

# Menukaart

## VOORGERECHTEN – STARTERS

<b>Sashimi</b> van tonijn, zalm en Hollandse garnalen <i>Of tuna, salamon and Dutch shrimps</i>	16.00
<b>Combinatie vis plateau</b> van gerookte zalm, paling, gamba en <i>Combination platter of smoked salmon, smoked eel, prawn and Dutch Shrimps</i>	15.00
<b>Gerookte paling op toast</b> <i>Smoked eel served on toasted bread</i>	14.00
<b>Hollandse garnalencocktail</b> met cocktailsaus <i>Dutch shrimps covered with cocktail sauce</i>	13.50
<b>Rundercarpaccio</b> op een knapperig "koekje" met truffelmayo <i>Carpaccio of beef served on a homemade thin cracker with creamy truffle mayonnaise</i>	13.00
<b>Gerookte zalm</b> op een knapperig "koekje" met salade en citroen <i>Smoked salmon served on a homemade thin cracker with salad and lemon</i>	12.00
<b>Steak Tartaar</b> met krokant ei en truffelmayonaise, 80 gram <i>Steak tartare with a crunchy egg and truffle Mayonnaise, 80 gram</i>	12.00
<b>Gamba's ajillo</b> met knoflook <i>Prawns baked with garlic</i>	10.00
<b>Meloen met Prosciutto di Parma</b> <i>Prosciutto di Parma and melon</i>	10.00

## SOEPEN – SOUPS

<b>Krabsoep</b> <i>Crab soup</i>	8.00
<b>Uiensoep</b> gegratineerd naar Frans recept <i>Gratin based onion soup according to French recipe</i>	6.00
<b>Tomatensoep</b> <i>Tomato soup</i>	6.00



## SALADES – SALADS

<b>Gegrilde Ossenhaaspuntjes salade</b> Salade met gegrilde Ossenhaaspuntjes en Oosterse Dressing <i>Salad with grilled tenderloin and oriental dressing</i>	16.50
<b>Kreeft Fantasy Salade</b> Frisse salade met kreeft, tomaat, avocado en komkommer <i>Fresh salad with lobster, tomato, avocado and cucumber</i>	15.50
<b>Geitenkaassalade met honingdressing</b> <i>Salad with oven grilled goat cheese, with honeydressing</i>	14.50
<b>Cesar salade</b> Romeinse salade met gegrilde kip, Parmezaanse kaas, croutons en Caesar dressing <i>Roman salad with grilled chicken, Parmesan cheese, croutons and Caesar dressing</i>	13.50
<b>Roquefort salade</b> Salade met roquefort, ananas, walnoot, tomaat en dressing <i>Salad with roquefort, pineapple, walnut, tomato and dressing</i>	12.50
<b>Centennial huis salade naturel</b> Met sla, tomaat, komkommer, gekookt ei, rode ui, olijven en feta <i>Centennial home salad natural with lettuce, tomato, cucumber, boiled egg, red onion, olives and feta</i>	10.00



## VEGETARISCH – VEGETARIAN DISH

<b>Gevulde Portobello</b> Portobello gevuld met spinazie, sjalot, walnoten, knoflook, zongedroogde tomaten en basilicum. Gegratineerd met keuze uit: Parmezaanse kaas, geitenkaas, roquefort of feta. <i>Stuffed portobello, with spinach, shallot, Walnuts, garlic, sundried tomatoes and basil Gratin base with choice of: Parmezan cheese, Goat cheese, Roquefort or feta.</i>	15.50
<b>Warme penne pasta</b> met verse groente in tomatensaus met geitenkaas. <i>Warm penne pasta with fresh vegetables and soft goat cheese in tomato sauce</i>	14.50

