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WE LOVE TO SEE YOU ENJOY

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WE ARE DELIGHTED TO HAVE YOU AS OUR GUEST!

## BRASSERIE CÉ

Feel at home in the beating heart of Den Bosch!

International dishes with regional quips and great flavours,  
that is what you may expect from 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  
taking account your dietary requirements. Share your taste and dining pace  
and our staff will make sure you'll have a delightful experience.  
After all, you are in the 'living room' of 's-Hertogenbosch.

Welcome to our brasserie...!

On behalf of our kitchen team,  
enjoy!

GOLDEN TULIP 

HOTEL CENTRAL



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IN HOTEL CENTRAL

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# DINNER MENU

## TO START WITH

### Bread deluxe *Tip!*

Salted butter – Serrano ham – Olives – Manchego – 12.00



### Breadbasket

Salted butter – Olive oil – 6.50

Serrano ham 100 Gr. – 12.50

### Chef's Amuse

2 pieces – French touch – Indian spices – 8.50

Celebrate your night out in style with a delicious glass of bubbles

*Wine suggestion: Clos Amador Brut Reserva Cava, Spain – 7.50*



## 3-COURSE MENU 45.50

Make your choice of a starter, main course and dessert from the dishes below.

The 3-course menu can be optionally extended with an additional course of soup for a surcharge of 5.00.

A supplement applies for some main courses and desserts.

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

## STARTERS

### Classic beef carpaccio

Parmesan – Pine nuts – Cherry tomato – Rocket – Homemade vinaigrette – 15.00

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



### Venison Carpaccio *Favorite!*

Wild mushrooms – Chestnut – Rocket – Truffle mayonnaise – 16.50

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



### Burrata *Vegetarian option available*

Pesto – Cherry tomato – Rocket – Olive oil – Marinated anchovies – 15.50

*Wine suggestion: Farina Pinot Grigio, Italy – 6.50*



### Smoked trout salad with baby potatoes

Sour cream – Chives – Spring onion – Wholegrain mustard – Salmon roe – 14.50

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



### Roasted beets

Horseradish – Smoked powder – Golden hazelnut – Lamb's lettuce – Raspberry walnut dressing – 13.00

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



## SOUPS

### Pomodori tomato soup

Basil cream – Croutons – 9.00



### Oriental curry soup

Granny Smith – Leek – 9.00



# DINNER MENU

## MAIN COURSES

### Grilled beef tenderloin *For the meat lovers!*

Portobello – Potato gratin – Sweet pepper - Truffle sauce – 38.50 (menu supplement 12.00)

*Wine suggestion: Príncipe de Viana Tempranillo Crianza, Spain – 6.75*



### Slowcooked Canard à l'orange

Duck breast - Mashed potatoes – Carrots – Orange - 31.50 (menu supplement 5.00)

*Wine suggestion: Oxford Landing Estates Merlot, Australia – 6.00*



### Wild beef stew *Seasonal favorite!*

Sauerkraut – Mashed potatoes – Brussels sprout – Stew pear – 32.50 (menu supplement 8.00)

*Wine suggestion: Epicuro Primitivo, Italy – 6.50*



### Pan-seared sea bass

Sauerkraut – Pumpkin – Potato gratin – Furikake – Ponzu beurre blanc – 27.50

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



### Pappardelle with marinated artichoke

Pesto - Parmesan – Tomato – Rocket - Focaccia croutons – 25.50

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



### Pan-seared pork tenderloin medallions

Ratatouille - Vegetable chips - Mixed herbs – Veal gravy - 26.00

*Wine suggestion: Oxford Landing Estates Merlot, Australia – 6.00*



### Flame grilled veal burger with spring onion *For the meat lovers!*

Brioche bun – Tomato relish – Old Amsterdam - Bacon – Little gem – Cornichons – Fresh fries – 26.00

*Wine suggestion: Epicuro Primitivo, Italy – 6.50*



### Mushroom burger Cé from Deli Champs of Wijchen *Tip!*

Brioche bun – Tomato relish – Old Amsterdam – Sweet & sour red onion – Little gem – Cornichon – Fresh fries – 26.50

*Wine suggestion: Oxford Landing Estates Merlot, Australia – 6.00*



## SIDE DISHES

### Fresh fries

Mayonnaise – 5.75



### Truffle fries deluxe

Gratinated with parmesan – Truffle mayonnaise – 7.00



### Mixed vegetables of the season – 6.00

### Green salad

Raw Vegetables – Mixed herbs – 5.50



# DINNER MENU

## FRESH STONE PIZZAS

### Pizza Margherita

Tomato sauce - Mozzarella - Cherry tomato - Oregano - 18.00



### Pizza Parma

Tomato sauce - Mozzarella - Parma ham - Rocket - Oregano - 22.00



### Pizza Quattro Formaggi

Tomato sauce - Mozzarella - Gorgonzola - Goat cheese - Old cheese - Oregano - 22.50



### Pizza Funghi

Tomato sauce - Mozzarella - Mushrooms - Oregano - 19.00



### Pizza BBQ Chicken

Tomato sauce - Mozzarella - Chicken - Bell pepper - Red onion - Barbecue sauce - Oregano - 22.00



## DESSERTS

### Chocolate heaven *Delicious!*

Different Chocolate Preparations - 13.50 (supplement 5.00)

*Wine suggestion: Six Grapes Ruby Port, Portugal - 7.00*



### Warm apple strudel according to authentic recipe

Vanilla ice cream - Vanilla sauce - Whipped cream - 7.50

*Wine suggestion: Rivesaltes Ambré, Cazes France - 7.25*



### Coupe Cé

Three different kinds of artisanal ice cream - Whipped cream - 9.00

*Wine suggestion: Muscat de Rivesaltes, Cazes France - 6.25*



### Selection of cheeses

5 selections from the cheese trolley - Apple syrup - Fig bread - 16.50 (menu supplement 5.00)

*Wine suggestion: Graham's 10 years old Tawny, Portugal - 7.50*



### Homemade sweets

4 pieces - 7.00

