

Cézar

NON-ALCOHOLIC

Wild berries Ice Tea	€ 6,00
Dark & Stormy 0,0%	€ 11,00
Aperol Spritz Mocktail	€ 9,50
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	€ 12,00
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!

*A minimum of one main course per person applies.
Thank you for your understanding.*

MENU CÉZAR



Beef carpaccio of Black Angus
<i>or</i>
Shrimp soup <i>with shrimps and croûtons</i>
<i>or</i>
Shrimp croquette (2 pc) <i>really homemade with fresh North Sea shrimps (+ € 4,00)</i>
<i>or</i>
Sea perch <i>with cherry tomatoes in the oven and mashed potatoes</i>
<i>or</i>
Flemish beefstew in Straffe Hendrik Quadrupel, salad and chips/french fries
<i>or</i>
Picanha Aberdeen <i>with pepper sauce, salad and chips/french fries (+ € 5,00)</i>
<i>or</i>
Chocolate mousse <i>or</i> Crème Brûlée

Menu € 52,50

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

WINE TIP

Glass: € 8,00 • Carafe: € 26,00 • Bottle: € 36,00

WHITE

Bodegas Venta la Vega, Castilla-La Mancha, Spain
A very expressive, fresh wine. Very pure, with just the right balance between bitter and ripe fruit, juicy and grassy.

Weingut Tom Benz, Pinot Gris, Mosel, Germany
Straw-yellow color. Aromas of pear and quince. A round, smooth flavor with a hint of saltiness.

RED

Domaine Rièr Cadène, 'l'Oeuf Bleu', Roussillon, France
A garnet-red wine with clean aromas of red fruit and spicy garrigue notes. A smooth wine with soft tannins and a juicy flavor.

Bodegas y Vinedos Maires, 'Cuzo', Castilla Y Leon, Spain
A deep cherry-red wine with an expressive nose. Concentrated flavor with plenty of fruit and ripe, supple tannins. Briefly aged in oak.

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STARTERS

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

APPETIZERS *To share with each other or as entrée*

Cézar dish	€ 24,95
Spanish ham, pig rilette and creamy goat cheese	
Duke of Berkshire rilette with toast	€ 10,50
Creamy goat cheese With spring onions and toasts	€ 10,50
Paleta Iberico 'Cebo'	€ 24,95
Fish strips with tartarsauce	€ 18,50
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 € 19,00

With soup + € 3,50

With dessert + € 7,95

MENU JULIETTE

Available only at lunchtime, see lunch menu.

Not on sundays.
Starter + main course + dessert: € 37,50



DESSERTS

Affogato Vanilla ice cream topped with espresso, tiramisu foam	€ 11,95
Red fruit with a scoop of vanilla ice cream or lemon sorbet	€ 11,95
Dame Blanche or Dame Noire Vanilla ice cream or chocolate ice cream with warm chocolate sauce and whipped cream	€ 12,95
Mini Dame Blanche or Mini Dame Noire	€ 9,95
Crème Brulée	€ 10,95
Chocolate mousse	€ 10,95
Lemon Sorbet	€ 10,95
Sorbet Kolonel lemon sorbet with ice-cold vodka See the beverage menu for specialty coffees and digestifs.	€ 15,95

Ask for our
group formulas!
from 8 to 80 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** € 28,95
*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) € 28,95
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 € 28,95
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.

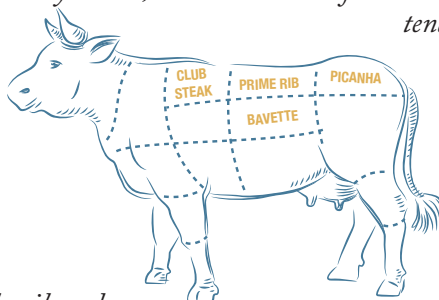
Warm vegetables € 6,00, extra sauce € 3,50



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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