€ 5.90

NAZARÉ

Mango + lime + cucumber
+ spinach + apple
+ mint

Get a good detox in with a creamy, sweet juice

€ 6.10

THE QUIK

Lucuma + carrot + beetroot
+ ginger + celery
+ papaya

A fruity, fresh vitamin factory

€ 6.00

KELAPA

A young coconut.
The tropical thirst quencher

You drink the coconut water and eat the fruit

€ 5.90

BOWLS

AÇAI NA TIGELA

Açai + banana + honey + guarana + apple + granola
The mother of bowls

€ 9.50

SHAKA BOWL

Coco + banana + cashew + oat milk + apple + granola
Creamy bowl with a nutty taste

€ 9.50

AÇAI is a small, dark purple berry from Brazil, Peru & Suriname and is a source of antioxidants

LUCUMA is a superfood from Peru, Ecuador & Chile.

A natural sweetener that was already very popular with the ancient Incas.

PITAYA also known as Dragon Fruit, has a leathery, bright red or pink skin and sweet, kiwi-like flesh. It is a type of cactus and is rich in fiber, vitamin C

BREAKFAST UNTIL 11:30

CROISSANT € 2.70
with jam & butter

YOGHURT SEASONAL FRUIT € 6.90
With fresh fruit, granola & strawberry syrup

AÇAI NA TIGELA € 9.50
Açai na tigela with banana, guarana, apple & granola

SHAKA BOWL € 9.50
Coco, banana, cashew, oat milk, apple & granola



OPTIONAL

SUNNY EGGS € 9.50
Three fried eggs on sourdough bread with Old Amsterdam, bacon, tomato, spring onion & basil mayonnaise



OPTIONAL

HART BEACH SURF BREAKFAST € 12.50
Yoghurt with seasonal fruit, granola & strawberry syrup, scrambled eggs with bacon on bread, a croissant with jam & butter. Coffee or tea of your choice

PANCAKES | FRESH, AMERICAN PANCAKES, SLOWLY PREPARED WITH LOTS OF LOVE

BLUEBERRY € 8.50

BACON & CHEESE € 8.50

NUTELLA & BANANA € 9.50

Boost your breakfast with one of our delicious juices for a healthy start of the day



VEGAN



OPTIONAL

CAN ALSO BE VEGAN



VEGETARIAN



OPTIONAL

CAN ALSO BE VEGETARIAN



GLUTEN-FREE? JUST ASK OUR STAFF

Homemade & organic: Our dishes are prepared with fresh & as many organic products as possible

Our fries are gluten-free and our chicken dishes come from our rotisserie and smoker

We use Arla's organic milk for our coffees. Rather have no cows milk at all? Replace it with Oatly's oat milk

LUNCH FROM 11:30 TO 16:00

SANDWICHES | ORGANIC BREAD

Choice of corn- or brown pistolet or gluten-free bread (€1,- extra)



YO

Boiled eggs, bacon, mixed salad, avocado mousse & basil mayonnaise

€ 7.90

CHICKEN IN THE BARREL

Smoked chicken, tomato, mixed salad with avocado mousse & basil mayonnaise

€ 8.50



VEGAN

Baba ganoush, chickpea salad, watermelon, red onion, mint, cucumber & coriander

€ 9.50

ORIENTAL TUNA

Tuna salad, bean sprouts, pomegranate, sesame, carrot, cucumber & wasabi mayonnaise

€ 9.50

HART BEACH CLASSICS

THE CROCKET

Two "De Bourgondiër" croquettes on 2 slices of toast & mustard mayonnaise

€ 8.90

PAIN AMERICAIN

Two Black Angus burgers with fries on a baguette with spring onion, ketchup & mayonnaise

€ 9.90



FALAFEL

Black, sesame pita bread falafel with bell pepper hummus, beetroot, sweet and sour bell pepper, lettuce, tomato, pomegranate & red onion

€ 9.90

SOFTSHELL CRAB

Wakame-pepper-bread, Soft-shell crab tempura with mango chutney, coriander, lettuce, bean sprouts, spring onion, sesame dressing & chili mayonnaise

€ 14.90

HOTDOG

Two sausages with sauerkraut, Cheddar, piccalilly, fried & sweet onions, mayonnaise & ketchup

€ 10.90

MEXICAN GRILLED CHEESE SANDWICH

Double stacked grilled cheese sandwich with Cheddar, sour cream, Jalapeño, chorizo & tomato salsa

