






strandpaviljoen

BLUE LAGOON


WHITE WINES


Chardonnay Reserva, Santa Alvara, Casablanca Valley, Chili  5,50  26,00
A full bodied wine with notes of melon and pear.
A perfect pairing with fish from Blue Lagoon's fish market.


Pinot Grigio, Masi, Veneto, Italy  6,00  29,00
A refreshing wine with notes of green apple, ripe pear and a hint of almonds.
Great for a warm beach day.


Verdejo, Bodegas Beronia, Rueda, Spain  6,00  29,00
Bright and fresh acidity make this a perfect wine for lovers of both scent and flavor contain strong notes of citrus fruit and dried grass, making this a go to for vegetarians.


Sauvignon Blanc, Jackson Estate, Marlborough, New Zealand  38,00
Characteristic Sauvignon Blanc with subtle notes of ripe fruit such as melon and pear.

Chardonnay, Jean-Marc Brocard, Chablis, France  44,50
Elegant taste with notes of lime and peach. Perfect for spring and summer days.
Like a glass of wine with your oysters? This one is for you!

Pinot Blanc Réserve, E. Boeckel, Elzas, France  32,00
An easy drinking wine with crisp acidity and minerality and a hint of almonds on the nose make this a great one for sharing.



Chenin Blanc Rachel's, Boschendal, Franschhoek, South Africa  29,00
Fruity and well-balanced wine with notes of mango and honey.



Bramito del Cervo Chardonnay, Antinori-Castello della Sala, Umbrië, Italy  54,00
Characteristic Chardonnay with notes of vanilla, beautiful structure and gentle taste.


Cervaro della Sala, Antinori, Umbrië, Italy  69,00
Both aroma and taste contain notes of vanilla and fruit such as pineapple and pear. A beautiful Chardonnay from Italy; like a white Bourgogne!


RED WINES


Merlot Reserva, Santa Alvara, Rapel Valley, Chili  5,50  26,00
Full-bodied Merlot with woody notes and gentle tannins.


Beronia Crianza Tempranillo, Gonzalez Byass, Rioja, Spain  6,50  32,50
Both aroma and taste contain tones of wild strawberries, blackberries and cherries.
The more observant will also identify hints of vanilla, licorice and green herbs.

Possessioni Rosso, Serego Alighieri, Veneto, Italy  6,00  29,00
Well-structured and rich taste with cherry, plum and cinnamon aromas. The long finish with hints of cherry and vanilla makes it a perfect evening wine in front of the fire.

Malbec Reserva, Bodega Norton, Mendoza, Argentina  42,00
Medium bodied with impressions of dark fruit on the nose and palet.
Meat eaters, this one is for you!

1685 Merlot, Boschendal, Franschhoek, South Africa  39,00
A well balanced wine with soft tannins and fruit aromas.

Sangiovese Pèppoli, Antinori, Toscane, Italy  46,00
Beautiful Chianti Classico from stunning central Tuscany. What to expect from this wine? Red fruit aromas and firm tannins,

Syrah, Paul Jaboulet Aîné, Cotes du Rhone, France  29,00
Rich, full-bodied wine with gentle tannins. A beautiful 'fruit-driven' Syrah!

ROSÉ WINES

The Rose Garden Boschendal, Franschhoek, South Africa
Ripe fruit aromas. Elegant blend of Merlot, Shiraz and Cabernet-Sauvignon.

🍷 6,00 ✂ 29,00

La Promenade Rosé, La Promenade, Provence, France
Light and crisp rose with touches of red berry flavors.
Perfect for afternoons and evenings with friends.

✂ 36,00

SPARKLING WINES

Extra Brut, Bodega Norton, Mendoza, Argentina
Beautiful balanced, round wine with intense aromas,
delicate structure and hints of vanilla.

🍷 6,90 ✂ 34,00

Lucci Vino Bianco Spumante, Bosco Viticultori, Veneto, Italy
Refreshing taste, fruity, with soft and gentle bubbles.

✂ 26,00

Dom Potier Cava Brut, Vilarnau, Penedès, Spain
Beautiful gently sparkling wine with notes of fruit such as green apples.

✂ 29,00

Cava Brut Reserva Rosé, Vilarnau, Penedès, Spain
Delicate sparkling of this wine makes it gentle and refreshing. Perfect with snacks.

