### **DRINK SNACKS**



Bread for approx. 2 people $\bigvee$ Stone floor-baked, crunchy roll served with lightly salted butter and homemade aioli	6.00
Bitterballen Six beef croquette balls with smooth Zaanse mustard	7.00
Cheese bitterballen V Six deep-fried croquette balls filled with Emmental, Gruyère and Parmesan cheese, served with mustard mayonnaise	7.30
Mixed nuts V Small (for approx. 2 people) Large (for approx. 4 people)	2.00 3.50
Green and black olives V Small (for approx. 2 people) Large (for approx. 4 people)	3.00 4.60
Cheese bites for approx. 2 people V Blocks of Dutch mature farmer's cheese from the Ruurhoeve in Hoogeloon served with apple syrup	7.00
Sausage for approx. 2 people Smoked pork sausage and beef and garlic sausage from Walhoeve in Goirle, served with mustard	6.50
Cheese and sausage platter for approx. 2 people Selection of Dutch farmers' cheese from Ruurhoeve and various sausages from Walhoeve served with mustard and apple butter	7.50

Snacks are served every day between midday and 5 pm.

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Almost all dishes contain allergens. If you have an allergy, please let us know. We will gladly help you to make your choice.

At Beekse Bergen we show you, and let you experience, the beauty of nature. In order to protect that nature, we try to make as many aspects of our parks as sustainable as possible. A number of sustainable products are available in our restaurant, such as organic and Fairtrade products and products with the Beter Leven (Better Life) quality label. Safari Resort Beekse Bergen has obtained the highest achievable Green Key Gold certificate. This is the leading (international) eco-label for sustainable companies.

# LUNCH MENU



LUNCH DISHES	
<b>12:00 - 16:00 hrs</b>	
Organic tomato soup √ Tomato soup served with herb oil and bread	6.50
Dikke Mik salad roll Freshly sliced miller's bread (white or brown) with cheese, boiled egg, fresh herbs and pumpkin seed	5.50
Hearty beef croquettes Miller's bread (white or brown) with two organic beef croquettes and smooth mustard	8.50
<b>Dutch shrimp croquettes</b> Miller's bread (white or brown) with two shrimp croquettes and Moto sauce (spicy mayonnaise with chili and ginger)	13.50
Caprese Salad    Rocket with mozzarella balls, cherry tomatoes, basil oil and pine nuts	14.00
Carpaccio roll Thinly sliced carpaccio on white or brown miller's bread with homemade pesto, truffle mayonnaise, pine nuts and Parmesan cheese	10.00
Bagel with smoked salmon Crispy bagel with smoked salmon, dill cream-cheese and rocket	9.50
<b>Uitsmijter (vegetarian option also available)</b> Three fried eggs on miller's bread (white or brown), with a choice of ham and/or cheese	8.00
<b>Vegan hotdog</b> <i>V Vegan hotdog with tomato salsa and coleslaw</i>	6.50
Moto burger Beef burger from the grill, brioche bun with fried bacon and cheddar, served with BBQ sauce and fries	16.50
Strained yoghurt with lime Strained yoghurt with candied pineapple, chocolate brownie and salted caramel sauce	7.50

KIDS' DISHES	
Small bowl of organic tomato soup $\bigvee$ with or without meat balls	5.00
Hearty, organic beef croquettes served with fries and mayonnaise	6.00
<b>12 poffertjes</b> mini-pancakes with powdered sugar and butter $orall$	6.50
Djambo toastie with white or brown bread √ with ham and/or cheese and served with ketchup	4.00
Djambo ice cream Vanilla ice cream in an animal cup with strawberry sauce and disco sprinkles (you can take the cup home with you)	5.00
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Mini donuts (3) Muffin Apple pie Chocolate cake Carrot cake Whipped cream Ben & Jerry's (100 ml) Cookie Dough   Strawberry Cheesecake   Caramel Chew Chew   Fudge Brownie (Dairy free)	2.00 2.60 3.00 3.50 4.00 0.50 3.50

