

Menukaart

Voorgerechten – Starters



Sashimi 16.00
van tonijn, zalm en Hollandse garnalen
Of tuna, salamon and Dutch shrimps

Combinatie vis plateau 15.00
van gerookte zalm, paling, gamba en
Combination platter of smoked salmon, smoked eel, prawn and Dutch Shrimps

Hollandse garnalencocktail 13.50
met cocktailsaus
Dutch shrimps covered with cocktail sauce

Rundercarpaccio 13.00
op een knapperig "koekje" met truffelmayo
Carpaccio of beef served on a homemade thin cracker with creamy truffle mayonnaise

Gerookte paling op toast 13.00
Smoked eel served on toasted bread

Gerookte zalm 12.00
op een knapperig "koekje" met salade en citroen
Smoked salmon served on a homemade thin cracker with salad and lemon

Steak Tartaar 12.00
met krokant ei en truffelmayonaise, 80 gram
Steak tartare with a crunchy egg and truffle Mayonnaise, 80 gram

Gamba's ajillo 10.00
met knoflook
Prawns baked with garlic

Meloen met Prosciutto di Parma 9.50
Prosciutto di Parma and melon

Saepen – Soups



Krabsoep 8.00
Crab soup

Uiensoep 6.00
gegratineerd naar Frans recept
Gratin based onion soup according to French recipe

Tomatensoep 6.00
Tomato soup

Salades – Salads



Centennial vis salade 15.50
met sla, tomaat, komkommer, gekookt ei, rode ui, olijven en gerookte zalm, paling en Hollandse garnalen
Centennial fish salad with lettuce, tomato, cucumber, boiled egg, red onion, olives and salmon, smoked eel, Dutch shrimps

Geitenkaassalade met honingdressing 14.50
Salad with oven grilled goat cheese, with honeydressing

Caesar salad 13.50
Romeinse salade met gegrilde kip, Parmezaanse kaas, croutons en Caesar dressing
Roman salad with grilled chicken, Parmesan cheese, croutons and Caesar dressing

Centennial huis salade naturel 11.50
Met sla, tomaat, komkommer, gekookt ei, rode ei, olijven en feta
Centennial home salad natural with lettuce, tomato, cucumber, boiled egg, red onion, olives and feta

Vegetarisch – Vegetarian Dish



Gevulde Portobello 15.50
Portobello gevuld met spinazie, sjalot, walnoten, knoflook, zongedroogde tomaten en basilicum. Gegratineerd met keuze uit: Parmezaanse kaas, geitenkaas, roquefort of feta.
Stuffed portobello, with spinach, shallot, Walnuts, garlic, sundried tomatoes and basil Gratin base with choice of: Parmezan cheese, Goat cheese, Roquefort or feta.

Warme penne pasta 14.50
met verse groente in tomatensaus met geitenkaas.
Warm penne pasta with fresh vegetables and soft goat cheese in tomato sauce

Vlees – Meat



Van de originele Mibrassa Houtskoolgrill
From the original Mibrassa charcoal grill

Argentijnse rib-eye 200 gram 24.00
Argentina rib-eye 300 gram 29.00
400 gram 34.00

Black Angus steak 200 gram 23.00
300 gram 28.00
400 gram 34.00

Braziliaanse ossenhaas 150 gram 22.00
250 gram 28.00
350 gram 34.00

Centennial Mixed Grill
diverse soorten vlees met maïskolf
Different kinds of meat with a corn on the cob
Voor 2 personen / For 2 persons 49.50
Voor 1 persoon / For 1 person 27.50

Surf & Turf 39.50
ossenhaas (150 gram) met langoustinestaart
Filet mignon (150 gram) with langoustine tail

Brochetto mixto 24.00
gegrilde runderspies met paprika, ui en maïskolf
Beef skewer with bell pepper, onion and corn

Steak tartaar 20.00
met krokant ei en truffelmayonaise, 160 gram
Steak tartare with crunchy egg and truffle mayonnaise, 160 gram

Ossenhaassaté 20.00
gmarineerd met satesaus
Filled of beef skewer with peanut sauce

Gegrilde spareribs Centennial 19.00
Grilled spareribs

Centennial burger 15.00
extra's: kaas, bacon ei elk 0.50
Additional: cheese, bacon, egg each 0.50

Gegrilde kipfilet met teriyaki saus 15.00
Grilled chicken breast with teriyaki sauce

Kippendijsaté 15.00
Grilled chicken thigh with peanut sauce

Vis – Fish



Van de originele Mibrassa Houtskoolgrill
From the original Mibrassa charcoal grill

Verse tonijnsteak, 200 gram 27.00
Fresh tuna steak, 200 gram

Gegrilde gamba's 20.00
Grilled prawns

Verse zalmfilet, 200 gram 20.00
Fresh chunk of salamon, 200 gram

Zeetong, 500 gram, in boter gebakken 31.50
Deliciously butterfried doversole, 500 gram

Sauzen – Sauces



Koud / Cold 1.50
Keuze uit: Chimmichurri, Knoflook, Kerrie, Cocktail, Truffelmayonaise, Kruidenboter
Choice of: Chimichurri, Garlic, Curry, Cocktail, Truffle Mayonnaise, Garlic

Warm 2.50
Keuze uit: Peper, Champignon, Saté, Roquefort.
Choice of: Pepper, Mushroom, Peanut, Roquefort

Kinder Menu – Children's Menu

Junior menu Black Angus 10.00
Junior menu spareribs 9.00
Junior menu kroket (croquet) 7.00
Junior menu kipnuggets (chicken nuggets) 7.00
Junior menu frikandel (minced-meat) 7.00

Alle hoofdgerechten en kindermenu's worden geserveerd met salade en frites
All main dishes and children's menus are served including salad and fries.

Bijgerechten – Side Dishes



Roerbak groenten 5.50
Stir fried vegetables

Gepofte aardappel 3.50
met crème fraîche of knoflooksaus
Baked potato with crème fraîche or garlic

Gebakken champignons 3.50
Fried mushrooms

Gegrilde maïskolf 3.50
Grilled corn on the cob

Hollandse frites met mayonaise 3.50
Homemade Dutch fries with mayonnaise