✂ 34,00

Moxxé, Masi, Veneto, Italy
Hints of apples and citrus fruit with a dry and clean finish make this a perfect aperitif.

✂ 39,00

Brut Réserve, Nicolas Feuillatte, Champagne, France
Sophisticated sparkling wine with notes of blossoms and ripe pears.

✂ 85,00

BREAKFAST – UNTIL 12.00 P.M.

Breakfast at the sea Various types of bread, spreads and a fried egg	9,90
Uitsmijter Traditional Dutch fried eggs with ham and cheese	8,90
Farmer's yoghurt with muesli	5,50
Croissant with jam	3,50

**DID YOU KNOW THAT BLUE LAGOON HAS 25 YEARS EXPERIENCE IN ORGANISING
EVENTS, WEDDINGS AND PARTIES?**

For more information ask for our brochure or look on www.bluelagoon.nl

**EVERY SUNDAY LUXURY BREAKFAST BUFFET 9,90 P.P
ALL YOU CAN EAT!**

Our breakfast chef prepares delicious variations of egg dishes.
For those with a sweet tooth he also makes the most delicious pancakes.
On our breakfast table we have various breads, croissants, chocolate rolls,
savory and sweet spreads, a fruit and yoghurt bar complete with superfoods.

COLD LUNCH - UNTIL 5 P.M.

Salmon Wrap Wrap with smoked salmon, herb cream cheese, lettuce, red onion, capers and horseradish mayonnaise	12,90
Tuna Homemade tuna salad, onion and capers	8,90
Dutch shrimps Soft roll with shrimp and homemade cocktail sauce	11,90
Carpaccio Farmer's bread with thinly sliced beef, Parmesan cheese, rocket salad, pine nuts and truffle mayonnaise	13,90
Old Scheveningen Farmer's bread with old cheese, scrambled egg salad and bacon	7,90
Club sandwich Chicken, egg, bacon, avocado, salad and house dressing	12,90
Homemade steak tartare Homemade steak tartare with lettuce, onion, egg and pickle	10,90

*All our products contain allergens.
If you have an allergy please let one of our waiters know.*

WARM LUNCH - UNTIL 5 P.M.

Grilled hamburger 100% beef burger with lettuce, onion, tomato, truffle mayonnaise and fries	17,90
Belgian grilled ham Grilled Belgian ham with honey mustard sauce	8,90
Chicken run Spicy chicken, cashew nuts, onion, bell peppers and lettuce	10,90
Kwekkeboom croquettes Bread slices with two veal croquettes	8,90
Tosti With ham and cheese	5,90

SALADS

Caesar salad Chicken, onion, pine nuts, Parmesan cheese and anchovy	14,50
Tuna salad Homemade tuna salad, onion, capers	14,50
Goat cheese salad Goat cheese with walnuts, apple compote and honey dressing	14,50
Thai beef salad Steak strips, mushrooms, bean sprouts and teriyaki sauce	14,50

Why not try our three-course menu?
During the week we have a special menu, which is put together according to the season. Ask your waiter/waitress for more information.

SNACKS

Bitterballen

A portion of Kwekkeboom beef croquettes

Luxurious snack platter

Fried cheese fingers

Nachos with cheese dip

Empanada de Carne

Patties with spicy beef, peppers and garlic

Old cheese cubes with mustard

Cheese platter

Various cheeses with fig bread and jam

Peanut mix

Chef's tapas

A selection of 6 chef's tapas

Bread

Served with aioli

Chorizo

Spicy Spanish sausage

Serrano ham

Thinly sliced Serrano Ham

Pollo-Moruno

Chicken skewers with onion and paprika

Calamari aioli

Fried squid

Olives

Olives marinated in garlic

Grana Padano

Grana Padano cheese with truffle honey

Small

Large

5,90

10,90

10,90

21,90

5,90

5,90

9,90

4,50

16,90

3,00

5,00

19,90

5,90

7,90

9,90

7,90

9,90

5,90

8,90

STARTERS

Bread

Served with aioli

Italian tomato soup

Richly filled fish soup

Carpaccio

Thinly sliced beef, Parmesan cheese, rocket salad, pine nuts and truffle mayonnaise

Goat cheese

Goat cheese, cherry tomato and avocado

Fish trio of Scheveningen

Smoked salmon, smoked halibut and shrimps with cocktail sauce and horseradish mayonnaise

Steak tartare

Veal tartare served with egg, onion and pickle

Piri Piri Prawns

Peeled prawns in spicy piri piri sauce

5,90

6,90

7,90

14,90

11,90

15,50

14,90

14,90

EVERY WEDNESDAY FRESH FISH STRAIGHT FROM THE FISH AUCTION IN SCHEVENINGEN!

