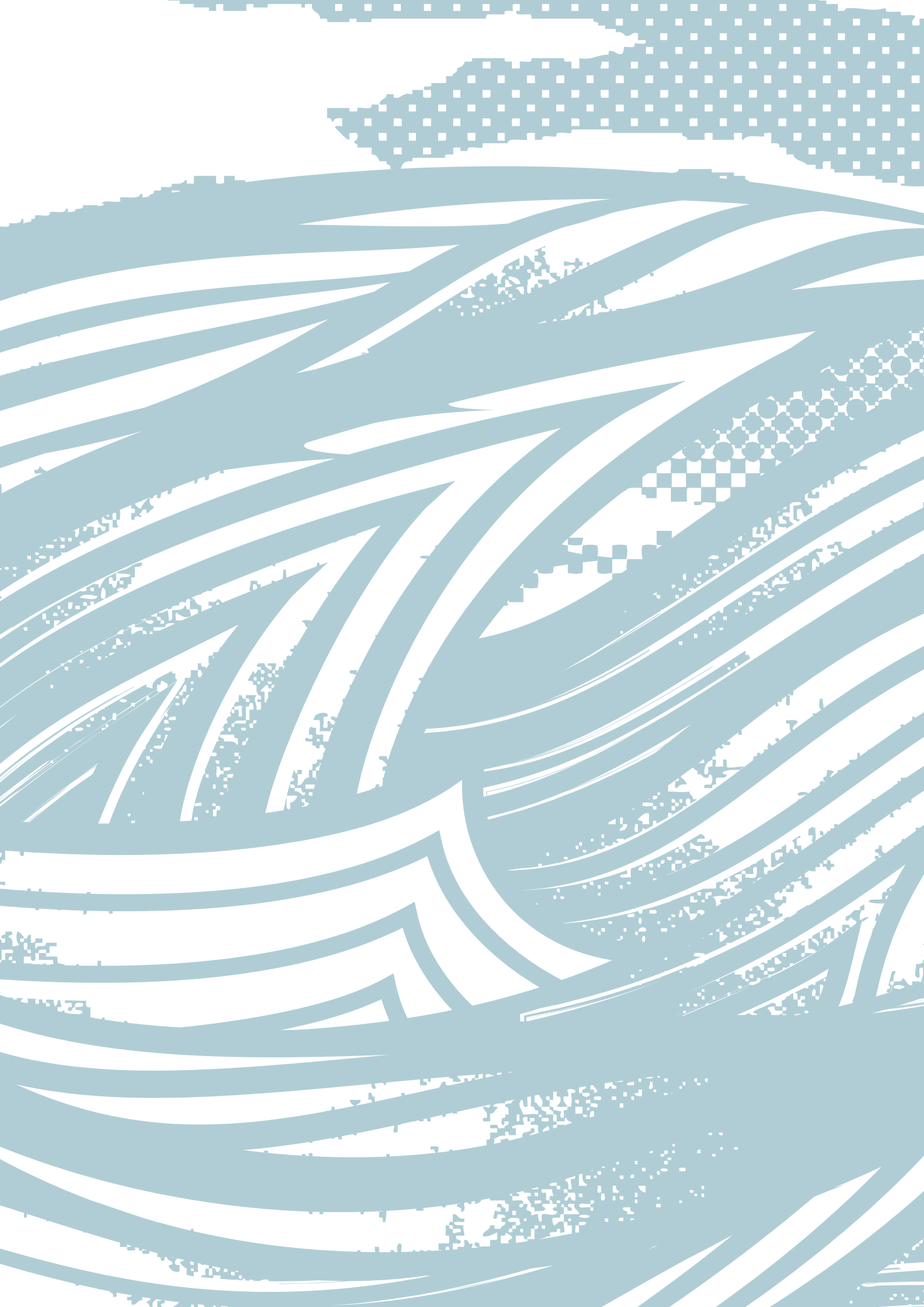




STRAND RUIG

— MENU —



WELCOME TO STRAND RUIG

**HERE YOU CAN ENJOY THE BEACH,
A RELAXED ATMOSPHERE AND GOOD FOOD.**

**OUR NAME REFERS TO THE ROUGH ARCHITECTURAL STYLE
WITH WOODEN POSTS AND GABIONS, REMINISCENT
OF THE PILE HEADS FOUND ON THE BEACH.**