€ 9.90

WARM LUNCH

SPAGHETTI VONGOLE

Spaghetti, vongole, salicornia, garlic, parsley, pepper, tomatoes, white wine & crème fraîche

€ 19.90

WIPE OUT BURGER

Black Angus burger with bacon, pickles, Old Amsterdam, caramelised onions & Wipe Out sauce (with fries + €3.60)

€ 12.30



VEGETARIAN HAMBURGER

Served on a black, sesame bun with goat cheese, lettuce, tomato & sweet and sour beetroot (with fries + €3.60)

€ 13.30

GRILLED HALF | WHOLE FRENCH CHICKEN

With a salad of seasonal vegetables, fries & chipotle mayonnaise

€ 16.50 | € 26.90

HART GOES FISHING!

Alternating dish with Scheveningen fish

Daily rate

Our French chicken comes from our own rotisserie.



LUNCH FROM 11:30 TO 16:00

SALADS

CAESAR

Grilled chicken, Romaine lettuce, egg, croutons, Parmezan cheese, bacon & caesar dressing

€ 13.90



THE GREEN ROOM | SERVED WITH ORGANIC BREAD

Spinach, goat cheese, figs, walnuts, red onions & a red wine vinaigrette

€ 14.90

SILLY SALMON | SERVED WITH ORGANIC BREAD

Marinated raw salmon, avocado, cucumber, watercress, pine nuts & yoghurt dressing

€ 15.50

SOUP



HART BEACH SOUP | SERVED WITH ORGANIC BREAD

Alternating soup of the day

€ 8.90

PADANG PADANG | MEAL SOUP

Richly filled chicken soup with noodles, red pepper, coconut, coriander & lime leaf

€ 9.90



KIDS LUNCH

TWO TOASTED SLICES OF BREAD

Choose from jam, young cheese, nutella & peanut butter

€ 3.90

BROODJE KROKET

Organic soft bun with "De Bourgondiër" croquette

€ 4.70

TOSTI

Grilled cheese or ham & cheese sandwich

€ 3.70

CHICKEN NUGGETS

Served with fries, salad, apple sauce & ketchup

€ 9.90

GRILLED FRENCH CHICKEN | (1/4)

Served with fries, salad, apple sauce & ketchup

€ 9.90

DUTCH KIBBELING

Battered chunks of fish served with fries, salad, apple sauce & ketchup

€ 9.90



DUTCH VEGETARIAN KIPCORN

Sandwich with kipcorn, curry and onions

€ 4.20

PIZZA MARGHERITA

Mozzarella, tomato sauce, basil & arugula (Only if the pizza oven is open!)

€ 8.90

PIZZA | NICE TO SHARE! OPEN WHEN OPEN! YOU SEE IT. YOU TASTE IT. YOU KNOW IT.