## VLEES – MEAT

<b>Black Angus steak</b> <i>US- quality</i>	200 gram	23.50
	300 gram	28.50
	400 gram	34.00
<b>Argentijnse Entrecote</b> <i>Sirlon Steak from Argentina</i>	250 gram	24.50
	350 gram	29.50
<b>Tournedos</b> <i>Ladysteak</i>	180 gram	25.00
<i>From Galicia</i> <i>Fabuloso</i>	250 gram	30.00
<b>Ribeye Premium Quality</b> <i>45 days dry aged from Galicia</i>	250 gram	29.50
	350 gram	35.00
<b>Porterhouse T-bone Steak</b>	500 gram	34.50
<b>Grillen aan tafel (p.p.)</b> <i>Table Grill, with ribeye</i> <i>* minimum of 2 persons</i>	250 gram	27.50
<b>Centennial Mixed Grill</b> diverse soorten vlees met maïskolf <i>Different kinds of meat with a corn on the cob</i>		54.00
		28.50
		26.00
<b>Brochetto mixto</b> gegrilde runderspies met paprika, ui en maïskolf <i>Beef skewer with bell pepper, onion and corn</i>		26.00
<b>Steak tartaar</b> met krokant ei en truffelmayonaise, 160 gram <i>Steak tartare with crunchy egg and truffle mayonnaise, 160 gram</i>		20.00
<b>Ossenhaassaté</b> <i>Filled of beef skewer with peanut sauce</i>		20.00
<b>Gegrilde spareribs Centennial</b> <i>Grilled spareribs</i>		19.50
<b>Kippendij saté</b> <i>Grilled chicken thigh with peanut sauce</i>		16.50
<b>Gegrilde kipfilet met teriyaki saus</b> <i>Grilled chicken breast with teriyaki sauce</i>		16.00
<b>Centennial burger</b> <b>Black Angus of Kip</b> <i>Choice of Black Angus or Chicken</i> extra's: kaas, bacon ei <i>Additional: cheese, bacon, egg</i>	elk each	0.50 0.50

Van de originele Mibrassa Houtskoolgrill  
*From the original Mibrassa charcoal grill*



## VIS – FISH

<b>Zeetong, in boter gebakken</b>	500 gram	34.00
<b>Lady Zeetong</b> <i>Deliciously butterfried doversole</i>	300 gram	24.50
<b>Verse tonijnsteak, 200 gram</b> <i>Fresh tuna steak, 200 gram</i>		28.50
<b>Gegrilde gamba's</b> <i>Grilled prawns</i>		20.00
<b>Gegrilde zalmfilet, 200 gram</b> <i>Fresh chunk of salmon, 200 gram</i>		20.00



## SAUZEN – SAUCES

<b>Koud / Cold</b> Keuze uit: Chimmichurri, Knoflook, Kerrie, Cocktail, <i>Choice of: Chimichurri, Garlic, Curry, Cocktail.</i>	1.50
<b>Warm</b> Keuze uit: Peper, Champignon, Saté, Roquefort. <i>Choice of: Pepper, Mushroom, Peanut, Roquefort</i>	2.50



## KINDER MENU – CHILDRENS MENU

<b>Junior menu Black Angus</b>	12.00
<b>Junior menu spareribs</b>	9.00
<b>Junior menu kroket (croquet)</b>	7.00
<b>Junior menu kipnuggets (chicken nuggets)</b>	7.00
<b>Junior menu frikandel (minced-meat)</b>	7.00



## SIDES

<b>Roerbak groenten</b> <i>Stir fried vegetables</i>	5.50
<b>Gepofte aardappel</b> met crème fraîche of knoflooksaus <i>Baked potato with crème fraîche or garlic</i>	3.50
<b>Gebakken champignons</b> <i>Fried mushrooms</i>	3.50
<b>Gegrilde maïskolf</b> <i>Grilled corn on the cob</i>	3.50
<b>Hollandse frites met mayonaise</b> <i>Homemade Dutch fries with mayonnaise</i>	3.50
<b>Mandje stokbrood</b> <i>Breadbasket with garlic mayonnaise and herbs butter</i>	2.75



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