**WHETHER YOU SIT INSIDE OR OUTSIDE
ON THE TERRACE, THE VIEW NEVER GETS BORING.**

**TO THE LEFT YOU CAN SEE THE NORTH SEA,
TO THE RIGHT THE WESTERSCHDELDE WITH THE SHIPS
SAILING TOWARDS VLISSINGEN AND ANTWERP.**

**OUR KITCHEN OFFERS SOMETHING FOR EVERYONE
AND QUALITY IS PARAMOUNT.**

**THE STANDOUT DISH IS THE HOMEMADE
FISH SOUP WITH ROUILLE,
OUR DISH OF TRUE PRIDE !**

**COMBINE IT WITH A GOOD GLASS OF WINE,
A SPECIAL BEER OR A COCKTAIL, EVEN NON ALCOHOLIC,
AND LET THE ROUGH WAVES AND
THE SEA BREEZE DO THE REST.**

ENJOY !

APERITIF

HOUSE APERITIF

Hierbas de las Dunas 13
with lime & tonic

Virgin Basil Smash 0% 11
fresh apero drink
with basil, cardamom & juniper

OTHER FAVORITES

Limoncello Tonic 10

Ruige Gin Tonic 11

Pink Gin Tonic 11

Pornstar Martini 13

Espresso Martini 13

Aperol Spritz 10

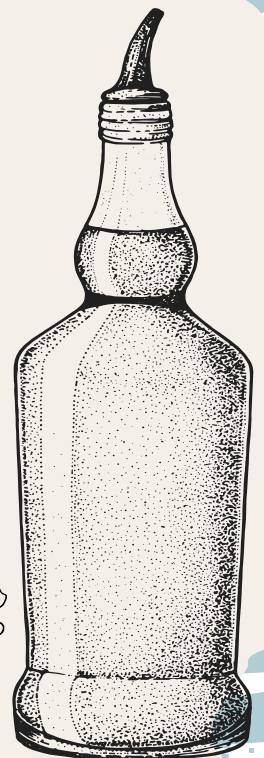
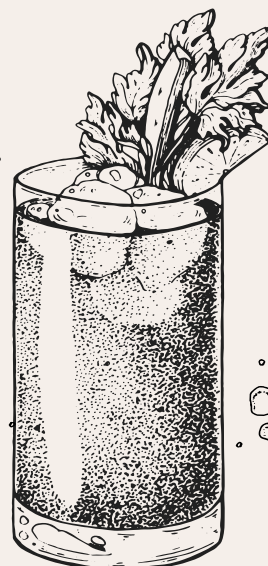
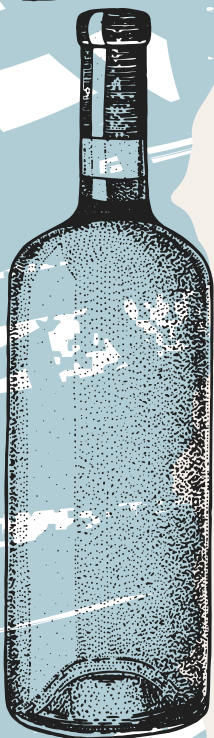
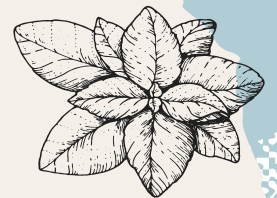
Cava 9

0% COCKTAILS

Spiced Mule 10

NONA June Tonic 11

NONA Spritz 11



HOT DRINKS & SWEETS

per
rafal

HOT DRINKS

Coffee	3,55
Espresso	3,55
Cortado	3,55
Double espresso	5
Cappuccino	4,4
Latte macchiato	4,7
Coffee Latte	4,7
Flat white	5
Hot Chocomel	4,5
Hot Chocomel with whipped cream	5,5

TEA ORGANIC	3,55
English breakfast, earl grey, green tea, lemon, red fruit, rosehip, rooibos, chamomile	

