

BRASSERIE CÉ

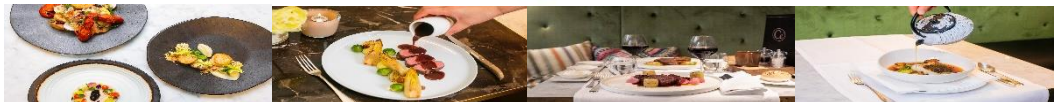
ENJOY IN THE BOSSCHE LIVING ROOM

International enjoyment with regional quips,
that is what we stand for in Brasserie Cé.
Ingredients from the region's best suppliers,
prepared with love for the season and attention to the provenance.

We like to make you happy, from 'guilty pleasure' to
take into account your dietary requirements. Share your taste and pace needs
and our staff will take care of it in a burgundy way.
After all, you are in the 'living room' of 's-Hertogenbosch.

Welcome to our brasserie...!

On behalf of our kitchen team,
Chef Vincent Overdijk



IN HOTEL CENTRAL

MONTHLY MENU AT € 39,50

Make your choice from the dishes below.
If you have a special diet or an allergy, please let us know.

STARTERS

- Beef carpaccio 🍷 🍷 🍷
Truffle mayonaise - Parmesan cheese - Mushrooms - Argula - Pine nuts
- Salmon 🍷
Beetroot - Radish - Cucumber
- Cauliflower Mousse 🍷
Sweet and sour vegetables - Citrus

INTERMEDIATE DISH

- Cauliflower soup 🍷 🍷 🍷
Hazelnut - surcharge € 5,00

MAIN COURSE

- Veal cheek 🍷 🍷
Potatoes mousseline - Season vegetables - Jus de veau
- Cod 🍷 🍷 🍷
Brandade - Seasonal vegetables - Saffron sauce
- Risotto 🍷 🍷
Mushrooms - Parmesan - Argula

DESSERTS

- Mandarin mousse 🍷 🍷 🍷
Dark chocolate - Pistachio
- Coupe Cé 🍷 🍷
Selection of artisanal ice creams
- Cheese 🍷 🍷
Selection of the best refined cheeses - surcharge € 7,50



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