

Moio



Welcome to Moio Beach

Enjoy the sea, a good conversation, and the peace of keeping your phone in your pocket.

If necessary, our Wi-Fi is:

‘Moio Free Wifi’, and the password: Champagne?

We serve one bill per table

Kitchen open from 12:00



menu online scan QR-code

SOFT DRINKS

Chaudfontaine flat 25cl	3,50
Chaudfontaine sparkling 25cl	3,50
Chaudfontaine flat 75cl	8,50
Chaudfontaine sparkling 75cl	8,50
Coca Cola regular	3,50
Coca Cola zero	3,50
Fuze Tea sparkling	3,60
Fuze Tea peach	3,60
Fuze Tea green	3,60
Fanta orange	3,50
Sprite	3,50
Ginger ale	3,60
Bitter lemon	3,60
Zeeuwse Zon apple juice	4,20
Zeeuwse Zon apfelschörle	4,00
Zeeuwse Zon cassis	4,00
Fever Tree ginger beer	5,00
Fever Tree tonic	5,00
Almdudler 35cl	5,70
Orange juice	5,00
Chocolate milk	3,50
carafe of tap water	4,50
(served with ice cubes and lemon)	

HOT DRINKS

Coffee	3,50
Espresso	3,50
Doppio (dubbele espresso)	6,20
Espresso Macchiato	4,00
Cappuccino	4,30
Latte Macchiato	4,40
Extra flavor in your coffee (hazelnut or caramel)	0,50
Coffee variations: Decaf or oat milk	0,50
caffè latte	4,50
Chai latte (chai with hot milk)	4,50
Flat white	6,50
Ice coffee	5,00
Coffee whipped cream	4,50
Hot chocolate milk	4,50
Hot chocolate milk with whipped cream	5,50
Moio choc (Bailey's with hot chocolate milk and whipped cream)	9,00
Lumumba (Brown rum with hot chocolate and whipped cream)	9,00
Thee No Nonsense (Darjeeling)	3,50
Thee Mr Grey (Earl grey with cornflower petals)	3,50
Thee Shiny Sencha (Green Thea with lemongrass)	3,50
Thee Dushi Kadushi (Green Thea with prickly pear and mangostone)	3,50
Thee a Touch of Jasmin (Green Thee with Jasmin)	3,50
Thee Red Explosion (Infusion with red fruit)	3,50
Thee Bush Adventure (rooibos with orange and cinnamon)	3,50
Fresh Minth Thea	4,80
Fresh ginger Thea	4,80

SPECIAL COFFEE

Irish coffee (Whiskey)	9,50
Italian coffee (Amaretto)	9,50
French coffee (Grand Marnier)	9,50
Spanish coffee (Licor 43)	9,50

COFFEE TREATS

Apple-pie	6,50
Apple-pie with whipped cream	7,50
Apple-pie with whipped cream and vanilla ice	8,50
Tartelette (Pastry cream, red fruits and Atsina cress)	9,00
Raspberry cake ✂ (Atsina cress and red fruits)	8,50
Yoghurt granola bowl 🌱 (Yoghurt from the Heerenhoeve, granola, red fruits, grilled peach and honey)	11,00

PANCAKES TILL 18:00

Pancake - powdered sugar	7,50
Pancake - syrup	7,50
Pancake - brown sugar	8,50
Pancake -syrup and powdered sugar	8,50
Pancake - whipped cream	8,50
Pancake - vanilla ice	8,50
Pancake - whipped cream and vanilla ice	10,00
Pancake - apple and cinnamon	10,50
Pancake - strawberry (season)	12,50

TAP BEER

Brand 25cl 5,0%	3,50
Brand 50cl 5,00%	6,80
Affligem blond 6,7% 30cl	6,20
Texels Skuumkoppe 6% 30cl	5,60
Paix Dieu 25cl 10%	6,60
Paix Dieu 50cl 10%	12,40

BEER ON BOTTLE

Brugse Zot blond 6%	6,20
Orval 6,2%	6,60
Westmalle dubbel 7%	6,20
Westmalle tripel 9,5%	6,60
Omer blond 8%	6,80
Tripel Karmeliet 8,4%	6,70
La Trappe wit 5,5%	5,50
Duvel 8,5%	6,60
Erdinger Weißbier 5,3%	5,50
Liefmans Fruitesse 3,8%	5,50
Liefmans Peach 3,8%%	6,00
Amstel Radler 2,0%	4,50
Tripel Jules 8%	6,90
Duvel 6,66 %	6,50
Desperados 5,9%	6,00