FRESH TEA	5
Ginger	
Mint	
Healthy ginger, mint & lemon	

HOT DRINKS WITH A TWIST

Irish coffee (whiskey)	9,4
Italian coffee (Amaretto)	9,4
Spanish coffee (Licor 43)	9,4
French coffee (Grand Marnier)	9,4
Hot Chocomel Ruig with amaretto & whipped cream	9,4
Hot Chocomel Baileys with Baileys & whipped cream	9,4
Hot Chocomel Lumumba with brown rum & whipped cream	9,4

SWEETS

Blondie with vanilla ice cream & whipped cream	10
Apple pie with whipped cream	6,6
Apple pie with vanilla ice cream & whipped cream	7,2
Liège waffle with whipped cream	7,2
Liège waffle de luxe with caramel sauce, peanut butter crunch & vanilla ice cream	10,5

FRESH PANCAKES (UNTIL 5 PM)

Pancake with icing sugar or brown sugar	6
Pancake with whipped cream	7,7
Pancake with vanilla ice cream	7,7
Pancake with chocolate sauce	8,25
Pancake with syrup	6,6
Pancake Mikado	10,5

SOFT DRINKS

HOUSE LEMONADE 5

Lemon
Basil & mint
Ginger
Green tea & jasmin

JUICES FROM ZEELAND

Fruit farm Flikweert Aardenburg

Apple juice 4
Apple-raspberry juice 4

SOFT DRINKS

Coca-Cola 3,5
Coca-Cola Zero 3,5
Fanta Orange Zero 3,5
Fanta Cassis 3,5
Sprite Zero 3,5
Fuze Tea Peach 3,8
Fuze Tea Sparkling 3,8
Fuze Tea Green 3,8
Tonic 4
Bitterlemon 4
Apfelschorle 4
Chocomel 4

FENTIMANS

Gingerbeer 6,6
Rose lemonade 6,6

WATER

Premium water still & sparkling

High-quality water, sustainably served

Bottle 35cl 4,2
Bottle 75cl 7,2

Carafe of tap water 4,5



BEER & BITES

BEERS ON TAP

Ruige Witte 33cl	5,5
Ruige Witte 50cl	7,5
Our own white beer, brewed with Brouwerij Haacht	
Primus 25cl	3,5
Primus 50cl	7
Tongerlo Blond 33cl	6

BOTTLED BEER

Tongerlo Tripel	6,5
Charles Quint Ommegang	6
Omer	6,5
SUPER 8 Flandrien	5,5
SUPER 8 IPA	5,5
Tongerlo Bruin	6
Duvel	5,5
Brugse Zot Blond	6
Amstel Radler	4
Mystic Kriek	4,5

REGIONAL BOTTLED BEER

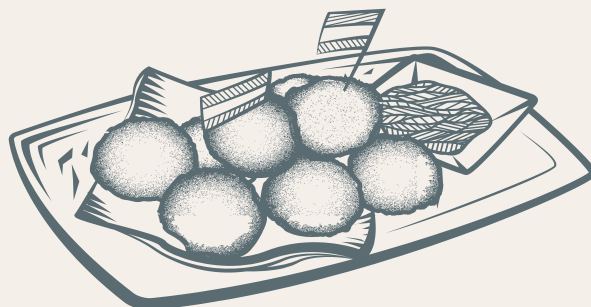
Zeeuws Blond	6,6
Saison Jane	6,6
Triple Jules	6,6
Keizer Augustus	6,6

0% BEERS

SUPER 8 Flandrien 0,0%	5,6
Heineken 0,0%	4
Vrijwit 0,5%	6,1
Amstel Radler 0,0%	4

BITES FROM 12 PM

Creamy oven-baked Camembert	14
Selection of tastefull French saucissons	12
Hummus with pizza bread	8
Loaded nachos	10
with tomato salsa, guacamole & crème fraîche	
Calamari with aioli, 7pcs	11,5
Vegan bitterballen from Cas & Kas, 6pcs	9,5
Bitterballen from De Ambachterie, 6pcs 10pcs 12pcs	8 13 16
Cheese-mustard croquettes, 6pcs	12
Pizza bread with tapenades	10
Cheese cubes	9
Olives & feta	9



