



### START CHRISTMAS DINNER WITH A FESTIVE GLASS OF SPARKLING WINE

Clos Amador Brut Cava, Penadès Spain - glass 7.50

Bollinger Champagne Brut, Aÿ France - glass 13.50

### ENJOYING THE COZY LIVING ROOM OF DEN BOSCH

International enjoyment with regional twists

That's what we stand for at Brasserie Cé.

Ingredients from the best local suppliers,  
prepared with love for the season and respect for their origin.

We're here to make your experience delightful, from indulgent guilty pleasures to accommodating your dietary needs. Share your preferences for flavor and pace, and our team will ensure you're well taken care of—in true Burgundian style. After all, you're in the 'living room' of 's-Hertogenbosch.

Welcome to our brasserie...!

On behalf of our kitchen team,  
Burgundian Enjoyment



### STARTERS

#### **Venison Carpaccio**

Truffle Mayonnaise - Wild Mushrooms - Arugula - Chestnut

#### **Smoked Trout Rilette**

Marinated Crayfish Tail - Curry Mayonnaise

#### **Quinoa Salad**

Blue Stilton - Macadamia Nut - Date

### INTERMEDIATE COURSE

#### **Lightly Bound Pumpkin Soup**

Coconut Cream - Chanterelle

#### **Pan-fried Veal Sweetbreads**

Sweet Potato - Caramelized Endive - Frangelico Sauce (Supplement €9.00)

### MAIN COURSE

#### **Roast Pheasant Breast**

Sauerkraut - Stewed Pear - Pumpkin - Apricot Sauce

#### **Pan-Seared Cod Fillet with Skin**

Brandade - Hazelnut - Beurre Noisette

#### **Truffle Risotto**

Roasted Winter Vegetables - Fried halloumi

### DESSERT

#### **Heavenly Chocolate**

Different Preparations of Chocolate

#### **Cheese Assortment**

5 Varieties from the Cheese Trolley - Apple Syrup - Fig Bread (Supplement €7.50)



## CHRISTMAS DINNER AT BRASSERIE CÉ

Welcome to our Christmas Dinner, where we have curated delicious dishes to delight your taste buds during the festive holiday season.