PIZZA

FRESHLY BAKED

IN OUR

WOOD-FIRED

O V E N

PIZZA TARTUFO

PARMA HAM
MOZZARELLA
TOMATO SAUCE
TRUFFLE OIL
ARUGULA

€ 15.90

SALAMI PICCANTE

SPICY SALAMI
MOZZARELLA
TOMATO SAUCE
PARMEZAN
ARUGULA

€ 14.50

PIZZA GAMBA

GAMBA'S
CAPERS
SALICORNIA
MOZZARELLA
TOMATO SAUCE
GARLIC OIL
ARUGULA

€ 14.50

PIZZA NUTELLA

NUTELLA
BANANA
RED FRUIT
POWDERED SUGAR

€ 9.90

FINGERFOOD FROM 11:30

	ORGANIC BREAD	€ 8.90
	<i>With salted butter, aioli & a spicy tuna salad</i>	
	LONGBOARD PLATEAU	€ 13.90
	<i>Bitterballs, cheese soufflés, Thai curry bitterballs, spring rolls & olives</i>	
	FRIES	€ 4.70
	<i>With homemade French- or truffle mayonnaise</i>	
	SWEET POTATO FRIES	€ 6.00
	<i>With chipotle mayonnaise</i>	
	OLIVES	€ 5.50
	<i>Marinated, green olives</i>	
	BITTERBALLS FROM "DE BOURGONDIËR" 6 PCS.	€ 6.70
	<i>With mustard</i>	
	THAI CURRY BITTERBALLS 6 PCS.	€ 6.70
	<i>With chili sauce</i>	
	VEGAN BITTERBALLS 6 PCS.	€ 7.50
	<i>With mustard</i>	
	VEGETARIAN CURRY CROQUETTES 6 PCS.	€ 6.50
	<i>With chili sauce</i>	
	DEEP FRIED CHEESE STICKS 6 ST.	€ 6.50
	<i>With chili sauce</i>	
	DEEP FRIED SMELT	€ 6.70
	<i>With aioli</i>	
	FRIED SQUID	€ 9.90
	<i>With chipotle mayonnaise</i>	
	CRUDITÉ	€ 9.90
	<i>Mix of raw vegetables with dips</i>	
	VONGOLE WITH BREAD	€ 14.90
	<i>Vongole with garlic, cream, white wine, parsley, pepper & crème fraîche</i>	
	MARINATED OCTOPUS	€ 14.50
	<i>With cayenne pepper, bell pepper, vinegar, garlic & olive oil</i>	
	DUTCH KIBBELING	€ 8.90
	<i>Battered chunks of fish with caper mayonnaise</i>	
	MANCHEGO & JAMON IBERICO	€ 17.50
	<i>With fig chutney</i>	
	WHOLE CHICKEN IN PIECES	€ 19.90
	<i>from our own Rotisserie with 3 sauces</i>	
	OLD SCHOOL NACHOS	€ 14.50
<small>OPTIONAL</small>	<i>With minced beef, red Cheddar, sour cream, tomato salsa, Jalapeños, coriander & guacamole. Nice for sharing!</i>	

PIZZA VEGAN	PIZZA VEGGIE	PIZZA MARGHERITA	VEGGIE BACON	QUATTRO FORMAGGI
				
ARTICHOKE HEARTS BELL PEPPER VEGAN CHEESE TOMATO SAUCENI- CE TO SHARE! GARLIC OIL	ARTICHOKE HEARTS CAPERS BELL PEPPER MOZZARELLA TOMATO SAUCE ARUGULA	MOZZARELLA TOMATO SAUCE BASIL ARUGULA	VEGETARIAN BACON MUSHROOMS MOZZARELLA TOMATO SAUCE TRUFFLE OIL ARUGULA	MOZZARELLA TALEGGIO GORGONZOLA PARMEZAN TOMATO SAUCE ARUGULA
€ 17.50	€ 13.50	small € 8.90 large € 10.50	€ 15.90	€ 16.50

DINER FROM 17:00

APPETIZERS

SALMON CEVICHE € 12.50

Salmon marinated with beetroot, lime, ginger & pepper

Wine suggestion: Cantina Mora | Verdejo | La Mancha, Spain

SIX ZEELAND OYSTERS € 16.90

Zeeland oysters rinsed with spring water with red wine vinaigrette, shallots & lemon. Served on ice. Extra oyster: € 2.75

Wine suggestion: De Pro Cava | Xarel·lo, macabeo & parellada | Penedes, Spain

CRISPY PORK BELLY € 9.90

Crispy pork belly with baby corn & oriental salad

Wine suggestion: Patapouf | Chardonnay | Languedoc-Roussillon, Frankrijk

CAPRESE SALAD € 11.90

Buffalo mozzarella, tomato, basil & pine nuts

Wine suggestion: Ziobaffa | Pinot Grigio | IGT Terre Siciliane, Italy

STEAK TARTARE € 12.90

Raw shoulder tender fillets with gherkin, capers, shallots, quail egg, toast & truffle mayonnaise

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

POKÉ BOWLS

VEGGIE € 14.00

Soybeans, avocado, cucumber, chioggia beets, carrot, sesame rice & sesame dressing

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

SALMON € 14.90

Marinated salmon, sesame rice, wakame, cucumber, avocado, beet curls, soybeans, nori marinade & wasabi eggs

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

SHOULDER TENDER € 14.90

Raw shoulder tender, avocado, cucumber, beetroot, soybeans, sesame rice & sweet soy dressing

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

SOFT-SHELL CRAB € 16.90

Soft-shell crab tempura, sesame rice, carrot curls, avocado, soybeans, spicy oil, red tobiko & sweet soy dressing

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

SOUP

HART BEACH SOUP | SERVED WITH ORGANIC BREAD € 8.90

Alternating soup of the day

PADANG PADANG | MEAL SOUP € 9.90

Richly filled chicken soup with noodles, red pepper, coconut, coriander & lime leaf



MAIN COURSES FROM 17:00

SALADS

CAESAR € 13.90

Grilled chicken, Romaine lettuce, egg, croutons, Parmezan cheese, bacon & caesar dressing

