
WE LOVE TO SEE YOU ENJOY

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



IN HOTEL CENTRAL

DINNER MENU

TO START WITH

Pata Negra 50 Gr. – 15.00

Coconut Croquette *Tip!* 

Mango gel – Spring onion – 2.50 per piece



Breadboard 

Salted butter – Molí Coloma superior olive oil – 7.50



Pani Puri

Smoked eel – Potato salad – Horseradish cream – 3.50 per piece



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 47.00

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

A supplement applies for some starters, main courses and desserts.

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

STARTERS

Tuna tataki

Roasted avocado – Wakame cream – Soy caviar – 17.00

Wine suggestion: Lunaris Chardonnay, Argentina – 6.75



Seafood salad *Favourite!*

Tuna – Smoked salmon – Smoked Eel – Crayfish – 23.00 (menu supplement 8.00)

Wine suggestion: Yalumba Viognier, Australia – 7.00



Steak tartare of Dutch MRIJ beef

Crostini – Herb salad – Amsterdam pickles – 17.00

Wine suggestion: Yalumba Viognier, Australia – 7.00



Classic beef carpaccio

Mizuna – Parmesan – Truffle cream – 16.00

Wine suggestion: L'Avenir Sauvignon Blanc, South Africa – 6.00



Moroccan couscous 

Textures of carrot – Macadamia nuts – Ras el hanout cream – 15.00

Wine suggestion: Farina Pinot Grigio, Italy – 6.50



Seasonal soup

Served with seasonal garnishes – 11.00



IN HOTEL CENTRAL

DINNER MENU

MAIN COURSES

Beef Entrecôte 200 Gr. *For the meat lovers!*

Seasonal vegetables – Pommes Anna – Chimichurri – 34.00 (menu supplement 8.00)

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



Pan-seared Dutch Polder chicken fillet

White asparagus from Ter Stege – Shallot cream – Morel sauce – 27.00

Wine suggestion: Oxford Landing Estates Merlot, Australia – 6.00



North sea sole fish *Filleted at the table!*

Potato mousseline – Salty vegetables – 49.00 (menu supplement 25.00)

Wine suggestion: Lunaris Chardonnay, Argentina – 6.75



Pan-fried redfish fillet

Crayfish – Salty vegetables – Hollandaise sauce with lovage – 28.00

Wine suggestion: Yalumba Viognier, Australia – 7.00



White Asparagus from Ter Stege Farm

Pea cream – Gnocchi – Hollandaise sauce with wild garlic – 27.00

Wine suggestion: L'Avenir Sauvignon Blanc, South Africa – 6.00



Flame-grilled burger of Dutch MRIJ beef 200 Gr. *For the meat lovers!*

Brioche bun – Tomato – Bacon – Little gem – Red onion compote – Farmhouse fries – 26.00

Wine suggestion: Epicuro Primitivo, Italy – 6.50



Redefine burger Cé *Tip!*

Brioche bun – Avocado – Red onion compote – Farmhouse fries – 26.00

Wine suggestion: Epicuro Primitivo, Italy – 6.50



SIDE DISHES

Farmhouse fries

Tarragon salt – Mayonnaise – 6.00



Sweet potato fries

Truffle mayonnaise – 7.00



Seasonal vegetables

 – 7.00

Fresh salad  – 7.00



DINNER MENU

DESSERTS

Selection of cheeses from Fromagerie Guillaume

5 types from the cheese trolley – Matching garnish – 16.00 (menu supplement 7.00)

Wine suggestion: Ratafia Champenois Pour Fromagerie Guillaume, France – 8.00



Brabant strawberries

Watermelon – Basil – Almond – 12.00

Wine suggestion: Pedro Ximénez, Spain – 6.50



Tiramisu *A true classic!*

Biscuit – Cacao – Amaretto – 10.00

Wine suggestion: The Royal Tokaji Late Harvest, Hungary – 7.00



Warm apple strudel according to authentic recipe

Vanilla ice cream – Vanilla sauce – Whipped cream – 8.00

Wijnsuggestie: Graham's 10 years old Tawny, Portugal – 7.50



Friandises

Choice at the table – 4.00 per piece



COFFEE CLASSICS & SPECIALS

Cappuccino – 4.10

Latte macchiato – 4.40

Flat white – 4.40

Coffee with milk – 4.10

Lungo – 3.60

Espresso – 3.60

Double espresso – 5.60

Espresso macchiato – 3.70

Bazar tea – 3.60

Fresh mint tea – 4.60

Fresh ginger tea – 4.60

Irish coffee – 8.75

Italian coffee – 8.75

French coffee – 8.75

Spanish coffee – 8.75