WINES

WHITE

Glass

Bottle

Torre de Vejezate Verdejo

Spain|La Mancha

fresh|round|melon|citrus

5,9

30

Kleinkloof Sauvignon Blanc

South Africa|Paarl

full|fruity|long finish

6,5

32

Kleinkloof Chardonnay

South Africa|Paarl

fresh|long finish

6,9

33

Blue Night (sweet)

Germany|Rhinessen

honey|ripe grapes

5,9

30

Willey Bauer Cellar 99 Grüner Veltliner

Austria|Niederösterreich

fresh|young|citrus|apple|lively finish

37

Bolla Pinot Grigio

Italy|Veneto

pear|melon|fresh

39

Bolla Soave Classico

Italy|Veneto

fresh|elegant|floral|long finish

35

Chevancy Chardonnay Réserve Boise

France|Languedoc-Roussillon

powerful|elegant|oak|vanilla|long finish

37

RED

	Glass	Bottle
Torre de Vejezate Tempranillo Spain La Mancha soft red fruit balance	5,9	30
Preciso Nero d'Avola Italy Sicily spices ripe dark fruit full flavour	6,5	32
Niel Joubert Carbernet Sauvignon South Africa Paarl dark fruit vanilla spices		36
Bodegas Don Jacobo Rioja Spain Rioja Garnacha Tempranillo soft tannins spices vanilla		40

ROSÉ

	Glass	Bottle
Kleinkloof Shiraz South Africa Paarl clear pink fresh acids great balance	5,9	30
Domaine Tariquet Rosé de Pressée France Côtes de Gascogne full-fruited dry characterful	7,3	37



SMALL MENU

FROM 12 PM

FLATBREAD WITH TASTY TOPPINGS (UNTIL 5 PM)

Light flatbread from the Salentino region, Italy

Flatbread mortadella & burrata with spicy honey & pistachios	16
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Flatbread house-smoked salmon with pickled red onions, tomatoes, capers & dill mayonnaise	20
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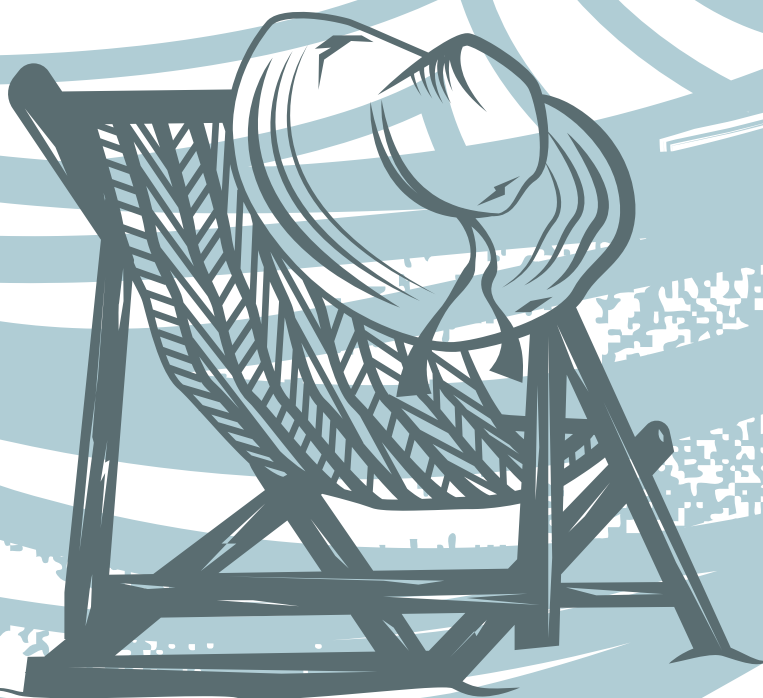
Flatbread goat's cheese with rocket salad, pear, pine nuts, walnuts & pumpkin seeds	16
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Flatbread pulled pork with rocket salad, tomatoes, pickled red onions & jalapeno	19
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TOASTI ON RUSTIC WHITE BREAD (UNTIL 5 PM)

Toastie ham & cheese with garnish	9
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Toasti Hawaii (ham, cheese & pineapple) with garnish	11
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SMALL MENU

