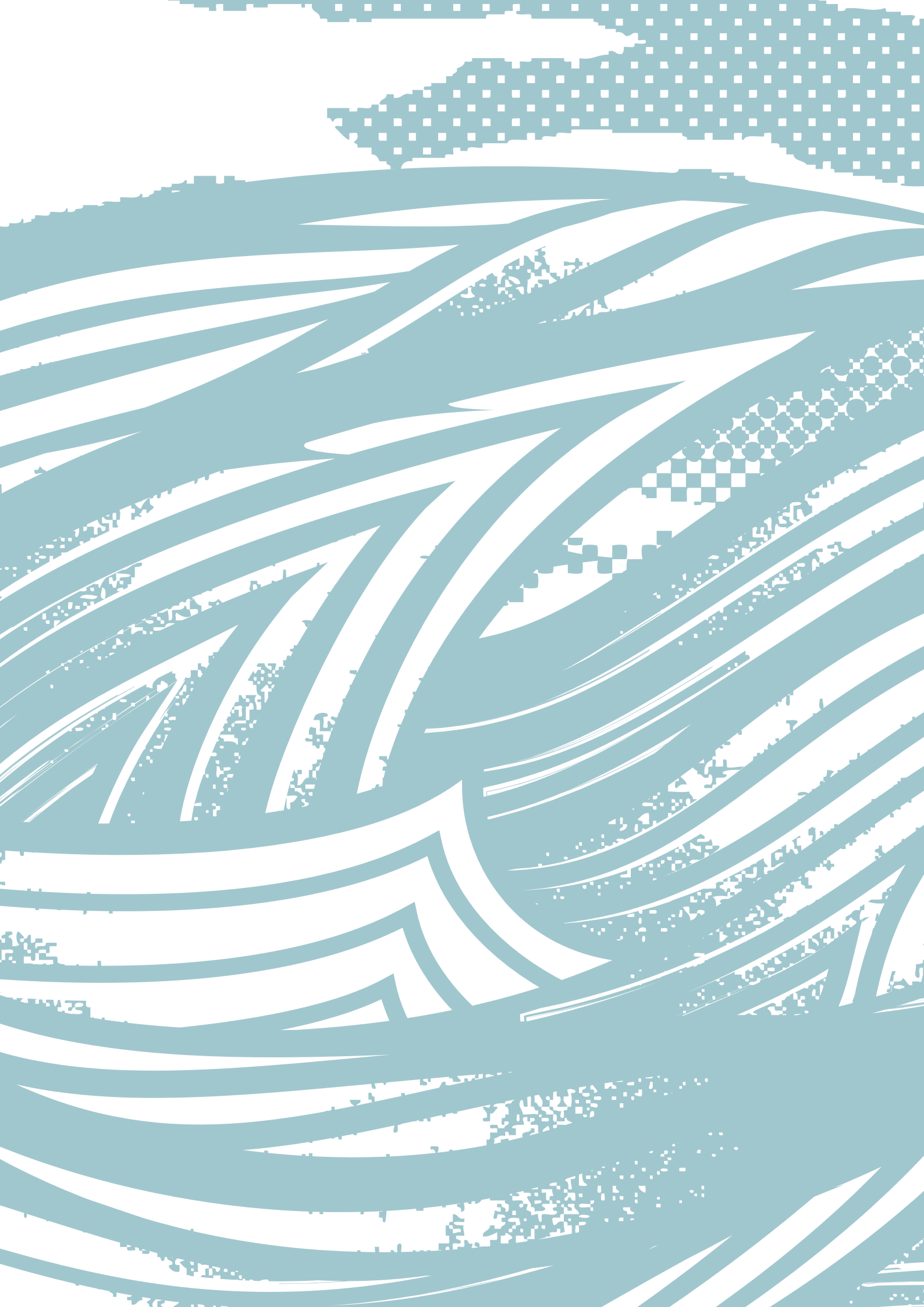




STRAND RUIG

— MENU —



WELCOME TO STRAND RUIG

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

**OUR NAME REFERS TO THE RUGGED ARCHITECTURAL STYLE,
WITH WOODEN POSTS AND GABIONS, INSPIRED BY
THE POLES ALONG THE BEACH.**

**WHETHER YOU CHOOSE A TABLE INSIDE
OR OUT ON OUR TERRACE, THE VIEW NEVER GETS OLD.
TO THE LEFT, YOU SEE THE NORTH SEA.
TO THE RIGHT, THE WESTERSCHelde WHERE SHIPS SAIL TO
AND FROM VLISSINGEN AND ANTWERP.**