You can choose whichever fish you prefer and our fish chef will prepare this while you watch.

You can share a platter for two, or try a special fish for the first time.

There is a wide choice at the Blue Lagoon fish market.

OYSTERS

Half a dozen oysters served with red wine vinaigrette and lemon

Gillardeau The Rolls-Royce of oysters, selected with care from Marennes-Oleron	22,90
Zeeland Creuses The pure waters and the currents of the Oosterschelde provide a nice salty sea flavour	19,90
Fines de Normandy Authentic Normandy oyster with a unique iodine flavor and a slightly nutty aroma	17,90
Combination platter Combination of the above-mentioned oysters	21,90

BLUE LAGOON FAVOURITES

Dishes to share for two

Sea Bream in a salt crust A fatty fish with a seasoned salt crust	39,50
Fish platter A daily selection of fresh fish	42,50
U.S. Black Angus A tender piece of bavette served on your own grill for you to prepare as you wish	44,90

GRILL SPECIALTIES

Chicken satay Tender chicken thighs with spicy peanut sauce and sauerkraut mix	17,90
Grilled Hamburger 100% beef burger with lettuce, onion, tomato, truffle mayonnaise and fries	17,90
Spareribs Pork ribs marinated in spicy Indonesian soy sauce	20,90
Tournedos Beef tenderloin of 200 grams with fresh seasonal vegetables and a sauce of your choice	24,90
Chicken escalope Baked with bacon, onions and mushrooms	21,90
Entrecôte Tender sirloin steak with a delicious rim of fat served with fresh seasonal vegetables and sauce of your choice	23,90

FISH SPECIALTIES

Catch of the day Fresh from the auction served with fresh seasonal vegetables	18,90
Grilled salmon fillet With crispy pesto crust served with fresh seasonal vegetables	18,90
Dover sole à la meunière Traditionally cooked in butter and fresh seasonal vegetables	19,50
Grilled tuna Tuna with teriyaki sauce and fresh seasonal vegetables	21,50
Homemade fish pie Filled with cod, fresh spinach, carrot and potato	20,90
Zeeland mussels (seasonal) Mussels, traditionally cooked in white wine, served with salad and sauces	22,50

CHILDREN'S MENU

Nemo Fish fingers with French fries and apple mousse	7,50
Pino Chicken nuggets with French fries and apple mouse	7,50
Pete the Pirate Croquette with French fries and apple mousse	7,50

ADDITIONAL ORDER

French fries	4,50
Roseval potatoes	5,50
Fresh vegetables	4,50
Mixed salad	3,50
Mayonnaise / Ketchup	1,00
Peanut Sauce	2,50
Apple mousse	2,50
Pepper sauce	3,50
Mushroom Sauce	3,50
Stroganoff sauce	3,50

DESSERTS

The Dame White chocolate ice cream with chocolate sauce	9,90
Banana Split Banana and chocolate ice cream topped off with banana chunks, fresh whipped cream and chocolate sauce	8,90
Tropical Moment Strawberry and lime sorbet topped off with fresh fruit, 7 up and whipped cream	8,90
Temptation Craquante Vanilla and pistachio ice cream topped off with fresh whipped cream and raspberries	9,90
Cookie Ice Cream Sandwich Chocolate cookie, white chocolate ice cream and caramel sauce	9,90
Belgian Chocolate Cake Served with fresh strawberries and whipped cream	8,90
Homemade Italian Tiramisu From an Italian recipe	9,90
Cheesecake White chocolate, blackberries and raspberries	6,90
Children's ice cream Especially for the little ones	4,50
Grand Dessert (for 2, price per person) Chef's selection of desserts	12,50

Welcome to beach pavilion Blue Lagoon.