ALCOHOL FREE BEER

Heineken 0,0%	4,20
Affligem blond 0,0%	5,40
Erdinger 0,5%	4,60
Amstel Radler 0,0%	4,20
Sportzot 0,4%	5,80

MOIO SPECIALS

Moio duindoorn gin tonic	13,00
Moio blueberry gin tonic	13,00
Moio Limoncello tonic	11,50

COCKTAILS

Aperol Spritz	9,50
(Aperol, cava and sparkling water)	
Aperol Spritz 0,0%	6,50
(Orange spritz 0,0% and sparkling water)	
Hugo	9,50
(Elderflower syrup, cava and sparkling water)	
Cuba Libre	9,50
(Havana Club Especial, coca cola and lime)	
Dark & Stormy	11,50
(Brown rum, ginger beer and lime)	
Moscow Mule	11,50
(Vodka, ginger beer and lime)	
Moio Mule	11,50
(Moio blueberry gin, ginger beer and lime)	
Spicy Honey Mule	7,50
(Gingerbeer, honey syrup and lime)	

APPERATIVES & DIGISTIVES

Martini white or red	6,50
Port white or red	6,50
Campari	6,50
Ricard	6,50
Pineau des Charentes	6,50
Homemade Limoncello	6,50
Oban Whiskey	8,00
Baileys	6,50
Licor 43	6,50
Grand Marnier	6,50
Amaretto	6,50
Havana Club rum white or brown	6,50

WHITE WINES

	glas	fles
Sauvignon Blanc - Terres Fumées - France (Fresh and aromatic with generous, uplifting notes of grapefruit, gooseberry, boxwood and lime.)	5,60	28,00
Chardonnay - inWinectus - France (Partially aged in used oak barrels, giving it a wonderful balance between rich, creamy notes and fresh, mineral aromas.)	6,00	30,00
Pinot Grigio - Pasqua - Italy (Tones of toast, vanilla and hazelnut, which nicely complement aromas of pear, peach and tropical fruit.)	6,60	33,00
Loretello Verdicchio - Marche - Italy (Full-bodied wine with lovely fruit aromas of peach and tropical fruit. Delicious with fish and/or vegetarian dishes.)		37,00
Viognier - Domaine la Garelle - IGP Vaucluse - France (Notes of white peach, apricot and lychee, nicely rounded with lingering aromas.)		40,00
Albariño - Val do Sosego - Bodegas as Laxas - Spain (Intense aromas on the nose with green apple and tropical fruit.)		46,00
Sancerre – Le Val Doré - France (Elegant and intense flavour with notes of green apple and citrus fruit.)		63,00
Chablis - St. Martin - France (Pale golden colour with intense aromas of ripe white fruit, spring blossom and white hazelnuts.)		69,00
Savigny les Beaune – Domaine de Bellene - France (Tim Atkin, Master of Wine; 92/100 points. Rich wine that can handle hearty dishes.)		89,00

BUBBELS

	glas	fles
Masia - Cava Brut - Spain	8,00	40,00
(This organic Cava is pure and lively. Delicate bubble due to its longer maturation. Aromas of green apple.)		

CHAMPAGNE

	fles
Jean-Louis Deparis	66,00
(Very fresh on the palate with a lemony start, followed by flavours of dried fruit and praline.)	
Veuve Cliquot Brut	95,00
(An exceptional Champagne since 1772, Yellow Label Brut showcases the fine art of blending; Pinot Noir, Meunier & Chardonnay.)	
Ruinart - Blancs de blancs	149,00
(Ruinart Blanc de Blancs is a sophisticated Champagne with lots of fruit, deliciously dry, clean and fresh. 100% Chardonnay.)	

