

Lunch

"ME KOU TOOT I KA LA"

LIFE AT MAKAI

"MAKAI", what does it actually mean? MAKAI is Hawaiian for "towards the sea" and that's no coincidence. 5 years ago, MAKAI started as a kite-surfingschool. Since then, we've grown significantly, and we've had the pleasure of welcoming you to our restaurant and terrace. Yet one thing has remained unchanged: our love for the sea. And it's a love we are eager to share with you. Whether we pass this on through a kitesurfing lesson or one of our dishes on the menu, take a seat and enjoy the sea and the beach. This is "life at MAKAI"

IN WINTER

It's winter, and you've just had a brisk walk or a chilly dip in the sea. By now, we've transformed our restaurant into a cosy living room where you can flop down, just like home, after a lovely warm shower and enjoy culinary dishes and fine wines. You might be wondering: a shower? Yes, indeed! Our warm showers flow generously for everyone brave enough to face the sea during these cold days and join the MAKAI family.

IN SUMMER

Warm temperatures, sun on your face and your feet in the sand. Maybe you've just come out of the water after paddleboarding, and oh, such heat! MAKAI has plenty of options to help you cool down! Fancy a cold draft beer, a fine wine or perhaps a cocktail? Anything is possible! Daydream in the late afternoon sun, and before you know it, evening has arrived. Let yourself be surprised by our refreshing, summery dishes.



SCAN ME

BREAKFAST

- 🍷 **Croissant** / € 2,75
Butter croissant | Jam (+0,25) | Butter (+0,25)
- 🍷 **Pre-surfcroissant 2.0** / € 9,5
Toasted croissant | Boiled egg | Parmigiano | Avocado goat's cheese spread | Bacon (+2)
- 🍷 **Grilled yoghurt** / € 10,5
Alpro mild and creamy | Roasted grapes | Walnuts | Mint | Honey
- 🍷 **Pancake** / € 9
American pancakes | Bacon (+2) | Grilled fig (+3) | Mint | Maple syrup

TOASTIES UNTIL 16:00

- 🍷 **Cheese toastie** € 5,5
Cheese
- 🍷 **Ham cheese toastie** / € 6,5
Kaas | Ham |
- 🍷 **Croque monsieur** / € 8,5
Cheese | Ham | Bechamel sauce |

SANDWICHES UNTIL 16:00

- 🍷 **Sandwich from the land** / € 9,5
Crispy butter toast | Soft cottage cheese | Grilled grapes | Thyme | Rosemary | Maple syrup | Walnuts | Honey
- 🍷 **Sandwich from the sea** / € 13,5
Crispy butter toast | Smoked seasonal fish from Smeding | Avocado goat's cheese spread | Rocket
Homemade pesto mayonnaise
- 🍷 **Sandwich from the pasture** / €14,5
Carpaccio | Parmigiano | Homemade pesto mayonnaise | Rocket | Cherry tomatoes
- 🍷 **Sandwich from the forest** / €11,5
Crispy butter toast | Mushroom espuma | Grilled chestnut mushrooms | Rocket
- 🍷 **Sandwich Chicken MAKAI** / €13,5
Crispy butter toast | Secret MAKAI sauce | Sousvide chicken thighs

SOUPS UNTIL 21:00

- 🍷 **Lobster bisque** / €15,5
Authentic lobster bisque with rouille toast.
- 🍷 **Grilled bellpepper soup** / € 8,5
Chef's charcoal-roasted bell peppers turned into soup

CAKES ALL DAY

- 🍷 **Basque cheesecake** / € 11
- 🍷 **Fig carpaccio brûlée** / € 7,5
- 🍷 **Pastel de nata** / € 2,75
- 🍷 **Joy's changing pie** / € 🍷

Dinner

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WHAT ELSE WE DO

BEACH

After a busy summer, it's time to put away the flip-flops and head into winter with a new concept: fine dining by the sea. The same cosy atmosphere, but now with top-notch dishes and a beautiful wine list. Enjoy a special dinner overlooking the sea or elevate your drinks experience with a lovely, well-paired wine.

WATERSPORT

It's been years since Joris started giving kitesurf-lessons from his small van. Nowadays, there is a fullyfledged watersports centre, where spring till autumn, you can drop by for a kitesurfing or wave surfing lesson. Already an experienced surfer? We have plenty more to offer: learn even more in our Beyond the Basics clinic or join in for one of our downwinders. We also rent kite and surf gear, and since this year, we've added changing rooms with hot showers and lockers to store your gear. So, you'll never change in the cold again.

