

BRASSERIE CÉ

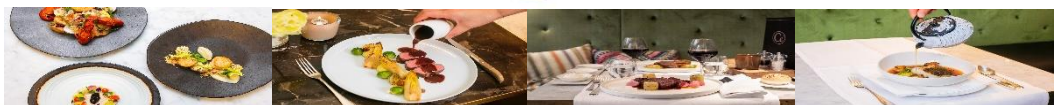
ENJOY IN THE BOSSCHE LIVING ROOM

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,
enjoy!



IN HOTEL CENTRAL

December
2022

4-COURSES CHRISTMAS MENU Á €47.50

Make your choice from the dishes below.

If you have a special diet or an allergy, please let us know.

STARTERS

- **Game Pate**
Beetroot – Mushrooms – Walnuts
- **Marinated tuna**
Bean sprouts – Cucumber – Wasabi mayonnaise
- **Falafel salad**
Quinoa – Pomegranate Beetroot



SECOND DISH

Shrimp bisque
Crayfish – Fennel



MAIN COURSE

- **Deer steak**
Sweet potato – Seasonal vegetables – Malaga cravy
- **Dorade Royal**
Pearl barley – Seasonal vegetables – Rice foam
- **Risotto**
Chanterelles – Truffle – Pecorino



DESSERTS

- **Bavaroise mandarin**
Kalamansi – Carrotcake
- **Coupe Cé**
3 different kinds of artisanal ice cream



Selection of 5 cheeses by Fromagerie Guillaume *Tip!*
Served with matching garnish – Supplement 6.50



IN HOTEL CENTRAL

