

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	3,70
Coca Cola zero	3,70
Fuze Tea sparkling	3,80
Fuze Tea peach	3,80
Fuze Tea green	3,80
Fanta orange	3,70
Sprite Zero sugar	3,70
Royal Bliss Ginger ale	3,80
Royal Bliss Bitter lemon	3,80
Zeeuwse Zon apple juice	4,50
Zeeuwse Zon apfelschörle	4,40
Zeeuwse Zon cassis	4,10
Fever Tree ginger beer	5,20
Fever Tree tonic	5,20
Royal Bliss Tonic	3,80
Almdudler 35cl	5,90
Orange juice	5,00
Chocolate milk	3,60
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
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)	9,50
Lumumba (Brown rum with hot chocolate and whipped cream)	9,50
Gluwhein	5,50
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 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
Chocolate cake with ganache (Whipped cream, Atsina cress and dried raspberries)	8,50
Cheesecake (Warm cherries, chocolate and Atsina cress)	8,50

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 cinnamon	10,50
Pancake - with bacon and syrup	12,00
Pancake - with warm cherries	12,00

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%	6,90
Westmalle dubbel 7%	6,20
Westmalle tripel 9,5%	6,90
La Chouffe blond 8%	6,50
Tripel Karmeliet 8,4%	7,20
La Trappe wit 5,5%	5,50
Duvel 8,5%	6,80
Erdinger Weißbier 5,3%	5,50
Liefmans Fruitesse 3,8%	5,50
Amstel Radler 2,0%	4,50
Tripel Jules 8%	7,00
(Local beer from Rodanum Brewery)	
Quadrupel Centurio 9,4%	7,00
(Local beer from Rodanum Brewery)	

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

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
Johnnie Walker Whisky - black label	9,50
(The flavour is characterised by rich vanilla, dried fruit and smokiness)	
Oban Whiskey - single malt 14	17,90
A unique production process and 14 years of ageing give it a complex, full-bodied sweet, smoky and spicy flavour.	
Baileys	6,50
Licor 43	5,50
Grand Marnier	7,50
Amaretto	5,50
rum white	5,00
Brown rum	5,50
Vodka	5,00
Cognac VSOP 40%	9,90
Jonge jenever - of bessen jenever	4,00
Old Jenever - aged 1 year	4,50
This gin combines the spiciness of rye grain with the flavours of juniper, liquorice root and aniseed.	

MOIO SPECIALS

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

COCKTAILS

Aperol Spritz (Aperol, cava and sparkling water)	10,00
Amaretto Spritz (Amaretto, cava, lime and sparkling water)	10,00
Hugo (Elderflower syrup, cava and sparkling water)	9,50
Moscow Mule (Vodka, ginger beer and lime)	11,50
Dark & Stormy (Brown rum, ginger beer and lime)	11,50
Tiramisu martini (Bailey's, white rum, espresso, caramel)	13,00
Old fashioned (Whiskey, Angostura bitters and sugar syrup. A stylish cocktail to sip elegantly)	11,50

MOCKTAILS

Aperol Spritz 0,0% (Orange spritz 0,0% and sparkling water)	6,50
Shirley Temple 0,0% (Ginger ale, limoensap en grenadine)	6,50
Spicy Honey Mule 0,0% (Ginger beer, honey syrup and lime)	7,50

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
Pouilly Fumé – Serge Dagueneau - France (Fruity aromas and a subtle smoky accent. The attack is refreshing and mineral-rich, followed by a fruity and intense finish.)		63,00
Saint Véran - Bouchard Aine & Fils - France (Aromas of melon, pear and apple. Fruity flavours, a slight bitterness and a pleasant balance between freshness and a hint of butter.)		72,00
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	108,00
(An exceptional Champagne since 1772, Yellow Label Brut showcases the fine art of blending; Pinot Noir, Meunier & Chardonnay.)	
Ruinart - Blancs de blancs	175,00
(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).		45,00
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
Saint-Emilion - Chateau Pont de Pierre - France (The nose reveals spicy notes with aromas of raspberries and cinnamon. It is nicely full-bodied and has a balanced flavour palette with notes of blackberries and cherries.)		53,00
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
Château de Sales - Pomerol - France (A fresh and precise attack gives way to a full mouthfeel. Subtle wood notes harmonise beautifully with fine, silky tannins. The finish is persistent and very elegant)		95,00

