



Only  
good  
food



# Anniversary 4-course 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.

Your evening begins in style with a glass of our house sparkling wine, complemented by Cé table water served with the menu.

## Amuse from the chef

### Breadboard 🌿

Salted butter – Molí Coloma superior olijfolie

### Tuna tataki

Roasted avocado – Wakame cream – Soy caviar

Wine suggestion: Lunaris Chardonnay, Argentina – 6.7

### Pan-seared barramundi

Sautéed mushrooms – Gnocchi – Parmesan foam

Wine suggestion: Yalumba Viognier, Australia – 7

### Slow-braised veal chuck

Roasted green asparagus – Potato mousseline – Pumpkin cream – Hollandaise sauce with vadouvan

Wine suggestion: Epicuro Primitivo, Italy – 6.5

### Pistachio cheesecake

Granny Smith – Almond – Vanilla

Wine suggestion: Muscat de Rivesaltes, France – 6.5



# To start with

## Pata Negra

50 gram – 14

## Coconut Croquette ✓

Mango gel – Soring onion – 2.5 per pice

## Breadboard ✓

Salted butter – Molí Coloma superior olijfolie – 7.5

## Pani puri

Smoked eel – Potato salad – Horseradish cream – 3.5 per pice

Wine suggestion: Clos Amador Brut Reserva Cava, Spain – 7.5

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## 3-course menu

Make a choice from the starters, main courses and desserts.  
Some starters, main courses and desserts come with an additional charge.

Special diet or allergy? Please let us know. – 47

Start your dinner  
in style with  
a glass of  
sparkling wine.



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## Starters

### Tuna tataki

Roasted avocado – Wakame cream – Soy caviar – 17

Wine suggestion: Lunarís Chardonnay, Argentina – 6.7

### Seafood selection

Tuna – Smoked salmon – Smoked eel – Crayfish – 23 (additional charge 8)

Wine suggestion: Yalumba Viognier, Australia - 7.00

### Smoked breast of duck

Red beet – Bulgur – Horseradish cream – 16

Wine suggestion: Ellermann-Spiegel Spätburgunder Trocken, Germany - 7

### Classic beef carpaccio

Parmesan – Rocket – Truffle cream – 16

Wine suggestion: Lunarís Chardonnay, Argentina – 7

### Bulgur salad ✓

Textures of red beet – Almond – Horseradish cream – 14

Wine suggestion: Yalumba Viognier, Australia – 7



# Main courses

## Grain-fed rump steak of Australian beef 200 Gr.

Pumpkin – Potato gratin– Vadouvan sauce – 32 (additional charge 6)

Wine suggestion: Príncipe de Viana Tempranillo Crianza, Spain – 6.8

## Slow-braised veal chuck

Roasted green asparagus – Potato mousseline – Pumpkin cream – Hollandaise sauce with vadouvan – 27

Wine suggestion: Epicuro Primitivo, Italy – 6.5

## Pan-seared turbotine 500 Gr.

Seasonal vegetables – Farmhouse fries – 49 (additional charge 20)

Wine suggestion: Yalumba Viognier, Australia – 7

## Pan-seared barramundi

Sautéed mushrooms – Gnocchi – Parmesan foam – 28

Wine suggestion: Yalumba Viognier, Australia – 7

## Flame-grilled burger of Black Angus 200 Gr.

Brioche bun – Pulled pork – Red onion compote – Barbecue sauce – Farmhouse fries – 26

Wine suggestion: Oxford Landing Estates Merlot, Australia – 6.2

## Redefine burger Cé ✓

Brioche bun – Avocado – Red onion compote – Farmhouse fries – 26

Wine suggestion: Epicuro Primitivo, Italy – 6.5

## Gnocchi ✓

Sautéed mushrooms – Parmesan foam – Truffle cream – 23

Wine suggestion: Lunaris Chardonnay, Argentina – 7



## Christmas at Cé?

Feel free to ask,  
we'll be happy to  
tell you more.

# Side dishes

## Farmhouse fries ✓

Tarragon salt – Mayonnaise – 6

## Sweet potato fries ✓

Truffle mayonnaise – 6.5

## Mixed salad ✓ – 6

# Desserts

## Selection of cheeses from Fromagerie Guillaume

5 types from the cheese trolley – Matching garnish – 17 (additional charge 7)

Wine suggestion: Ratafia Champenois Pour Fromagerie Guillaume, France – 12

## Pistachio cheesecake

Granny Smith – Almond – Vanilla – 12

Wine suggestion: Muscat de Rivesaltes, France – 6.5

## Stewed pear

Caramelised puff pastry – Meringue – Vanilla – 11

Wine suggestion: Graham's 10 years old Tawny, Portugal – 7.5

## Warm apple strudel according to authentic recipe

Vanilla ice cream – Vanilla sauce – Whipped cream – 10

Wine suggestion: Graham's 10 years old Tawny, Portugal – 7.5

## "Bossche Kus" chocolate speciality from Jan de Groot

Chocolate bonbon – Hazelnut – Brandy – 3 per piece

**Rather  
cheese  
than sweet?**

Select five cheeses  
from Fromagerie Guillaume,  
carved at your table.







Speciaal dieet of allergie? Laat het ons weten.

CHECK ONZE SITE



GOLDEN TULIP 

HOTEL CENTRAL