Wine suggestion: Atelier Dubongout | Viognier | Languedoc, France

THE GREEN ROOM | SERVED WITH ORGANIC BREAD € 14.90

Spinach, goat cheese, figs, walnuts, red onions & red wine vinaigrette

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

SILLY SALMON | SERVED WITH ORGANIC BREAD € 15.50

Marinated raw salmon, avocado, cucumber, watercress, pine nuts & yoghurt dressing

Wine suggestion: Atelier Dubongout | Viognier | Languedoc, France

WARM DISHES

WIPE OUT BURGER € 15.90

Black Angus burger with bacon, pickles, Old Amsterdam, caramelised onions, Wipe Out sauce & fries

Wine suggestion: Patapouf | Chardonnay | Languedoc-Roussillon, France

VEGETARIAN HAMBURGER € 16.90

Served on a black, sesame bun with goat cheese, lettuce, mango ketchup, tomato, cucumber, sweet and sour beetroot & fries

Wine suggestion: Villa Castello | Sangiovese | Abruzzes, Italy

STEAK TARTARE € 19.90

Raw shoulder tender filets with gherkin, capers, shallots, quail egg, toast, truffle mayonnaise & fries

Wine suggestion: Villa Castello | Sangiovese | Abruzzes, Italy

SPAGHETTI VONGOLE € 19.90

Spaghetti, vongole, salicornia, garlic, parsley, pepper, tomatoes, white wine & crème fraîche

Wine suggestion: Patapouf | Chardonnay | Languedoc-Roussillon, France

RISOTTO VERDE € 22.90

Risotto with green vegetables, watercress, Parmesan & herbs

Wine suggestion: Evi | Albariño | Rias Baixas, Spain

TOSTADA VEGAN € 19.90

Tostada with black beans, tomato salsa, guacamole, coriander, lime & vegan cheese

Wine suggestion: Patapouf | Chardonnay | Languedoc-Roussillon, France

HART BEACH RIBEYE STEAK | 250 GRAMS € 25.00

With fries & salad. Choose from anchovy butter or truffle gravy

Wine suggestion: Ventoux | Grenache & Cinsault | Côtes du Rhône, France

WHOLE OCTOPUS € 25.00

Black lemon risotto, grilled asparagus & antiboise

Wine suggestion: La Cour des Dames | Pinot noir | Languedoc, France

HART GOES FISHING! Daily rate

Alternating dish with Scheveningen fish

PIZZA | FRESHLY BAKED IN OUR WOOD-FIRED OVEN

Check previous pages for full menu

GRILLED HALF / WHOLE FRENCH CHICKEN € 16.50 | € 26.90

With a salad of seasonal vegetables, fries & chipotle mayonnaise

Wine suggestion: Atelier Dubongout | Viognier | Languedoc, France

Our fries can also be gluten-free. Our French chicken comes from our own rotisserie.

KIDS FOOD FROM 17:00



GRILLED FRENCH CHICKEN | (GF)

Served with fries, salad, apple sauce & ketchup

€ 9.90

KIDS BURGER

Black Angus burger with tomato, pickles, fries, mayonnaise & ketchup

€ 9.90



VEGGIE SPAGHETTI

Tomato sauce, cheese & grilled vegetables

€ 9.90

CHICKEN NUGGETS

Served with fries, salad, apple sauce & ketchup

€ 9.90



PATATJE LEKKÂH

Fries with ketchup or mayonnaise

€ 3.50

DUTCH KIBBELING

Battered fish chunks served with fries, salad, apple sauce & ketchup

€ 9.90

PIZZA MARGHERITA

Mozzarella, tomato sauce, basil & arugula

€ 8.90



Throughout the year we organize surf camps in school holidays! More info: www.hartbeach.nl

DESSERTS FROM 17:00



CRÈME BRÛLÉE

Classic dessert from France. Custard with a caramelized layer of sugar

€ 7.90

DARK CHOCOLATE MOELLEUX

Chocolate lava cake, vanilla ice cream & Maltesers

€ 8.90

COUPE SORBET

Three types of sorbet with fresh fruit meringue and red fruit coulis

€ 7.90

DAME BLANCHE

Vanilla ice cream with hot chocolate sauce & whipped cream

€ 8.90

CHOCOMISU

with white and milk chocolate

€ 9.90

PIZZA NUTELLA

Nutella, banana, red fruit & powdered sugar

€ 9.90



SWEET HARTS | AVAILABLE ALL DAY LONG!

ICE CREAM

100% organic ice cream

made only with natural

ingredients. Choose your

favourite ice cream

from the freezer.