We have two different menus, our Italian menu and Blue Lagoon menu. This means we have two kitchens, if you would like to order from both kitchens there is a possibility that the food may not be served at the same time.

SECONDI PIATTI – MAIN COURSES

Saltimbocca alla romana Veal with Parma ham and white wine sage sauce	23,90
Controfiletto al gorgonzola Sirloin steak with gorgonzola salsa	24,90
Melanzane alla parmigiana Eggplant from the oven in tomato sauce, mozzarella and parmesan	17,50
Pollo al forno con patate e cipolle Chicken from the oven with potatoes and onions	23,90
Gamberi alla griglia On the whole Italian way prepared grilled shrimp	19,90
Orata all 'acqua pazza Dorade prepared with tomatoes and olive oil	21,90
Pesce spada alla siciliana Swordfish with cherry tomatoes, capers and white wine thyme sauce	22,90

BAMBINO – CHILDREN'S MENU

Pizza bambino Small version of the Margherita pizza	7,90
Pasta al Pomodoro A kind tasteful pasta of tomato sauce and basil	8,50
Nutella Pizza with Nutella and icing sugar	6,90

PIZZA

Margherita Organic mozzarella and tomato sauce.	11,50
Funghi e prosciutto Mushrooms, ham, organic mozzarella and tomato sauce	14,00
Pepperoni Spicy sausage, organic mozzarella and tomato sauce	13,50
Vegetariana Different types of fresh vegetables, organic mozzarella and tomato sauce	14,50
Siciliana Capers, olives, anchovies, organic mozzarella and tomato sauce	13,50
Quattro formaggi Four Italian cheeses, arugula, organic mozzarella and tomato sauce	15,00
Frutti di mare Various types of seafood, organic mozzarella and tomato sauce	14,50
Blue Lagoon Tuna, onion rings, cherry tomatoes, pesto, organic mozzarella and tomato sauce	15,50
Quattro Stagioni Ham, salami, mushrooms, artichokes, organic mozzarella and tomato sauce	15,50
Carpaccio Thin cut sirloin, parmesan cheese, truffle mayonnaise, organic mozzarella and tomato sauce	15,50
Hawaii Fresh pineapple, Parma ham, organic mozzarella and tomato sauce	13,50
Gamberetti Zucchini, shrimp, organic mozzarella and tomato sauce	15,50

PIZZA FAMIGLIA (PIZZA FOR TWO PERSONS)

Funghi e prosciutto Mushrooms, ham, organic mozzarella and tomato sauce	21,50
Blue Lagoon Tuna, onion, cherry tomato, pesto, organic mozzarella and tomato sauce	24,00
Quattro Stagioni Ham, salami, mushrooms, artichokes, organic mozzarella and tomato sauce	24,00

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PASTA

Penne alle bolognese Rich tomato sauce filled with ground beef	15,90
Spaghetti alle vongole Spaghetti pasta with shellfish	19,90
Tagliatelle gamberetti e zucchini Delicious tagliatelle with prawns and zucchini	17,90
Lasagna Bolognese Layers of pasta topped with meat sauce and béchamel	16,90
Penne quattro formaggi Four different types of cheese	17,90
Spaghetti carbonara Cream sauce with bacon and egg	15,90
Spaghetti frutti di mare Pasta with various seafood	17,90
Spaghetti aglio e olio Pasta in garlic, chilli and olive oil	14,90

STARTERS

Parma melone Melon with Parma ham	12,90
Tris di Bruschetta Tomatoes, olive tapenade and prosciutto	8,90
Focaccia Pizza dough, garlic oil, oregano and sea salt	5,90
Soup off the day Ask your waiter / waitress	6,90
Antipasto Italiano (for two persons) Assortment of different types of Italian meats, cheeses and vegetables	19,90
Funghi trifolati Mushrooms, garlic, chilli, white wine	10,90
Vitello tonnato Veal with tuna sauce and capers	13,90
Insalata Caprese Tomatoes, buffalo mozzarella, basil	11,90

EVERY WEDNESDAY WE HAVE FRESH FISH FROM THE FISH AUCTION IN SCHEVENINGEN!

Our fish market is the liveliest market in Scheveningen.
You can select your own fresh fish from our fishmonger to be prepared by him.
A platter for two or try that specially selected fish for once.

LAGUNA BLU

pavilion beach