**IN OUR KITCHEN, EVERYTHING REVOLVES AROUND FLAVOUR
AND QUALITY. WE SERVE DISHES EVERYONE CAN ENJOY.
DID YOU KNOW THAT ALMOST ALL OF OUR DISHES CAN
ALSO BE PREPARED GLUTENFREE?
JUST ASK OUR TEAM, WE'RE HAPPY TO HELP.**

**ONE DISH YOU SHOULDN'T MISS IS OUR LOADED POTATO,
AN ABSOLUTE FAVOURITE AMONG OUR GUESTS.**

**COMPLETE YOUR VISIT WITH A FINE GLASS OF WINE,
A SPECIALITY BEER OR A COCKTAIL, EVEN NON ALCOHOLIC,
AND LET THE SOUND OF THE 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

WINTER SPECIAL

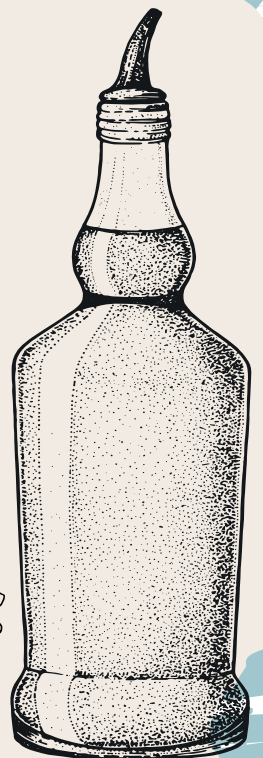
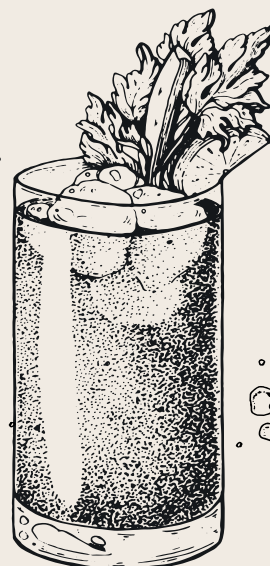
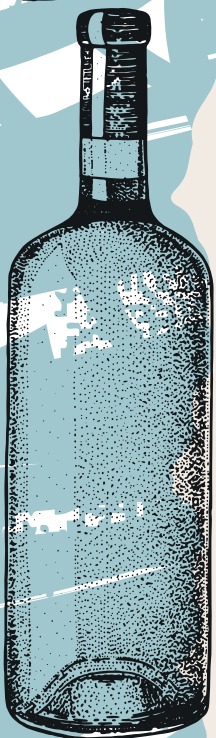
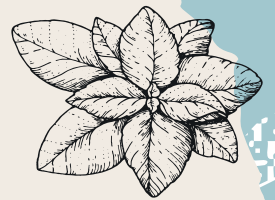
Amaretto Sour 12

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 Spritz 11
NONA Ginger Tonic 11



HOT DRINKS & SWEETS

HOT DRINKS

Coffee	3,6
Espresso	3,6
Cortado	3,6
Double espresso	5
Cappuccino	4,5
Latte macchiato	4,8
Coffee latte	4,8
Flat white	5

Prefer oatmilk? You got it! 0,5

Hot Chocomel	4,6
Hot Chocomel with whipped cream	5,6

DELICIOUS QUALITY TEA	3,6
English Breakfast, Earl Grey, Pure Green, Forest Fruit, Rooibos, Lemon Ginger, Ginger Tumeric	

FRESH TEA	5
Ginger	
Mint	
Healthy with ginger, mint, lemon	

HOT DRINKS WITH A TWIST

Irish coffee (whiskey)	9,5
Italian coffee (amaretto)	9,5
Spanish coffee (Licor 43)	9,5
French coffee (Grand Marnier)	9,5
Hot Chocomel Ruig with amaretto & whipped cream	9,5
Hot Chocomel Baileys with Baileys & whipped cream	9,5
Hot Chocomel Lumumba with brown rum & whipped cream	9,5

SWEETS

Lemon meringue tart	10
Blondie with speculoos	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	11

FRESHLY BAKED PANCAKES (UNTIL 5PM)

