

LUNCH



BURGERS

Flame-grilled burger of Dutch MRIJ beef 200 Gr.

Brioche bun - Tomato - Bacon - Little gem - Red onion compote - Salad - Farmhouse fries - 24



Redefine burger Cé

Brioche bun - Avocado - Red onion compote - Salad - Farmhouse fries - 24



BRASSERIE CÉ SPECIALS

Served on a light sourdough pinsa: crisp on the outside, tender on the inside.

Smoked salmon

Roasted avocado - Wakame cream - Wasabi mayonnaise - 19



Tuna salad

Gherkin - Amsterdam-style pickled onion - Red onion compote - 16



Crispy chicken

Avocado - Hispi cabbage - Kimchi mayonnaise - 18



Pulled pork

Coleslaw - Sweetcorn - Barbecue sauce - 17



Carpaccio

Beef tenderloin - Parmesan cheese - Pine nuts - Truffle mayonnaise - 18



Mature Dutch cheese

Creamy egg spread - Red onion compote - Truffle mayonnaise - 15



LUNCH PLATTERS

Choice of white or multigrain bread.

Fish

Soup of the day - Shrimp croquette - Tuna salad - 19



Meat

Soup of the day - Beef croquette - Beef carpaccio - 18



Vegetarian

Soup of the day - Croquette from Cas & Kas - Mature Dutch cheese - 17



CROQUETTES

Choice of white or multigrain bread.

Shrimp croquettes from Patisserie Holtkamp

2 pieces - Deep fried parsley - Cocktail sauce - 18



Beef croquettes from Patisserie Holtkamp

2 pieces - Mustard - 15



Croquettes from Cas & Kas

2 pieces - Mustard - 15



IN HOTEL CENTRAL

LUNCH



SALADS

** Unique blend, specially selected by our chef.*

Caesar salad

Little gem – Crispy chicken – Anchovy – Parmesan cheese – Croutons – Egg – Caesar dressing – 20



Seafood salad*

Fresh tuna – Smoked salmon – Smoked eel – Crayfish – Herb vinaigrette – 26



Carpaccio salad*

Beef tenderloin – Sundried tomatoes – Parmesan cheese – Pine nuts – Truffle mayonnaise – 19



Burrata salad*

Grilled artichoke – Marinated tomatoes – Basil – 18



EGG DISHES

Choice of white or multigrain bread.

Fried eggs ham and/or cheese – 14



Fried eggs bacon and cheese – 14



Fried eggs carpaccio – Beef tenderloin – Parmesan cheese – Pine nuts – Truffle mayonnaise – 19



Omelette ham and cheese – 15



Farmer's omelette – Mixed vegetables – 15 



FLAMMKUCHEN

Classic

Crème fraîche – Bacon – Red onion – Parmesan cheese – 15



Parma ham

Crème fraîche – Grilled artichoke – Black olives – Parmesan cheese – Chimichurri – 17



Mediterranean

Crème fraîche – Grilled artichoke – Black olives – Parmesan cheese – Chimichurri – 14



PANINI

Ham – Cheese – 12



Mozzarella – Pesto – Tomato – 13 



SOUP

Seasonal soup

Served with a garnish selected by our chef – 11



Pomodori tomato soup

Served with bread – Croutons – 9



IN HOTEL CENTRAL