EVENTS

Looking for a fun outing with colleagues or teammates? Or perhaps planning a stag or hen party or even a wedding? Whatever you need, MAKAI always has something that suits your group. Whether it's teambuilding with Expedition Robinson games or Mega SUP adventures for thrill-seekers, end the day on our cosy terrace with drinks or a barbecue. Curious about the option? Have a look at our website or drop us an email/WhatsApp.

SHOP

No (kite)surf gear? No problem! Our webshop has everything you need. From wetsuits to full kite sets, both new and second-hand. Not sure what you need? Our instructors are happy to answer all your questions so you can hit the water with the right equipment straight away.

Pssst... Did you know that with a MAKAI membership, you get 10% off in the webshop and restaurant? Plus, you get access to the lockers, changing facilities and more!

TASTY SIDES ALL DAY

- 🍷 **Bitterballen veal (6)** / € 9
- 🌿 **Bitterballen vegetarian (6)** / € 9
- 🍷 **Olives** / € 3,75
- 🍷 **Bread with olive oil** / € 6,5
Smoked seasalt f | Olive oil | Butter toast
- 🍷 **Fries** / € 4,5
- 🍷 **Loaded fries** / € 11,5
Chicken MAKAI
- 🍷 **Vegan loaded fries** / € 11,5
Vegan mushroom
- 🍷 **Sweet potatoe fries** / € 5,5
- 🌿 **Nachos** / € 11,5

STARTERS FROM 16:00

- 🌿 **Dipping bread** / € 9,5
Buttered toast | Soft cottage cheese | Olives | Capers | Almonds | Lemon
- 🐟 **Sea 'chippies'** / € 9
Changing smoked fish from Smeding | Seaweed 'chippies' | Pesto mayonnaise
- 🍷 **Chicken MAKAI** / € 9
Sousvide chicken tighs | Secret MAKAI saus
- 🐟 **Sardines** / € 9
Herb cheese | Smoked sardines | Butter toast
- 🍷 **Vegan Scallops** / € 9
King oyster mushroom | mushroom espuma
- 🍷 **Carpaccio** / € 12,5
Carpaccio | Rocket | Parmigiano | Avocado-goat's cheese | Smoked seasalt from smeeding

MAKE IT UNFORGETTABLE

- 🍷 **Côte de boeuf 750 gr** / € 75
Grass-fed Irish côte de boeuf with extra intense fatmarbling. Served with 'Beurre cafe de Paris', suitable for 2 people (Available by order).

MAIN COURSES



- 🐟 **Pot of Mussels** / € 22,5
An authentic French mussel pot
- 🐟 **Catch of the day** / € 🍷
Be surprised or ask the staff
- 🍷 **Grilled duck breast** / € 20
Grilled duck breast | shallot gravy | Autumn vegetables
- 🍷 **Rustic Quiche** / € 🍷
Homemade vegan quiche, warm and hearty

DESSERTS ALL DAY

- 🌿 **Basque cheesecake** / € 11
- 🌿 **Fig carpaccio brûlée** / € 7,5
- 🌿 **Pastel de nata** / € 2,75
- 🌿 **Joy's changing pie** / € 🍷