## DINNER



STARTERS	
Bread for approx. 2 people $\bigvee$ Stone floor-baked, crunchy, sourdough roll served with lightly salted butter and homemade aioli	6.00
Organic tomato soup $\vee$ Tomato soup with herb oil and bread	6.50
Carpaccio Beef carpaccio, pesto, truffle mayonnaise, pine nuts and grated Parmesan cheese	9.50
Curry fish Refreshing salad, marinated pineapple and curry dressing	11.50
Beetroot and goat's cheese salad $\bigvee$ Goat's cheese from Etten-Leur, honey dressing, mixed nuts and beetroot	9.50
Pasham Tilburg speciality of thinly sliced, smoked raw ham served with a fruit compote flavoured with rooibos tea	10.50

### **MAIN COURSES**

#### All main courses are served with fries.

<b>Bobotie</b> South African oven-baked mince served with couscous and banana crisps	14.50
<b>Zebra pasta</b> V Black and white tagliatelle with truffle sauce, fried mushrooms, sweet pepper, vine tomatoes and grated Parmesan cheese	12.50
Moto burger Beef burger from the grill, brioche bun with fried bacon and cheddar, served with BBQ sauce and potato wedges	16.50
Soya burger V Fried soya bean burger on a pretzel with truffle mayonnaise, brie, fried onion rings and vegetable chips	16.50
Satay Moto Chicken thighs with peanut sauce, cucumber salad, krupuk, chopped onions fried rice with a quail's egg	16.50
Moto steak Grilled rump steak (200 grammes) served with carrot, celeriac and parsnip, a baked potato and red wine sauce	19.50
Short rib Beef ribs from the grill with fresh raw vegetable salad, and rosemary mayonnaise	24.50
Sea bass Sea bass fillet with candied fennel, potato cubes and white wine sauce	17.50
Salmon Roasted salmon fillet with couscous, raisins, nuts, fried pak choi and curry sauce	23.50
<b>Vegetable curry  V (vegan)</b> An 'Abdij' sourdough roll filled with a curry of various seasonal vegetables	15.00
Guinea fowl Roasted guinea fowl supreme with grilled vegetables and cognac sauce	19.50
CIDE DICUE	

#### DESSERTS —

Strained yoghurt with lime Strained yoghurt with candied pineapple, brownie and a sea salt and caramel sauce	7.50
Dame Blanche Vanilla ice cream with warm chocolate sauce and whipped cream	7.00
Milk tart South African, slightly sweet milk tart with a crispy base, a scoop of cinnamon ice cream and honey sauce	7.00
Crème brûlée Crème anglaise with vanilla from Madagascar covered with a layer of caramelised sugar	6.00
<b>Sorbet</b> Three different flavours of fruit ice cream with fresh fruit and f orest fruit coulis	8.50

### DJAMBO MENU



— STARTERS — STARTERS	
Organic tomato soup	4.20
Tomato soup with meatballs and a bread roll	
'Vegetable garden' (tomatoes, cucumber and sweet pepper) Vegetables with yoghurt-ginger dip and cocktail sauce	3.60
MAIN COURSES	
Vegan hotdog	6.50
Vegan hotdog with tomato salsa and coleslaw	0.00
Zebra pasta (black and white tagliatelle)	7.50
Pasta with fresh vegetables, mushrooms, basil and cream sauce	
Organic frikandel and fries	6.00
Minced-meat hotdog served with home-made apple compote and mayonnaise	
Free-range chicken nuggets and fries	6.00
Served with home-made apple compote and mayonnaise	
Organic beef croquette and fries	6.00
Served with home-made apple compote and mayonnaise	
Poffertjes	6.50
Tiny pancakes served with powdered sugar and butter	
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Strained yoghurt with lime	3.60
Strained yoghurt with fruit and strawberry sauce	0.00
Djambo ice cream	5.00
Vanilla ice cream in an animal cup with strawberry sauce and	
disco sprinkles (you can take the cup home with you)	

Almost all dishes contain allergens. If you have an allergy, please let us know and we will put a meal together for you that you can enjoy.