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

REFRESHING DRINKS

RISE & SHINE

6

Healthy juice with apple, orange, carrot, lemon grass & ginger

HOUSE LEMONADE

5,5

Citrus smash lemon & basil

Berry Blossom strawberry & raspberry

Golden Ginger ginger & apple

Green tea & jasmin

JUICES FROM ZEELAND

Fruitfarm Flikweert & I love Zeeland

Apple juice 4

Apple-raspberry juice 4

Apfelschorle 4

Cassis 4

SOFT DRINKS

Coca-Cola 3,6

Coca-Cola Zero 3,6

Fanta Orange Zero 3,6

Sprite Zero 3,6

Fuze Tea Peach 3,9

Fuze Tea Sparkling 3,9

Fuze Tea Green 3,9

Tonic 4

Bitterlemon 4

Chocomel 4

FENTIMANS

Gingerbeer 6,6

Rose lemonade 6,6

WATER

Premium water still & sparkling

Thanks to our advanced filtration system, you can enjoy delicious water, served sustainably without unnecessary packaging or transport.

Bottle 35cl 4,2

Bottle 75cl 7,2

Carafe of tap water 4,5

with ice cubes & your favorite fruit of choice: lemon, mint, ginger, orange



BEER & BITES

BEERS ON TAP

Ruige Witte 33cl 50cl	5,5 7,5
Our own white beer, brewed with Brouwerij Haacht	
Primus 25cl 50cl	3,7 7,4
Tongerlo Blond 33cl	6,25

NON ALCOHOLIC BEERS

Primus 0,4%	3,5
Zeevonk Blond 0,4%	6
SUPER 8 Flandrien 0,0%	5,7
Heineken 0,0%	4
Amstel Radler 0,0%	4

BOTTLED BEER

Grimbergen Dubbel	6
Tongerlo Bruin	6
Tongerlo Tripel	6,5
Omer	6,5
SUPER 8 Flandrien	6,2
SUPER 8 IPA	6
Duvel	6
Brugse Zot Blond	6,5
Amstel Radler	4
Mystic Kriek	4,5

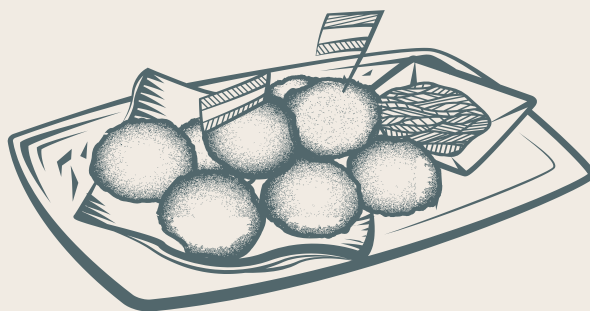
REGIONAL BOTTLED BEER

Zeeuws Blond	6,8
Saison Jane	6,8
Triple Jules	6,8

BITES

FROM 12 PM

Nacho's with tomato salsa, guacamole & crème fraîche	10
Hummus with pizza bread	8
Calamares with aioli, 7pcs	11,5
Cheesy garlic bread	8
Vegan bitterballen from Cas & Kas, 6pcs	9,5
Bitterballen from De Ambachterie, 6 10 12pcs	8 13 16
Cheese-mustard croquettes, 6pcs	12
Pizza bread with tapenades	10
Olives & feta	8
Cheese cubes	8



WINES

WHITE

Glass

Bottle

Bolla Pinot Grigio

Italy|Veneto

pear|melon|fresh

6,8

34

Torre de Vejezate Verdejo

Spain|La Mancha

fresh|round|melon|citrus

6

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

6

30

Willey Bauer Grüner Veltliner

Austria|Niederösterreich

fresh|young|citrus|apple|lively finish

37

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	6	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	6	30
Un Air de Gris Rosé France Languedoc-Roussillon lively red fruit white flowers citrus fruits	7,6	38



SMALL MENU

FROM 12 PM

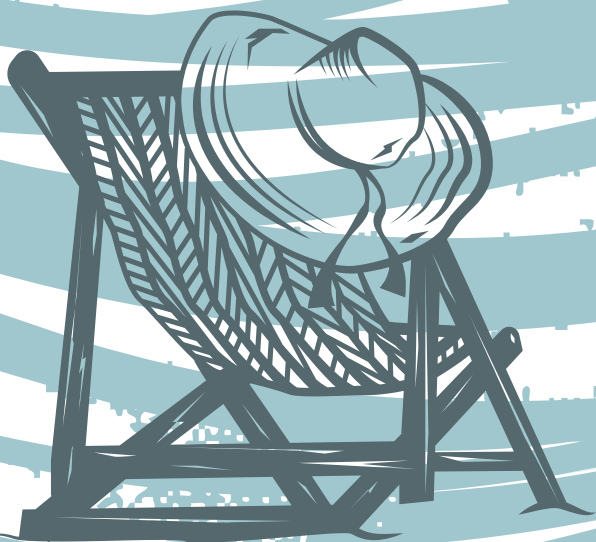
PINSA WITH TASTY TOPPINGS (UNTIL 5 PM)

