

Cézar

NON-ALCOHOLIC

Wild berries Ice Tea	€ 6,00
Dark & Stormy 0,0%	€ 11,00
Aperol Spritz Mocktail	€ 8,50
Passion Fruit Martini Mocktail	€ 9,50
Cuba Libre 0,0%	€ 11,00
Lazy Red Cheeks 0,0%	€ 11,00

More choices on the drinks menu.

APÉRITIF TIP

Aperol Spritz	€ 11,00
Picori <i>with white wine (variation on Picon)</i>	€ 10,50
Espresso Martini	€ 12,00
Limoncello Spritz	€ 12,00
Cava <i>with elderflower and rosemary</i>	€ 9,50
Lazy Red Cheeks	€ 12,00
Pornstar Martini	€ 13,00

More choices on the drinks menu.

ALCOHOLIC

SUGGESTIONS

See our changing suggestion card!



MENU CÉZAR

Beef carpaccio *of Black Angus*

or

Shrimp soup *with shrimps and croûtons*

or

Shrimp croquette (2 pc) *really homemade with fresh North Sea shrimps (+ € 4,00)*



Sea perch *with cherry tomatoes in the oven and mashed potatoes*

or

Flemish beefstew *in Straffe Hendrik Quadrupel, salad and chips/french fries*

or

Picanha Aberdeen *with pepper sauce, salad and chips/french fries (+ € 5,00)*



Chocolate mousse *or Crème Brûlée*

Menu € 49,50

Nothing can be changed in this menu or à la carte prices will be applied.

WINE TIP Glass: € 8.00 • Carafe: € 24.00 • Bottle: € 34.00

WHITE

Villa Carumè 'B' Bianco 2024, Sicily, Italy
A crisp white wine with a full-bodied character; the presence of Muscat grapes is recognizable in the aroma.

Ego Bodegas 'El Goru Chardonnay' 2024, Murcia, Spain
A full-bodied Chardonnay from southern Spain, aged for 6 months in oak barrels.

RED

A grands pas carignan 2022, Languedoc, France
A wine full of character yet elegant, with aromas of dark fruits such as cherries and blackberries.

San Marzano 'Sud del Sud' Primitivo 2023, Puglia, Italy
An intense, sultry wine with aromas of cherries, blackcurrants, ripe plums, and a hint of vanilla.

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STARTERS

Soup of North Sea shrimps	€ 18,95
Snails in green herb butte	€ 18,50
Marrow-bone (1pc / 2pc) <i>in the oven with thick toast</i>	€ 13,95 / € 19,95
Shrimp croquette (1pc / 2pc) <i>Really homemade and fresh North Sea shrimps</i>	€ 13,95 / € 22,95
Beef carpaccio of Black Angus	€ 18,95
Risotto Carnaroli <i>With wild mushrooms</i>	€ 17,95

APPETIZERS *To share with each other or as entrée*

Cézar dish	€ 24,95
<i>Spanish ham, pig rilette and creamy goat cheese</i>	
Duke of Berkshire rilette with toast	€ 10,50
Creamy goat cheese <i>With spring onions and toasts</i>	€ 10,50
Paleta Iberico 'Cebo'	€ 24,95
Fish strips with tartarsauce	€ 15,50
Plate of hummus and rocket pesto with toast	€ 14,50
Extra bread and butter	€ 3,50



LUNCH

Served each day
Changes weekly
Not on sundays.

Main Dish € 18,00

With soup + € 2,50

With dessert + € 6,95

MENU JULIETTE

Available only at lunchtime, see lunch menu.
Not on sundays.

Starter + main course + dessert: € 35,00



DESSERTS

Affogato <i>Vanilla ice cream topped with espresso, tiramisu foam</i>	€ 11,95
Red fruit with a scoop of vanilla ice cream or lemon sorbet	€ 11,95
Dame Blanche or Dame Noire <i>Vanilla ice cream or chocolate ice cream with warm chocolate sauce and whipped cream</i>	€ 12,95
Mini Dame Blanche or Mini Dame Noire <i>Vanilla ice cream or chocolate ice cream with warm chocolate sauce and whipped cream</i>	€ 9,95
Crème Brûlée	€ 10,95
Chocolate mousse	€ 10,95
Lemon Sorbet	€ 10,95
Sorbet Kolonel <i>lemon sorbet with ice-cold vodka</i>	€ 15,95

Ask for our
group formulas!
from 8 to 70 persons

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STEWES

- Vol-au-Vent** *with salad and chips/french fries* € 27,95
Vol-au-Vent *with veal sweetbread salad and chips/french fries* € 33,95
Flemish beefstew € 27,95
in Straffe Hendrik Quadrupel, salad and chips/french fries
Meatballs *in tomato-sauce w/mashed potatoes* € 23,95

VEGGIE

- Risotto Carnaroli** € 24,95
with wild mushrooms
Spanish vegetable stew, Pistou € 25,95
with capers, olives, and crispy chickpeas

STEAKS

- Irish Flanksteak** € 27,95
*salad and chips/french fries (only rare or medium rare)**
Wexford Prime Clubsteak € 42,95
*for 1 person (± 500 gr) with salad and chips/french fries**
Picanha Aberdeen € 33,50
*with salad and chips/french fries**
Prime Rib Grainfed Angus € 34,50
*with salad and chips/french fries**

FISH

- Pan-fried salmon fillet** (pink or well done) € 27,95
with Béarnaise sauce, salad, and fries
Pan-fried red tuna fillet € 32,95
with Béarnaise sauce, salad, and fries (only rare or medium-rare)
Sea perch € 27,95
with cherry tomatoes in the oven and mashed potatoes
Shrimp croquette (2 pc / 3 pc) € 24,95 / € 29,9
homemade, fresh North Sea shrimps, salad and chips/french fries

SPECIALS

- Veal sweatbread** € 45,50
warm vegetables, mashed potatoes, port sauce
Slow-cooked and glazed Irish short ribs € 29,95
with sautéed baby potatoes and a side salad
Steak Tartar € 28,95
cut by hand and prepared at your table



*Your choice of sauce: béarnaise, pepper, mushrooms, roquefort cheese
 If you have a preference for chips/french fries, potato croquettes, mashed potato, fried small potatoes or small salad instead of potato, please let us know when ordering.

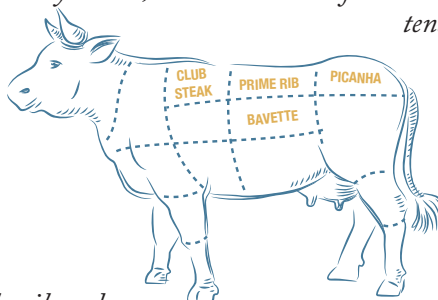
Warm vegetables € 6,00



CUTS OF BEEF

PRIME RIB

The prime rib from the thin loin of the Black Angus beef has a fine marbling, is exceptionally tender, aromatic, and very flavorful due to the fat woven into the meat.



CLUBSTEAK

A cut from the rib section where the rib and the filet are still attached. A plus, as cooking meat with a piece of bone and fat adds a lot of extra flavor. Ideal for those who enjoy a large piece of meat with a lot of taste.

PICANHA

The Picanha is one of the finest cuts of beef, located just before the tail. The layer of fat provides a subtle yet tender flavor and can be easily trimmed off if you don't like fat.

BAVETTE / FLANK STEAK

A lesser-known cut of meat, but very well-known in France. The flank steak has a distinctive meaty flavor and a delicate, somewhat coarse texture. Ideal for true meat lovers.

We let our meat rest to get to the best cooking. This takes time.

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