ROSÉ WINES

	glas	fles
Rosé - Terres Fumées - France	5,60	28,00
(Light salmon pink, an enchanting scent, intensely fresh aromas of jasmine, lemon and peach.)		
Rosato Litorale - Toscane - Italy	6,80	34,00
(Sunny, full-fruited rosé from organically grown Sangiovese grapes. Notes of strawberry, cherry and redcurrant.)		
La Cuvee des Annibal - Coteaux Varois en Provence - France		41,00
(The home of quality rosé. Fine flavours of red fruit and a fresh juicy finish.)		

RED WINE

	glas	fles
Encantado - Ravasqueira - Portugal (Deep red wine with juicy ripe fruit. On the nose, pure notes of forest fruit and subtle notes of nicely integrated oak).	5,60	28,00
Pinot Noir - Belle Mayance - France (Supple on the palate with intense aromas of juicy cherries and round, ripe tannins).	6,00	30,00
Grenache-Syrah - Domaine Vigier - France (Nice balance of ripe fruit and freshness with an appealing spicy smoky flavour).		33,00
Rioja Reserva - Baroja - Spain (Beautiful deep red colour. A combination of soft ripe fruit, spicy aromas and subtle nuances of oak).		44,50
Barbera d'Asti Superiore DOCG - Delia - Italy (The aroma is dominated by wild cherries, plums and violets combined with slightly earthy notes. The wine has not been wood-aged and therefore retains its original robustness).		49,00
Château de la Commanderie - Lalande de Pomerol - France (85% Merlot and 15% Cabernet Sauvignon, both on the nose and taste lots of black fruit with tobacco and leather).		64,00
Amarone della Valpolicella - Viviani - Italy (Fragrance of cherries, wild strawberry and dark chocolate. A powerful wine with long spicy finish. Delicious with red meat).		89,50

TAPAS

Pinsa Romana met smeersels 🍃	15,00
Pinsa with olive oil , pesto dip, Safran aioli and muhammara	
Can sardines 🥫	15,00
with Pinsa Romana brood	
Petit fruits de mer 🥫 🌿	32,50
Irish mor, crab claws, boiled prawns, scallops, samphire, rouille and lemon	
oysters 3 pieces 🥫 🌿	19,00
Irish mor,	
Wulken van de Yakiniku 🌿	14,00
Sea snails, Beurre maitre d'hotel and green herbs	
Cheese-charcuterie board	26,00
Selection of cheeses and charcuterie, Panforte , apple syrup and toasted sultana bread	
Loaded fries 🥫	10,00
Cajun chicken, chilimayonaise and little gem	
Gazpacho 🌿	5,50
Tomato, cucumber and paprika	
Albondigas 🥫	18,00
Meatballs in tomato sauce with herb oil and Pinsa Romana bread	
Hummus bordje 🌿	14,00
Pinsa Romana bread, carrot, tomato, cucumber and rucola	
Bitterballen 6 stuks	9,00
Mustard	
Truffelkroketjes 6 stuks 🌿	11,00
from Cas & Kas with balsamico	
Plantaardige kipnuggets 8 stuks 🌿	11,50
Sweet and sour	
Crispy chicken 🥫	11,50
Chilimayonaise	
Portie olijven 🌿 🌿	5,00

SOUP

Served with bread

Fish soup small 15,00

Rouille, parmesan and samphire

Fish soup large 19,00

Rouille, parmesan and samphire

CROQUETTES

Served with bread and butter

Shrimp croquettes 2 pieces 22,00

Yuzu mayonnaise, samphire, lemon and salad

Cheese croquettes 2 pieces  19,00

Mustard mayonnaise parmesan cheese and salad

LUNCH TILL 18:00

Barra Gallega smashed avocado  15,00

Red onion, tomato, rucola and chiliflakes

Barra Gallega gerookte zalm  19,00

Yuzu mayonnaise, shrimps, Moio crunch, red onion and samphire

Broodje "Steak tartare" 19,00

Barra Gallega, hand-cut steak tartare, cornichons, shallot, truffle mayonnaise, Parmesan and rucola

Pinsa Pastrami  17,00

Mustard mayonnaise, cornichons, rucola pine nuts,

Pinsa Caprese  17,00

Pesto, Coeur de Boeuf, burrata, mizuna and pine nuts (with Pata negra +7,50)

Pinsa Ceasar 19,00

Anchovy dressing, chicken thigh, pod mix, boiled egg, bacon crumble, little gem and Parmesan