What's in it, is what we have!

CHEESECAKE

€ 4.90



SEASONAL CAKE

€ 4.90

BROWNIE

€ 4.70

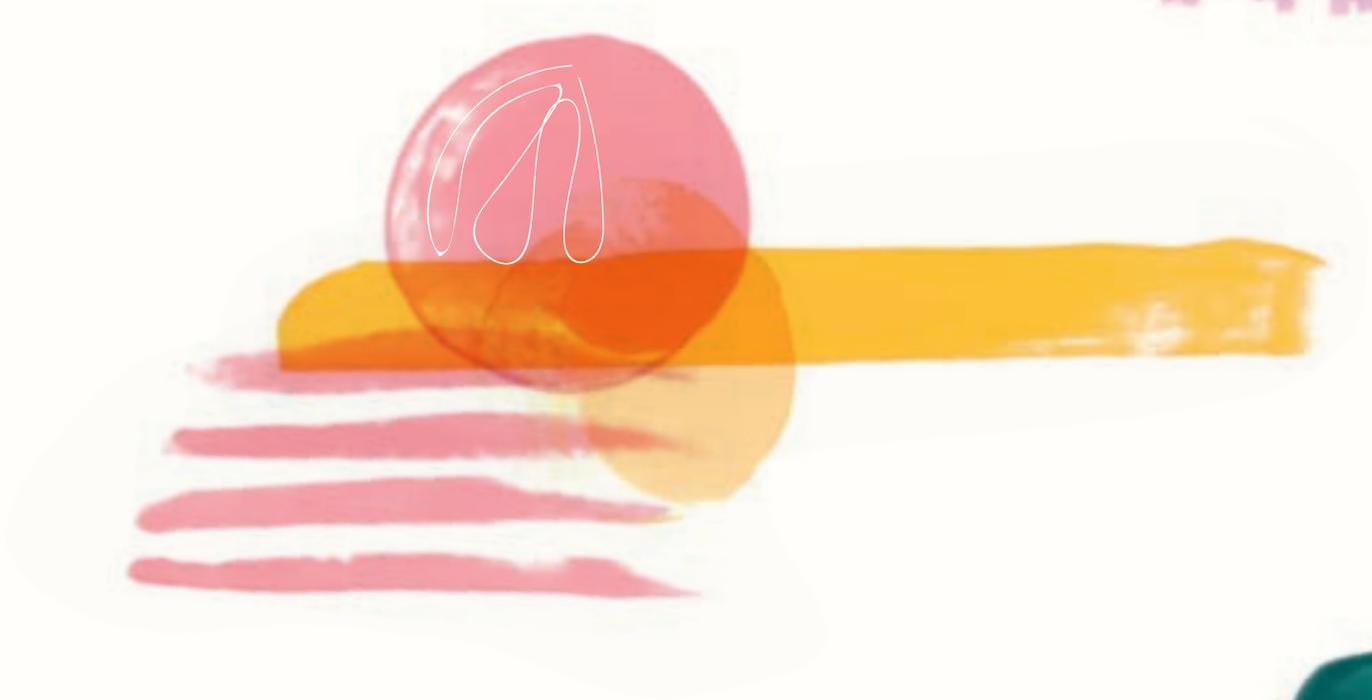
APPLE PIE

€ 4.00

WHIPPED CREAM ?

€ 0.50





DRINKS



In the early 1970s, the late Etsko Schuitema, founding father of Hart Beach, started his surf concept on the Vissershavenweg. His dream was bringing people who feel connected to the surfing world together.

Raised on the beach, and in the Etsko range of ideas, we brothers, Romke & Paul Schuitema, have continued the family business since 2004. Together we have created a place to surf, to get together and to enjoy healthy and delicious food.

By traveling around the world for years, gaining new experiences and meeting special people, the current Hart Beach came into being which made our own surf dream a reality.

HART BEACH IS SURF
HONEST FOOD
ROCK & ROLL
AND
GOOD VIBES!