Drinks

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HEART OR HAND WARMING	VAN DE TAP
Coffee / € 3,25	Makai Save the Ales / € 5,50
Caffe latte / € 3,75	Makai Save the Ales 0.5 L / € 8,75
Espresso / € 3,00	Makai Surfer's Blonde / € 5,50
Doppio / € 4,00	Makai Surfer's Blonde 0.5 L / € 8,75
Cappuccino / € 3,50	Gulpener Wisseltap / € 
Latte Macchiato / € 4,25	Gulpener Wisseltap 0.5 L / € 
Flat White / € 4,25	Gulpener Korenwolf / € 5,50
Fresh Ginger / € 3,75	Gulpener Korenwolf 0.5 L / € 9,00
Fresh Mint / € 3,75	Woeste Golf / € 5,50
Makai Detox / € 4,25	Woeste Golf 0.5 / € 8,75
Tea / € 3,25	Ur Pilsener / € 4,00
Hot choco (cream +0,5) / € 3,75	Ur Pilsener 0,5 L / € 7,50
Oatmilk / € 0,50	Pitcher Ur Pilsener / € 17,5
Specials / € 7,50	Pitcher MAKAI bier / € 25,5
FRIS & VERKOELEND	BIER OP FLES
Cola Cola Zero Sprite / € 3,70	Beertasting 2p Bitterballen / € 27,5
Fanta Cassis / € 3,70	Gulpener IPA 0.3% / € 4,75
Ice Tea Green Sparkling / € 3,70	Gulpener Weizen 0,3 % / € 4,75
Chocomel Fristi / € 3,70	Gulpener 0.0 Pilsner / € 4,00
Schulp BIO Apple juice pearjuice / € 4,25	THRIVE Proteine IPA 0.0% / € 6,50
Schulp BIO Orange juice / € 4,25	Kona Big wave Golden Ale / € 6,75
Tonic / € 4,50	Schelde Krab IPA / € 6,75
Bitterlemon / € 4,50	Schelde Oester Stout / € 6,75
Gingerale / € 4,50	Schelde Zeezuiper Tripel / € 6,75
Gingerbeer / € 4,75	Corona / € 5,50
Seawater Klein Plat Bruis / € 3,75	Open Life's a beach / € 6,75
Seawater Groot Plat Bruis / € 6,50	Rumoerige roodborst / € 6,75
Red Bull No Sugar Watermelon / € 4,75	Vink heerlijk / € 6,75
COCKTAILS	STERK
The fin MAKAI surfers G&T / € 15,50	The Fin MAKAI Surfer's Gin / € 6,00
Espresso Martini / € 9,50	Tequilla / € 5,00
Kir Royal / € 8,75	Amaretto / € 4,75
	Caipi Ginger / € 5,00
	Caipi Yuzu / € 5,00
	Superior aged rum 40% / € 4,50
	dall'Olanda Limoncello / € 6,00
	Amarula / € 4,50
	Triple malt whiskey 40% / € 4,50
	Coffee Liqueur 16% / € 4,50
	Premium Vodka 37,5% / € 4,50

Wines

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RED WINES

Monte Acuro Rioja Reserva

€ 7,5 / € 37,5

Garancha Tinta, Graciano, Mazuelo, Tempranillo | Spain - Rioja | aged for 12 months in the bottle combined with 24 months in French and American oak, resulting in a well-balanced wine with rich aromas of ripe fruit, clove, and vanilla

Ranch 32 Cabernet Sauvignon

€ 8,5 / € 42,5

Cabernet Sauvignon | USA - California | matured for 12 months in French and American oak, offering a bouquet of blackberries, plums, redcurrants, with subtle hints of mocha and violet

La Guirlande Syrah

€ 6,5 / € 32,5

Syrah | France - Languedoc | Juicy and spicy with notes of dark, ripe fruit and a touch of woody mediterranean herbs.

Podere Ruggeri Corsini Barolo Bussia

€ - / € 90

Nebbiolo | Italy - Piemonte | Aged for 36 months in Slavonian oak, this wine is rich with aromas of ripe red fruit, refined notes of rose petals, licorice, and delicate hints of truffle, tobacco, and tar.

WHITE WINES

LES CLICHÉS CHARDONNAY

€ 6,5 / € 32,5

Chardonnay | France - Languedoc | Aged for half a year in French oak, featuring flavors of ripe tropical fruit complemented by delicate vanilla hints

KRET Pinot Grigio

€ 7,5 / € 37,5

Pinot Grigio | Italy - Friuli | Fresh yet structures, with light tannins giving it body. The finish is crisp with a slight bitter note.

VQ Rueda Verdejo

€ 5,50 / € 37,5

Verdejo | Spain - Rueda | A refreshing and lively wine, boasting citrus aromas mixed with fresh green apple and herbal tones.

ROSE WINES

RIVA DOMAINE DE LA SANGLIÈRE

€ 6,5 / € 32,5

Cinsault, Grenache | France - Provence | Elegant and fruity

Bossotti Rifletti /

€ - / € 38

Nebbiolo and Barbera | Italy - Piemonte | Robust, earthy aromas balanced with a pleasantly fresh finish

SPARKLING WINES

Torello Lobster 'Touch of Dutch' Coppinnot

€ - / € 55

Macabeo, Parellada, Xarel-lo | Spain - Penedès | Fresh and delicate, with notes of fresh herbs, white flowers, brioche, and cream. Aged for a minimum of 48 months in the bottle, providing a refined and unique tasting experience

Giol Pinot Grigio Spumante

€ 8,5 / € 42,5

Pinot Grigio | Italy - Veneto | Fruity with flavours of ripe pear, apples, and peaches, enhanced by floral notes of wisteria and acacia blossom, along with a touch of crisp bread and yeast

DESSERT WINES

Valentino Butussi Verduzzo Friulano

€ 7,5 / € 37,5

Verduzzo Friulano | Italy - Friuli | Tasting notes include juicy pear, dried apricots, and honey, enriched with hints of vanilla and spicy accents