

DINNER MENU

Fall 2022

THREE COURSE CHOICE MENU - 43,50 Changing monthly - Seasonal

STARTERS

Classic beef carpaccio

Truffle mayonnaise - Pine nuts - Parmesan - Capers - Arugula - 13.50



Deer from New Zealand

Thin sliced - Beech mushroom - Almonds - Pomegranate - Vinaigrette of balsamic and figs - 16.50



Oyster mushroom

Truffle mayonnaise - Reypenaer - Rocket - 12.50



Coquille *Tip!*

Ceviche - Vanille salt - Avocado - Serrano ham - 17.50



SOUPS

Tomato soup *Homemade!*

Tomato concasse - Mascarpone - 8.50



Cauliflower soup *Homemade!*

Hazelnut - Basil oil - 7.50



MAIN COURSES

Black Angus bavette from Australian 180 gr.

Pommes fondant - Cauliflower - Mushrooms - Truffle sauce - 35.00



Deer from New Zealand *Seasonal tip!*

Filet - Stew - Potatoes mousseline - Red cabbage - Port sauce - 32.50



Line-caught cod from Iceland

Celeriac mousseline - Hazelnut - Green asparagus - Beurre noisette - 29.00



Tagliatelle with various mushrooms

Truffle sauce - Arugula - Parmesan cheese - 22.50



Black Angus burger Cé 200 gr.

Brioche bun - Cheddar - Caramelised onion - Barbecue sauce - Little gem lettuce - Salad - Fries - 22.00



Mushroom burger from Deli Champs from Wijchen

Brioche bun - Cheddar - Barbecue sauce - Salad - Fries - 21.00



DAILY SPECIALS!

Butchers choice

Changing meat dish - daily rate

Catch of the day

Changing fish dish - daily rate

Vegetarian dish of the day

Changing vegetarisch dish - daily rate



IN HOTEL CENTRAL

DINNER MENU

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FRESH STONE OVEN PIZZAS

Pizza Margherita

Tomato sauce - Mozzarella - Rocket - Garlic oil - 12.00



Pizza Piccante

Tomato sauce - Mozzarella - Salami Napoli - Red peppers - Rocket - Garlic oil - 14.00



Pizza Blue cheese

Tomato sauce - Blue cheese - Dates - Rocket - Garlic oil - 14.50



Pizza Serrano

Tomato sauce - Mozzarella - Serrano ham - Rocket - Garlic oil - 14.50



Pizza Pollo

Tomato sauce - Mozzarella - Chicken - Rocket - Barbecue sauce - Garlic oil - 14.50



SIDE DISHES

Fries from 'De frietzaak from Den Bosch'

Mayonnaise - 5.75



Vegetables of the day - 4.90

Mixed green salad with homemade vinaigrette - 4.50

Break bread - 4.85

Spanish olive oil - Salted butter



DESSERTS

Pear clafoutis *Riona's special!*

Star anise - Honey - Lime - 7.50



Coupe Cé

3 different kinds of artisanal ice cream - 7.00



Selection of 5 cheeses by Fromagerie Guillaume

Served with matching garnish - 16.50



Apple strudel

Vanilla sauce - Cream - 5.45



IN HOTEL CENTRAL