DRINKS

COLD DRINKS

COCA-COLA COCA-COLA ZERO	€ 2.80
FANTA ORANGE FANTA CASSIS	€ 2.80
SPRITE BITTER LEMON TONIC GINGER ALE	€ 2.80
CHAUDFONTAINE RED BLUE	€ 2.80
CHAUDFONTAINE RED BLUE 750 ML	€ 6.50
FUZE ICE TEA ICE TEA GREEN	€ 3.00
CHOCOLATE MILK & FRISTI	€ 3.00
RED BULL	€ 5.00
DIRTY WATER KIDS LIMONADE	€ 1.50
DIRTY WATER JUG 1 L. LIMONADE	€ 5.00
DIRTY WATER 0.5 L. LIMONADE WITH MINT & LEMON	€ 3.50
BUNDABERG GINGERBEER	€ 5.00
ICED COFFEE	€ 4.80

NATURAL DRINKS

FRESH ORANGE JUICE: SMALL BIG	€ 3.00 € 4.50
CLOUDY APPLE JUICE: SMALL BIG	€ 2.20 € 3.50
FRITZ BIO: APFELSCHORLE RHUBARB GRAPE	€ 3.50
MINUTE MAID TOMATO JUICE	€ 2.70
KELAPA: WHOLE COCONUT	€ 5.90
GLAS KOUDE BIOLOGISCHE MELK	€ 2.00
BOS ORGANIC ICE TEA: LIME & GINGER PEACH LEMON	€ 3.50

HOT DRINKS

COFFEE ESPRESSO	€ 2.60
CAPPUCCINO	€ 2.70
DOUBLE ESPRESSO	€ 3.70
ESPRESSO MACCHIATO	€ 2.70
LATTE	€ 2.90
FLAT WHITE	€ 3.70
EXTRA SHOT	€ 1.00
TEA: VARIOUS FLAVORS	€ 2.60
FRESH MINT TEA WITH HONEY	€ 3.00
FRESH GINGER TEA WITH LEMON	€ 3.00
CHAI LATTE	€ 3.00
HOT CHOCO : WITH WHIPPED CREAM + € 0.50	€ 3.00
BABYCCINO: WHIPPED ORGANIC MILK	€ 1.00
WHIPPED CREAM	€ 0.50
OATLY OAT MILK	€ 0.30

We work with Arla's organic milk! This dairy is made purely naturally and tastes the best in your cappuccino. Rather have no cows milk at all? Replace this with Oatly's oat milk made from 100% organic Swedish oats. In contrast to soy, oats are much less damaging to the environment and it also tastes delicious

BEERS

DRAFT

HEINEKEN | THE NETHERLANDS | 5.0% € 2.80 | € 3.50 | € 5.30 | € 15.50
25cl | 35cl | 50cl | Pitcher

Heavenly Heineken

LAGUNITAS IPA | CALIFORNIA | 30CL | 6.2% € 4.90

A well-rounded, highly drinkable IPA. A bit of caramel provides the richness that mellows out the twang of the hops.

VEDETT EXTRA WHITE | BELGIUM | 4.7% € 3.90

Refreshing and slightly cloudy wheat beer with a spicy aroma of citrus and coriander

HART BEACH BEERS | THE NETHERLANDS

HART BEACH IPA

5.5%

A good example of a fruity IPA. A mild bitterness combined with fruity tones such as orange, peach and grapefruit

€ 4.80

HART BEACH WEIZEN

5.6%

A weizen the way it should be, fresh and easy to drink with the characterizing taste of banana. By using more than 50% wheat, the beer is cloudy with creamy head

€ 4.80

HART BEACH TRIPLE

8.4%

This powerful tripel is dangerously drinkable. Incredibly fruity with a slightly spicy hop aroma. With every sip comes a new taste

€ 4.80

HART BEACH SAISON

5.8%

This Saison is brewed with organic lager malts from France and the New Zealand Wakatu hops. The dry and fresh character of the yeast combined with the citrus notes from the hops makes this beer a true thirst quencher

€ 4.80

Together with Berging brewery we developed a line of beers inspired by the surfing lifestyle

IPA

HANALEI | KONA | HAWAII | 4.5% € 5.30

The birthplace of surfing and one of the most magical places on earth. Guava and passion fruit are what give this IPA it's tropical character

PUNK | BREWDOG | SCOTLAND | 5.6% € 5.30

This is a fresh IPA with lots of tropical fruit. A fantastic taste with a long finish Served in an eco-friendly can

ELVIS JUICE | BREWDOG | SCOTLAND | 6.5% € 5.30

Elvis Juice has a spicy grapefruit undertone of both the zest and the fresh grapefruit juice. Waves of pine, orange and grapefruit complete this citrus-soaked IPA

MOOIE NEL | JOPEN | THE NETHERLANDS | 6.5% € 5.30

Award-winning IPA with lots of American hops that create a bitterness with a lot of fruity notes

DAYTIME | LAGUNITAS | CALIFORNIA | 4.0% € 5.30

The Lagunitas brewers have brewed this beer for the day. Daytime has notes of passion fruit, lychee, cedar & citrus.