TAPAS

Pinsa Romana met smeersels 🌱	15,00
Pinsa with olive oil , pesto dip, Safran aioli and muhammara	
Seasonal platter	25,00
Wild pâté, venison bitterballen, mushroom soup, raisin bread, chutney, figs and a cheese from Erik Murre	
Potato waffle	15,00
Smoked trout, smoked sour cream, beetroot and dill (with Oscietre caviar supplement +20.00)	
Truffle fries 🌱	10,00
Truffle mayonnaise, truffle cheese and parsley	
Hummus bordje 🌱	14,00
Pinsa Romana bread, carrot, tomato, cucumber and rucola	
Pata Negra (100 gram)	19,00
Ham van het Iberico varken met brioche	
Escargots 8 pieces	15,00
Beurre maître d'hôtel and green herbs	
Dim sum & gyoza 6 pieces 🥯	17,00
Chicken, prawns, pork, cucumber, coriander, red chilli and Moio's secret sauce	
Bitterballen 6 pieces	9,00
Mustard	
Rendang croquettes, 6 pieces 🌱	11,00
with Moio's secret sauce	
Risotto mushroom croquettes, 6 pieces 🌱	11,00
Truffle mayonnaise	

SOUP

Served with bread

Fish soup small	15,00
Rouille, parmesan and samphire	
Fish soup large	19,00
Rouille, parmesan and samphire	
Pea soup	14,00
Smoked sausage, bacon, rye bread	

CROQUETTES

Served with bread and butter

Shrimp croquettes 2 pieces	22,00
Yuzu mayonnaise, samphire, lemon and salad	
Cheese croquettes 2 pieces 🌱	18,00
Mustard mayonnaise parmesan cheese and salad	

LUNCH TILL 18:00

Pinsa pompoencurry 🌱	15,00
Red onion, tomato, rucola and chiliflakes	
Pinsa pulled pork 🥛	16,00
Yuzu mayonaise, shrimps , Moio crunch, red onion and samphire	
Toast bospaddenstoelen 🌱	18,00
Barra Gallega, hand-cut steak tartare, cornichons, shallot, truffle mayonnaise, Parmesan and rucola	
Toast huisgerookte zalm	18,00
Musterd mayonnaise, cornichons, rucola pine nuts,	

SALADS

Served with bread and butter

Salad Burrata 🌿 🌾	21,00
Rocket, minzuna, tomato, pine nuts, figs and balsamic vinegar (with Pata negra +7.50)	
Weever fish salad 🍷	23,00
Noodles, cucumber, grilled pineapple, coriander, Moio crunch and Asian dressing	
Secreto Iberico Salad 🌿	27,00
Rucola, minzuna, Red Bleu, vijgen, tomaat, walnoten en stroop van port	

MAIN COURSE

Tournedos (200 grams)	42.50
Cream of celeriac, mushrooms, Brussels sprouts, potato waffle and red port gravy (with foie gras supplement +14.00)	
Tarbotine	36,00
Cream of celeriac soup, prawn gravy, carrots, leeks, prawns and chips	
Cod	34,00
Nduja, Kesbeke piccalilli, leek and saffron risotto	
Coq au vin 🍷	25,00
Black chicken, red wine, bacon, Paris mushrooms, pearl onions, carrots and baby potatoes	
Beef stew 🌿	24,00
Holstein, dark beer, salad, chips and parsley mayonnaise	
Champignon bourguignon 🌿	24,00
Stew of mushrooms, porcini mushrooms, red wine, pearl onions, carrots and baby potatoes	
Ravioli 🌿	26,00
Pumpkin, chestnuts, walnuts, Parmesan cheese, sage oil and minzuna	
Extra salad 🌿	3,50
Extra fries 🌿	5,00

BURGERS

Moio burger	24,00
Brioche roll, beef, little gem lettuce, tomato, mature cheese, bacon and onion jam, and harissa mayonnaise	
Fish burger	23,00
Brioche roll, breaded, little gem lettuce, red onion, cucumber, Moio crunch and tzatziki	
Falafel burger 🌿	23,00
Brioche roll, rocket, roasted bell pepper, red onion, Moio crunch and parsley mayonnaise	

KID MEALS

served till 12 years old

Fries with apple sauce  	7,00
Served with mayonnaise, ketchup and apple sauce	
Pork schnitzel (100 grams) with chips 	11,00
Served with mayonnaise, ketchup and apple sauce	
Fried fish with chips 	11,00
Served with mayonnaise, ketchup and apple sauce	
Cheese croquette with chips 	11,00
Served with mayonnaise, ketchup and apple sauce	
Pasta Bolognese	12,00
Served with cheese	
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
Chocolate cake with ganache	8,50
Whipped cream, Atsina cress and dried raspberries	
Cheesecake	8,50
Warm cherries, chocolate and Atsina cress	
Hemelse modder	13,00
Chocolate mousse, Belle Helene pear, salted caramel and walnut ice cream	
Dame blanche	9,50
Vanilla ice cream from de Heerenhoeve, Callebaut chocolade en slagroom	
Coupe advocaat	9,50
Vanilla ice cream from de Heerenhoeve and plucked cream	
Various ice lollies	VANAF 2.50
Enquire about our range	

Moio



MOIO DRY GIN N°6

MYSTICAL

NEW

OHH....YES

HERE I AM

A MYSTICAL
GIN CALLED
MOIO

€ 39,50

SOO....
MYSTICAL



SOO....
SMOOTH

TRY IT
AND
ENJOY



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.