FROM 12 PM

LOADED POTATO

Loaded potato home-smoked salmon & grey shrimps with guacamole, spring onion, tomato & red onion	21
Loaded potato oriental chicken with tomato chutney, spring onion & peanuts	16
Loaded potato pulled pork with oyster mushroom, cheese, spring onion, red pepper & tomato chutney	17
Loaded potato vega with oyster mushroom, seasonal vegetables & tomato chutney	15

SALADS

Salad Ruig with home-smoked salmon & gamba	24
Salad warm goat's cheese with pear, nuts and seeds	20
Salad caesar with grilled chicken, anchovies & Grana Padano	22

OUR CLASSICS

Homemade fish soup with rouille & Grana Padano small large	12 22
Soup with bread	8
Flemish shrimp croquettes with bread & garnish, 1pc 2pcs	13 24
Cheese croquettes with bread & garnish, 1pc 2pcs	9 16
Duo of cheese & shrimp croquettes with bread & garnish	19
Carpaccio with truffle aioli, croutons, rocket salad, tomato & Grana Padano	18

STARTERS

FROM 12 PM

Homemade fish soup with rouille & Grana Padano	12
Soup with bread	8
Flemish shrimp croquettes with bread & garnish, 1pc 2pcs	13 24
Cheese croquettes with bread & garnish, 1pc 2pcs	9 16
Duo of cheese & shrimp croquettes with bread & garnish	19
Carpaccio with truffle aioli, croutons, rocket salad, tomato & Grana Padano	18

KIDS AGED UP TO 16

FROM 12 PM

Steak with fries & apple sauce	14
Crispy chicken nuggets with fries & apple sauce	12
Fish & Chips	13
Pasta tomato sauce	11
Hamburger with fries & apple sauce	12
Pizza margherita	10,2
Pizza ham	11,85
Pizza hawaii	12,65

MAIN COURSES

FROM 12 PM

MEAT

Ribeye with salad, wedges & Café de Paris sauce Unique regional product from Zwinpolder Natuurvlees in Sluis Wine suggestion: Nero d'Avola	34
Surf & Turf with salad, wedges & aioli (gambas & ribeye) Wine suggestion: Tempranillo	37
Steak with salad & fries with sauce of your choice: pepper cream, mushroom, Café de Paris Wine suggestion: Nero d'Avola	32
Beach burger (medium baked) with salad & fries Beer suggestion: Ruige Witte	25

FISH

Pasta puttanesca with gambas Wine suggestion: Verdejo	32
Crispy fish burger with salad and fries Beer suggestion: Ruige Witte	25
Sautéed sea bass with chorizo & mashed potatoes with herbs Wine suggestion: Sauvignon Blanc	29
Red curry with fresh fish, seasonal vegetables & rice Wine suggestion: Chardonnay	27,5

VEGETARIAN

Celeriac steak with Café de Paris sauce & fries A real recommendation, made with celeriac from the Zeeland clay Wine suggestion: Chardonnay	20
Vegan red curry with seasonal vegetables, rice & tomato chutney Wine suggestion: Chardonnay	24,5
Ravioli pumpkin & ricotta with sage brown butter Wine suggestion: Sauvignon Blanc	25
Pasta with stir-fried seasonal vegetables Wine suggestion: Sauvignon Blanc	24

DESSERTS

Blondie with vanilla ice cream & whipped cream	10
Lemon sorbet with limoncello	12
Cheesecake with pear & caramel	10
Dame Blanche	11
Coupe Brésilienne	11
Kids ice cream	7
Two scoops of vanilla ice cream, whipped cream & mini marshmallows	

HOT DRINKS

Coffee	3,55
Espresso	3,55
Cortado	3,55
Double espresso	5
Cappuccino	4,4
Latte macchiato	4,7
Coffee Latte	4,7
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FRESH TEA	5
Ginger	
Mint	
Healthy ginger, mint & lemon	

DIGESTIFS

Limoncello	6
Amaretto Disaronno	6
Cointreau	6
Grand Marnier	6
Tia Maria	6
Baileys	6
Jameson Irish Whiskey	6,5
Glenfiddich single malt 12yrs	8,8
Grappa	6,6
Young Gin	5
Old Gin	5
Berry gin	5
Jägermeister	5

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