THE MANGO BEER | NOVO BRAZIL | CALIFORNIA | 7.0% € 5.90

This exclusive mango beer is inspired by the "Brazilian way of life". Super fruity with a dry and bitter finish

A can of beer. Did you know that...Cans are a lot better for the environment than glass blottles?

This is because tin can be recycled much better and has a lower ecological footprint and above all is much safer on the beach! Additionally, tin preserves the highest quality of beer. Brewdog is also one of the most ecological breweries in the world



BLONDE & WHEAT

BIG WAVE | KONA | HAWAII | 4.4%

An authentic American Blonde Ale.

This is a nice fruity beer with a soft taste

€ 5.50

WEIZEN | WEIHENSTEPHANER | GERMANY | 50CL | 5.4%

*The mother of all wheat beers, brewed in the oldest brewery in the world.
Classic!*

€ 5.90

IJWIT | BROUWERIJ 'T IJ | THE NETHERLANDS | 6.5%

*An Amsterdam wheat beer that is easy to drink. Slightly cloudy,
beautifully gold in color and with a nice, soft head*

€ 4.90

EXTRA BLOND | VEDETT | BELGIUM | 5.2%

Deliciously fresh premium Belgian lager

€ 4.50

CIDER

KIWI & LIME | OLD MOUT | NEW ZEALAND | 33CL | 4.5%

Frisse cider uit Nieuw-Zeeland

€ 4.80

LAGER

BUCKET 5 + 1 ON THE HOUSE

CORONA | MEXICO | 4.5%

*After a surfing session in your hammock on a tropical beach,
enjoying the setting sun with this legendary beer. Unforgettable!*

€ 4.80 | € 24.00

BINTANG | INDONESIA | 4.7%

Bali, Java, Sumatra, Lombok, Sumbawa...

Who doesn't know this beer? Good memories..

€ 4.20 | € 21.00

DUBBEL & TRIPEL

DUBBEL | WESTMALLE | BELGIUM | 7.0%

*A dark, red-brown Trappist beer that is characterized
by notes of caramel, malt, and fruity esters.*

€ 5.00

TRIPEL | WESTMALLE | BELGIUM | 9.5%

A clear, golden Trappist beer with a soft and creamy taste.

€ 5.50

0.0% | LESS ALCOHOL

HEINEKEN 0.0% | THE NETHERLANDS | 0.0%

*An alcohol-free beer with a refreshing and fruity taste,
combined with a soft malty body*

€ 3.50

WEIZEN | WEIHENSTEPHANER | GERMANY | 50CL | 0,5%

*An alcohol-free beer with a spicy hop and a full-bodied slightly sweet taste.
The slight bitterness serves as a refreshment on a hot day*

€ 4.70

RADLER | VELTINS | GERMANY | 2.4%

*A delicious, fresh, sparkling Radler with a fruity
and light lime flavor*

€ 3.90

LIFE'S A BEACH | JOPEN | SESSION IPA | THE NETHERLANDS | 3.3%

*This refreshing session IPA with tropical fruit aromas is nice and hoppy.
Imagine pineapple, papaya, mango, and citrus. A true summer beer*

€ 5.30

NEW ENGLAND SESSION IPA | NOORDT | THE NETHERLANDS | 3.0%

*This light yellow, cloudy IPA with citrus and tropical fruit aromas is a satisfying
thirst quencher with a tasty bitterness that you know comes with an IPA*

€ 5.30

PLAYGROUND IPA 0.5% | VANDESTREEK | THE NETHERLANDS | 0,5%

*We drink this non-alcoholic IPA before, during, and after surfing.
A little alcohol, a lot of taste*