Light Italian flatbread from the Salentino region

House-smoked salmon	20
with pickled red onions, tomatoes, capers & dill mayonnaise	
Warm brie	18
with pumpkin, cranberry, pecans, honey mustard dressing	
Pulled pork	19
with rocket salad, tomatoes, pickled red onions & jalapeño	

TOASTI ON RUSTIC WHITE BREAD (UNTIL 5 PM)

Toastie ham & cheese with garnish	10
Toasti Hawaii (ham, cheese & pineapple) with garnish	12



SMALL MENU

FROM 12 PM

LOADED POTATO

An absolute favorite of our guests

Home-smoked salmon & grey shrimps with guacamole, spring onion, tomato & red onion	21
BBQ chicken with bbq sauce, spring onion & peanuts	16
Pulled pork with oyster mushroom, cheese, spring onion, red pepper & tomato chutney	17
Vega with oyster mushroom, seasonal vegetables & tomato chutney	15

SALADS

Asian Ocean Seared tuna, carrot, wakame, cucumber, peanut & spring onion	22
Let's go Ruig Home-smoked salmon, spicy gamba, cucumber, tomato, avocado & red onion	24
Brie Happy Brie, pumpkin, apple, cranberry & pecans	20

OUR CLASSICS

Homemade fish soup with rouille & grana padano small big	12 22
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	19,5
Carpaccio with feta, pecans & poached pear	18,5

SOUP WITH BREAD FOR A GOOD CAUSE

For every soup of the day you enjoy, we donate 1 euro to the activities committee of the primary school in Cadzand

8

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	19,5
Carpaccio with feta, pecans & poached pear	18,5

KIDS

UP TO 16 YEARS | FROM 12 PM

Steak with fries & apple sauce	14
Meatballs in tomato sauce with mashed potatoes	14
Crispy chicken nuggets with fries & apple sauce	12
Fish & Chips	13
Pasta tomato sauce	11
Hamburger with fries & apple sauce	12
Pizza margherita ham hawaii salami	11 12 13 13

MAIN COURSES

FROM 12 PM

MEAT

Ribeye with mashed potatoes, seasonal vegetables
& red port wine sauce 36

Unique regional product from Zwinpolder Natuurvlees in Sluis

Wine suggestion: Nero d'Avola

Surf & Turf with salad, wedges & aioli (gambas & steak) 38

Wine suggestion: Tempranillo

Steak with salad & fries 32

with sauce of choice: pepper cream, mushroom, herb butter, cafe de Paris

Wine suggestion: Nero d'Avola

Beachburger (medium baked) with corn & fries 25

Beer suggestion: Ruige Witte

FISH

Cod brandade with grey shrimps & shore crab jus 32

Wine suggestion: Pinot Grigio

Crispy fish burger with corn & fries 25

Beer suggestion: Ruige Witte

Sea bass with roasted pumpkin puree, miso butter & hazelnut 30

Wine suggestion: Sauvignon Blanc

Yellow curry with fresh fish, seasonal vegetables & rice 28

Wine suggestion: Chardonnay

VEGETARIAN

Celeriac steak with cafe de Paris sauce & fries 20

A real recommendation, made with celeriac from the Zeeland clay

Wine suggestion: Chardonnay

Vegan yellow curry with seasonal vegetables, rice & tomato chutney 26

Wine suggestion: Sauvignon Blanc

Pappardelle with mushroom ragu & black garlic 24

Wine suggestion: Sauvignon Blanc

DESSERTS

Lemon meringue tart	10
Blondie with speculoos	10
Cheesecake pistachio with sea buckton berry	10
White & dark chocolate mousse tart	10
Dame blanche	11
Coupe brésilienne	11
Kids ice cream	7
Two scoops of vanilla ice cream, whipped cream & mini marshmallows	

HOT DRINKS

Coffee	3,6
Espresso	3,6
Cortado	3,6
Double espresso	5
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DELICIOUS QUALITY TEA 3,6

English Breakfast,
Earl Grey, Pure Green,
Forest Fruit, Rooibos,
Lemon Ginger, Ginger Tumeric

FRESH TEA 5

Ginger
Mint
Healthy
with ginger, mint, lemon

DIGESTIFS

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

HOT DRINKS WITH A TWIST

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