

Cézar

APÉRITIF TIP

NON-ALCOHOLIC

Homemade Berry Ice Tea	€ 5,00
Dark & Stormy 0,5%	€ 11,00
Aperol Spritz Mocktail	€ 7,50
Passion Fruit Martini Mocktail	€ 8,50

ALCOHOLIC

Aperol Spritz	€ 9,50
Picori <i>with white wine (variation on Picon)</i>	€ 9,50
Tinto di Verano <i>Sparkling Spanish aperitif</i>	€ 8,50

SUGGESTIONS

APPETIZER / STARTER

Plate of Pastrami <i>with grain mustard</i>	€ 14,95
Tuna tataki <i>with cucumber, wakame, and Oriental crumble</i>	€ 19,95

HOOFDGERECHT

Pork cheeks <i>in Bourgogne des Flandres with croquettes</i>	€ 26,95
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Tip! Ask about our daily specials.



MENU CÉZAR

Beef carpaccio *of Black Angus*

or

Shrimp soup *with shrimps and croûtons*



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 € 45,00

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

WINE TIP *Glass: € 7,50 • Carafe: € 22,00 • Bottle: € 32,00*

WHITE

Villa Carumè Grillo 2023
Sicilië, Italia
Soft white wine from Western Sicily with floral aromas. Organic.

Picpoul de Pinet 'Picpool Party' 2023
Languedoc, France
Fresh wine with a good structure and a strong concentration from the best estate in the region.

RED

Fonjoya 'Tentation du Sud' 2023
Languedoc, France
Extremely full-bodied and ripe wine made from Syrah, Grenache, and Mourvèdre.

Bodegas Carres 'Membrillera' 2022
Utiel-Requena, Spain
The Bobal grape from Valencia at its best, soft and elegant.

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STARTERS

Soup of North Sea shrimps	€ 18,95
Snails in green herb butte	€ 17,50
Marrow-bone (1pc / 2pc) in the oven with thick toast	€ 11,95 / € 17,95
Shrimp croquette (1pc / 2pc) Really homemade and fresh North Sea shrimps	€ 13,95 / € 19,95
Beef carpaccio of Black Angus	€ 18,95
Risotto Carnaroli With wild mushrooms	€ 16,95

APPETIZERS *To share with each other or as entrée*

Cézar dish <i>Spanish ham, pig rilette and creamy goat cheese</i>	€ 24,95
Pig rilette (pâté) <i>with pickle and pearl onion</i>	€ 9,95
Creamy goat cheese <i>With spring onions</i>	€ 9,95
Paleta Iberico 'Cebo'	€ 24,95
Fish strips with tartarsauce	€ 14,50
Plate of hummus and avocado spread	€ 14,50



LUNCH

Served each day
changes weekly

Main Dish € 17,00

With soup + € 1,95

With dessert + € 6,95



MENU JULIETTE

Available only at lunchtime, see lunch menu.

Starter + main course + dessert: € 35,00

All-in formula: € 55,00

DESSERTS

Oreo cheesecake with red fruit	€ 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>	€ 11,95
Mini Dame Blanche or Mini Dame Noire <i>Vanilla ice cream or chocolate ice cream with warm chocolate sauce and whipped cream</i>	€ 7,95
Crème Brulée	€ 9,95
Chocolate mousse	€ 9,95
Lemon Sorbet	€ 9,95
Sorbet Kolonel <i>lemon sorbet with ice-cold vodka</i>	€ 14,95

Ask for our
group formulas!
from 8 to 70 persons

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STEWES

Vol-au-Vent <i>salad and chips/french fries</i>	€ 26,95
Vol-au-Vent with veal sweetbread <i>salad and chips/french fries</i>	€ 32,95
Flemish beefstew <i>in Straffe Hendrik Quadrupel, salad and chips/french fries</i>	€ 26,95
Meatballs <i>in tomato-sauce with mashed potatoes</i>	€ 22,95

VEGGIE

Risotto Carnaroli <i>with wild mushrooms</i>	€ 22,95
Glazed parsnip with green asparagus <i>mashed potatoes, and mousseline sauce</i>	€ 24,95

STEAKS

Irish Flanksteak <i>salad and chips/french fries (only rare or medium rare)*</i>	€ 26,95
Wexford Prime Clubsteak <i>for 1 person (± 500 gr) with salad and chips/french fries*</i>	€ 38,95
Picanha Aberdeen <i>with salad and chips/french fries*</i>	€ 32,50
Prime Rib Grainfed Angus <i>with salad and chips/french fries*</i>	€ 32,50

FISH

Pan-fried salmon fillet <i>with Béarnaise sauce, salad, and fries</i>	€ 24,95
Pan-fried red tuna fillet <i>with Béarnaise sauce, salad, and fries (only rare or medium-rare)</i>	€ 29,95
Sea perch <i>with cherry tomatoes in the oven and mashed potatoes</i>	€ 26,95
Shrimp croquette (2 pc / 3 pc) <i>homemade, fresh North Sea shrimps, salad and chips/french fries</i>	€ 24,95 / €29,9

SPECIALS

Veal sweetbread <i>warm vegetables, mashed potatoes, port sauce</i>	€ 42,50
Slow-cooked and glazed Irish short ribs <i>with sautéed baby potatoes and a side salad</i>	€ 27,95
Steak Tartar <i>cut by hand and prepared at your table</i>	€ 27,95



*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.

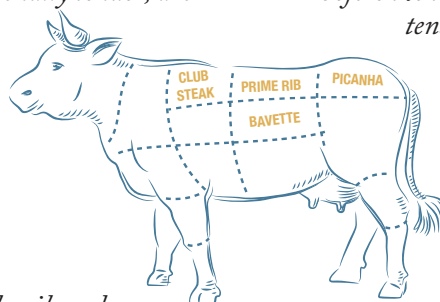
Warm vegetables € 6,00



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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