€ 4.70

WINES

WHITE

CANTINA MORA | VERDEJO

€ 3.90 | € 19.50

La Mancha, Spain

Organic - juicy - fresh - fruity - apricot

ZIOBAFFA | PINOT GRIGIO

€ 4.20 | € 22.00

IGT Terre Siciliane, Italy

Dry - spicy - apple - pear - pure

ATELIER DUBONGOUT | VIOGNIER

€ 4.70 | € 26.00

Languedoc, France

Floral - apricot - peach

PATAPOUF | CHARDONNAY

€ 5.50 | € 28.00

Languedoc-Roussillon, France

Wood-layered - creamy - filming - vanilla

EIVI | ALBARIÑO

€ 6.00 | € 34.50

Rias Baixas, Spain

Ripe citrus - complex - mild fruit acids

DE MORGENZON | CHARDONNAY

€ 32.50

Stellenbosch, South Africa

Full-bodied - creamy - refined oak - soft

ERADUS | SAUVIGNON BLANC

€ 33.50

Marlborough, New Zealand

Gooseberries - complex - pure - peach

DOMAINE OLIVIER | CHARDONNAY

€ 49.50

Santenay le Bievaux, Bourgogne, France

Smooth - nutty - ripe fruit

ROSÉ

LA COUR DES DAMES | GRENACHE

€ 4.20 | € 22.00

Pays d'Oc, Languedoc, France

Light pink - fresh fruit - strawberry - raspberry

DOMAINE SAINT ANDRIEU

€ 6.00 | € 32.50

SYRAH, GRENACHE & CINSULT

Côtes de Provence, France

Full-bodied - aromatic - white blossom - fresh

BUBBLES

DE PRO CAVA BRUT | XAREL-LO, MACABEO & PARELLADA

€ 5.00 | € 26.50

Penedes, Spain

Fresh - juicy - soft

BUBB ROYAL | PINOT BLANC

€ 35.00

Alsace, France

Organic - rich - explosive - fresh

BUBB ROYAL MOST 0% | PINOT BLANC

€ 22.50

Alsace, France

Rich - explosive - fresh - light sweetened

RED

VILLA CASTELLO SANGIOVESE <i>Abruzzan, Italy</i> <i>Full-bodied - juicy - round</i>	€ 4.20 € 22.00
LA COUR DES DAMES PINOT NOIR <i>Languedoc, France</i> <i>Fresh - juicy - red fruit - touch of oak</i>	€ 4.70 € 25.00
VENTOUX GRENACHE & CINSULT <i>Côtes du Rhône, France</i> <i>Soft - powerful - spicy - smooth</i>	€ 5.00 € 27.50
PATAPOUF MALBEC <i>Languedoc-Roussillon, France</i> <i>Soft - fresh - spicy - smooth</i>	€ 29.50
BODEGAS AMEZOLA DE LA MORA TEMPRANILLO, GRACIANO & MARZUELO <i>Rioja alto - Spain</i> <i>Solid round taste - soft - creamy</i>	€ 32.50
CHATEAU LAVILLOTTE CABERNET & MERLOT <i>Saint-Estephe, Bordeaux, France</i> <i>Classic red & black fruit - tobacco - mocha</i>	€ 39.50
DOMAINE SAINT PREFERT GRENACHE, CINSULT, SYRAH & MOURVEDRE <i>Chateauneuf du Pape, Rhone, France</i> <i>Organic - smooth - spicy - plums</i>	€ 59.50

PORT

CHURCHILL'S PORT & WINE COMPANY RUBY PORT <i>Douro, Portugal</i> <i>Powerful - spicy - mildly sweet - pure</i>	€ 5.00
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SANGRIA

HART BEACH SANGRIA <i>Trust us, after this you're a good dancer ;)</i> <i>Summery - fresh - fruity</i>	€ 16.50
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ZIOBAFFA' SURFSTORY

*Wine lable of filmmaker Jason Baffa,
also known for the award-winning film "Bella Vita".
The organic Italian wines of Ziobaffa are all inspired by (filmed) surf trips!
Scan this QR-code with the camera of your smartphone
and check out the whole story:*



HART BEACH EVENTS

Organizing a company outing, family day or bachelor party?
Hart Beach is the place to relax with colleagues, friends or family.
Escape from your daily life with a view of the sea,
feet in the sand or surfing the waves!
EVENTS@HARTBEACH.NL | 070 - 350 2591

HART BEACH KIDS

Hart Beach loves kids!
There is also a lot to experience for kids at Hart Beach.
We organize kid's parties, surf lessons and surf camps
on Wednesday afternoons, weekends and school holidays.

QUIKSILVER SURFSCHOOL

Summer or winter: Hart Beach is the surf spot where you learn to surf,
rent gear or take a hot shower after you've been in the water.
Experienced, certified instructors and a super enthusiastic crew
are there for you every day!

SURF SHOPS

Wetsuits, surfboards, accessories and fashion:
for all of your gear come to 1 of our 3 shops:
the Hart Beach flagshipstore by the Vissershavenweg,
our shop on the beach or surf your way to our webshop.

WEBSITE

Book a lesson, shop for surf gear online
or check out the latest news?

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