

Tour of Nieuwvliet

Nieuwvliet and the surrounding area are ideal for exploring by bicycle.

At the entrance to Nieuwvliet (at the first roundabout) is the Brasserie Bij 48, a lovely place to have breakfast, lunch or buy delicious sweets. It is open until 5 p.m.

The Nieuwvliet mill (Molenweg) can be visited free of charge on Wednesdays and Saturdays from 1 p.m. to 6 p.m. This grain mill dates back to 1664, although the old wooden mill was replaced by this “modern” stone mill in 1850. Volunteers ensure that the mill remains in operation and can be visited free of charge on two afternoons a week. It is well worth a visit. If you dare, you can climb to the top. If you would like to support the mill financially, you can buy the home-ground flour or baking mixes that are on sale. A lovely souvenir to take home with you!



Then hop on your bike and visit Ferini's shop. It's actually more than just a shop. Rini sells books, souvenirs, antiques and bric-a-brac, but at the back of the building you'll find a small toy museum. It's really lovely! Just ask at the till.

A little further on, just around the corner on Mosseldijk, you'll find the restaurant “Bij Sofie”. This small restaurant is run by people with disabilities. Here they can gain work experience in a safe environment. They serve coffee with cake or a simple sandwich.

Continue cycling along the Baanstpolderdijk towards the beach. When you arrive at the beach, you can cycle directly onto the dyke at beach pavilion 19. There you will find the landmark of Nieuwvliet: “INIEUWVLIET”. Ideal for a selfie.



Follow the dyke to the left. After about a kilometre, you will reach the Verdrongen Zwarte Polder in Nieuwvliet. This is a wonderful place to go for a walk. Dogs must be kept on a leash.

Lunch or dinner is available at the beach pavilions “Woest 17” or “Dok 14”. The latter beach pavilion is located on the other side of the Verdrongen Zwarte Polder, towards Cadzand. Both beach pavilions are highly recommended.

If you like mussels, I can particularly recommend “Woest 17”. Order the “wild mussels” with samphire and sea kale – they're finger-licking good.