SALADS

Served with bread and butter

Salad Niçoise 🥗	25,00
Grilled tuna, pod mix, Kalamata olives, red onion, boiled egg, capers and anchovy dressing	
Salad Ceasar	22,50
Cajun chicken, anchovy dressing, pod mix, boiled egg, croutons, bacon crumble, little gem and Parmesan	
Salad Burrata 🌿 🌾	20,00
Tomato, Minzuna, grilled peach, pine nuts and balsamic (with Pata negra +7.50)	

MAIN COURSE

"Steak frites" 🌾	38,00
Tournedos (200 gram), Beurre Maitre d'hôtel, Green vegetables , Muhammara and fries	
Ray-wing 🌾	34,00
Cream of polder potato, sea vegetables, puffed capers and prosecco beurre blanc	
Surf & Turf 🥗 🌾	29,00
Ribeye (125Gram), Black tiger prawns , rough chimichurri. Green Vegetables , Muhammara and La Ratte potato	
"Fideua" 🥗	29,00
Wholemeal pasta, shellfish, seafood, tomato sauce, Kalamata olives, capers, tomato and samphire	
Vegetable Tajine 🌿	26,00
Green herb couscous, aubergine, courgette, apricot, chickpeas and saffron	
Zalmfilet a la plancha 🥗	28,00
Green herb couscous, grilled courgette and citrus oil	
Gado Gado 🌿 🥗	24,00
Wholemeal pasta, pointed cabbage, cucumber, carrot, spring onion, bean sprouts, boiled egg and cashew (with chicken +3,50)	
Moio burger	22,00
Chilimayonaise, little gem, babbelaar onion, bacon, pickle, old cheese, tomato and fries	
Fish burger	22,00
Moio crunch, little gem, tomato, sea vegetables, Yuzu mayonaise and fries	
Extra salad 🌿	3,50
Extra fries 🌿	5,00

KID MEALS

served till 12 years old

Fries with apple sauce ✓ 🥛	7,00
Fried fish with fries 🥛 served with apple sauce	11,00
Cheeseburger with fries served with apple sauce	11,00
Chrispy chicken with fries 🥛 served with apple sauce	11,00
Vegan chicken nuggets with fries ✓ 🥛 served with apple sauce	12,00
Pasta with meatballs and tomato sauce	13,00
Extra apple sauce ✓	1,50

DESSERTS

Apple-pie	6,50
Apple-pie with whipped cream	7,50
Apple-pie with whipped cream and vanilla ice	8,50
Raspberry cake ✓ Atsina cress and red fruits	8,50
Tartelette Pastry cream, red fruits and Atsina cress	9,00
Hemelse modder white chocolate-raspberry ice cream from De Heerenhoeve, pistache with red fruits	12,50
Coupe sorbet ✓ Red fruits, sorbet ice cream from De Heerenhoeve, Amarena cherry's, Creme de cassis and Atsina cress	11,00
Dame blanche Vanilla ice cream from de Heerenhoeve, Callebaut chocolate en slagroom	9,50
Coupe advocaat Vanilla ice cream from de Heerenhoeve and plucked cream	9,50
Kinderijsje with a lolly and disco sprinklesI(with chocolate sauce +1,00)	5,00



The best beach activities are at Moio Beach!

With our Adventure Sports, we challenge you. On the beach, in the surf, the dunes, or at sea; we guarantee fun all year round for young and old!

At Moio Beach, you can participate in various activities starting from 5 people. With your group, you can book one or multiple activities (private lessons are also possible upon request).

Would you like to try our activities with fewer people? It is often possible to join other groups. Additionally, during the summer months of July and August, we organize our Summer Experience, which you can join individually.

We also organize fantastic Beach Camps for children in the summer. More information can be found at www.moio.nl.

Due to our location, this is the ideal place for various wind and water sports, such as Powerkiting, Supersuppen, Shoot-Out, Bubble Soccer, and Surf Rafting.

We are happy to help you with a customized proposal.

Request a free quote for a team-building event with colleagues, a bachelor party, a family day, or an outing with friends. Or conclude an inspiring meeting in our conference room with one of our beach activities.

Contact us via buitensport@moio.nl or speak to one of our staff members.