

# ANNIVERSARY MENU

Welcome to Brasserie Cé, where we've been celebrating life since 1905 – with flavour, warmth and genuine attention.  
To honour 120 years of Hotel Central, we proudly serve a special anniversary menu that takes you  
on a culinary journey through time.

A festive menu at 60 euro per person, thoughtfully created by our chef with care and local products.  
Prepared with love, served in the familiar and inviting atmosphere you know from us.

Feel free to explore the timeline in the hallway and leaf through our anniversary magazine during dinner.  
**To 120 years of hospitality. To life. To you.**

*We start this festive evening with a glass of bubbles – a toast to 120 years of hospitality.  
During dinner, a glass of bubbles and Cé table water are included with the menu.*

## TO START

**Amuse from the chef**

**Breadboard** 

Salted butter – Molí Coloma superior olive oil



## STARTER

**Tuna tataki**

Roasted avocado – Wakame cream – Soy caviar

*Wine suggestion: Lunaris Chardonnay, Argentina – 6.75*



## INTERMEDIATE

**Pan-fried redfish fillet**

Crayfish – Salty vegetables – Hollandaise sauce with lovage

*Wine suggestion: Yalumba Viognier, Australia – 7.00*



## MAIN COURSE

**Pan-seared Dutch Polder chicken fillet**

Roasted green asparagus – Shallot cream – Morel sauce

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



## DESSERT

**Warm apple strudel according to authentic recipe**

Vanilla ice cream – Vanilla sauce – Whipped cream

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



IN HOTEL CENTRAL