

### Dining on the Serengeti savannah

Welcome to restaurant Moto, where the fire is always burning and delicious smells from the kitchen greet you. Moto is the African word for fire. Take a seat by the crackling fire and discover the beautiful views of the vast Serengeti savannah while the chefs surprise you with specialities from the grill.

As the fire slowly heats up and the smoke rises, you can relax and reflect back on the day's adventures. The chefs are passionate about preparing the tastiest dishes, from succulent meat dishes to grilled vegetables and authentic African specialities.

Indulge your taste buds, enjoy the sunset on the savannah and chat about the day's adventures.

See, smell, taste and experience safari like never before.



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. That is why 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.



### **Starters**

Pull apart bread ♥ Floor-baked sourdough roll   lightly salted butter   aioli	7.8	Seasonal salad ♥ Salsa verde   cucumber   avocado   apple	13.5
Pâté of venison Pistachio   compote of southern fruits and orange	12.5	Herring tartare Page Red beetroot   apples   dressing   sweet and sour vegetables	12.5
Taste of Afrika Biltong   dried lamb sausage   North African Harissa dip   crisp   Ras el Hanout seasoning	12.5	Curry fish Fresh salad   Victoria perch   marinated pineapple   curry dressing	13.5
Beef carpaccio Pesto   truffle mayonnaise   pine nuts   Parmesan cheese	14.5	Organic tomato soup V Herb oil   bread	7.6

Tip from the chef:





# **Main Courses**

All courses are served with chips

<b>Boboti</b> South African meat dish   couscous   banana chips	18.5	<b>Dorade</b> Candied fennel   diced potatoes   white wine sauce	24
Zebra pasta (black and white ribbon pasta) ♥ Truffle sauce   mushrooms   bell peppers   vine tomatoes   Parmesan cheese	17	Beef burger from the grill Brioche bun   bacon bits   Cheddar   BBQ sauce   Potato wedges Supplement double burger	19.5
Salad falafel ♥ Sweet and sour red onion   yoghurt-garlic dressing	17	Redfish Sweet potato   mixed vegetables   creamy fish sauce	25
Rump steak Vegetable mix   red wine sauce	27.5	Vegetable curry Vegan Floor-baked sourdough roll   curry of various seasonal vegetables	17.5
Guinea fowl Grilled vegetables   creamy cognac sauce	25		

### SIDE DISHES

Fresh chips	4.5
Vegetables of the season	4.5
Potato wedges (skin on)	4.5
Fresh salad	4.5





# Desserts

South African malva Pudding De Whisky sauce   vanilla sauce	9
Dame Blanche Vanilla ice cream   hot chocolate sauce   whipped cream	8.5
Milk tartlet Cinnamon ice cream   honey sauce   crumble	8.5
<b>Crème brûlée</b> Crème anglaise   vanilla from Madagascar   caramelised sugar coating	8
Parfait with cardamom	8.5



#### **Starters Desserts** Organic tomato soup 🏏 Red fruit soup 6 Vanille ice cream | merengue With or without meatballs | bread 7.5 6 Djambo ice cream 'Vegetable garden' 🛂 Vanilla ice cream in an animal Tomatoes | cucumber | pepper | cup | strawberry sauce | smarties | yoghurt-ginger dip | cockail sauce whipped cream (You can take the cup home) Main courses Hotdog **У** 9.5 Tomato salsa | coleslaw 10 'Zebrapasta' (black and white ribbon pasta) 🦞 Fresh vegetables | cream sauce | Parmesan cheese Free-range chicken nuggets Fries | homemade apple compote | mayonnaise Organic beef croquette Fries | homemade apple compote | mayonnaise

Almost all dishes contain allergens. Do you have an allergy? Let us know. We will gladly help you to make your choice.

Poffertjes >

Icing sugar | buttercream



8

# **Lunch dishes**

<b>Organic tomato soup </b> ♥ Herb oil   bread	7.6	Carpaccio on bread  Miller loaf (white or brown)    homemade pesto   truffle  mayonnaise   pine nuts   Parmesan	14.5
Dikke Mik healthy ♥ Miller loaf (white or brown)   cheese   boiled egg   fresh herbs   pumpkin		cheese	
seeds		Bagel with smoked salmon salad  Dill cream cheese   capers	13
Organic burgundy beef croquettes	12		
Miller loaf (white or brown)   fine mustard		<b>Uitsmijter (fried eggs) </b> ✓  Miller loaf (white or brown)   three fried eggs   choice of ham, cheese or ham/cheese	12.5
Dutch shrimp croquettes	17.5		
Miller loaf (white or brown)   Moto sauce (spicy mayonnaise with chilli and ginger)		<b>Hotdog ♥</b> Tomato salsa   coleslaw	9.5
Seasonal salad ♥ Salsa verde   cucumber   avocado   apple	14	Beef burger from the grill Brioche bun   bacon bits   Cheddar   BBQ sauce   fries Supplement double burger	19.5
Pita Falafel ♥ VEGAN OPTION  Grilled vegetables   lettuce   garlic	14.5		

We serve lunch between 12:00 and 16:00.

sauce



<b>Organic tomato soup </b> ♥ Herb oil   bread	6	Poffertjes ♥ Icing sugar   buttercream	8
<b>Hotdog ♥</b> Tomato salsa   coleslaw	9.5	Djambo ice cream  Vanilla ice cream in an animal  cup   strawberry sauce   smarties    whipped cream (You can take the	7.5
Croque-monsieur Choice of ham, cheese or ham/cheese	6.7	cup home)	
Free-range chicken nuggets Fries   homemade apple compote   mayonnaise	9		
Organic beef croquette Fries   homemade apple compote   mayonnaise	9		

