

Bread for approx. 2 people ✓	6,20
<i>Stone floor-baked, crunchy roll served with lightly salted butter and homemade aioli</i>	
Croquette balls	7,20
<i>Six beef croquette balls with smooth Zaanse mustard</i>	
Cheese croquette balls ✓	7,50
<i>Six deep-fried croquette balls filled with Emmentaler, Gruyère and Parmesan cheese, served with mustard mayonnaise</i>	
Mixed nuts ✓	
<i>Small (for approx. 2 persons)</i>	2,50
<i>Large (for approx. 4 persons)</i>	4,00
Green and black olives ✓	
<i>Small (for approx. 2 persons)</i>	3,50
<i>Large (for approx. 4 persons)</i>	5,00
Cheese cubes for approx. 2 people ✓	7,50
<i>Blocks of Dutch semi-aged farmer's cheese from the Ruurhoeve in Hoogeloon, served with apple syrup</i>	
Sausage for approx. 2 people	7,00
<i>Smoked pork sausage and beef and garlic sausage from the Walhoeve in Goirle, served with mustard</i>	
Cheese and sausage platter for approx. 2 people	8,00
<i>Selection of Dutch farmers' cheese from the Ruurhoeve and sausages from the Walhoeve, served with mustard and apple syrup</i>	

*Snacks are served every day between midday and 5 pm
& between 8 pm and 9:30 pm.*

*Almost all dishes contain allergens. Do you have an allergy?
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. 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.



LUNCH MENU





LUNCH DISHES

12 PM TILL 4 PM

Organic tomato soup 	6,70
<i>Tomato soup served with herb oil and bread</i>	
Dikke Mik salad sandwich 	6,50
<i>Freshly sliced miller's bread (white or brown) with cheese, boiled egg, fresh herbs and pumpkin seeds</i>	
Hearty beef croquettes	10,50
<i>Miller's bread (white or brown) with two organic beef croquettes and smooth mustard</i>	
Dutch shrimp croquettes	15,00
<i>Miller's bread (white or brown) with two shrimp croquettes and Moto sauce (spicy mayonnaise with chilli pepper and ginger)</i>	
Caprese Salad 	15,30
<i>Rocket with mozzarella balls, cherry tomatoes, basil oil and pine nuts</i>	
Carpaccio sandwich	13,00
<i>Thinly sliced carpaccio on white or brown miller's bread with homemade pesto, truffle mayonnaise, pine nuts and Parmesan cheese</i>	
Bagel with smoked salmon	13,00
<i>Crispy bagel with smoked salmon, dill cream cheese and rocket</i>	
Fried eggs on bread (vegetarian option also available)	10,50
<i>Three fried eggs on miller's bread (white or brown), with a choice of ham and/or cheese</i>	
Hotdog (vegetarian)	7,40
<i>Hotdog with tomatoes salsa and cabbage salad</i>	
Grilled burger	18,50
<i>Beef burger from the grill, brioche bun with fried bacon and cheddar, served with BBQ sauce and chips</i>	
Supplement double hamburger	8,00
Milk tart	8,00
<i>South African, slightly sweet milk tart with a crispy base, a scoop of cinnamon ice cream and honey sauce</i>	

KID'S LUNCH DISHES

Mini bowl of organic tomato soup  <i>with or without meatballs</i>	5,70
Burgundian, organic beef croquette, <i>served with chips and mayonnaise</i>	7,00
12 tiny pancakes <i>with powdered sugar and butter</i> 	7,50
Djambo grilled cheese sandwich of white or brown bread  <i>with ham and/or cheese and served with ketchup</i>	5,00
Djambo ice cream <i>Vanilla ice cream in an animal cup with strawberry sauce and Smarties (you can take the cup home with you)</i>	6,50

DESSERTS

Mini Donuts <i>(3 pieces)</i>	3,00
Muffin	3,00
Apple Pie	3,50
Chocolate tart	3,70
Carrot Cake	4,20
Whipped cream	0,50
Ben en Jerry's <i>(100 ml)</i>	3,50
<i>Cookie Dough Strawberry Cheesecake Caramel Chew Chew Fudge Brownie (Dairy free)</i>	

DINNER MENU



STARTERS

Bread for approx. 2 people ✓	6,20
<i>Stone floor-baked, crunchy, sourdough roll served with lightly salted butter and homemade aioli</i>	
Organic tomato soup ✓	6,70
<i>Tomato soup with herb oil and bread</i>	
Curry fish	12,50
<i>Refreshing salad, Victoria perch, marinated pineapple and curry dressing</i>	
Carpaccio	13,00
<i>Beef carpaccio, pesto, truffle mayonnaise, pine nuts and grated Parmesan cheese</i>	
Salad of red beetroot and goat cheese ✓	10,70
<i>Goat cheese from Etten-Leur, honey dressing, mixed nuts and beetroot</i>	
Biltong	12,30
<i>South African speciality, dried beef with a compote of red cabbage</i>	
Supplement baked mealworm	2,00

MAIN COURSES

All main courses are served with chips

Bobotie	16,00
<i>South African oven-baked mince served with couscous and banana crisps</i>	
Zebra pasta 	14,50
<i>Black and white ribbon pasta with truffle sauce, fried mushrooms, bell pepper, vine tomatoes and grated Parmesan cheese</i>	
Grilled burger	18,50
<i>Beef burger from the grill, brioche bun with fried bacon and cheddar, served with BBQ sauce and chips</i>	
Supplement double hamburger	8,00
Main Course Salads	15,00
<i>Seasonal salad, with lime marinated chicken, Eastern dressing</i>	
Supplement mealworms	2,00
Potjikos	23,50
<i>Lamb stew with chunky vegetables, served in a roll</i>	
Ostrich*	34,50
<i>Grilled Ostrich steak with baked celeriac, pommes pont neuf and rooibos sauce</i>	
<i>*Exclusive dish; please ask our staff for availability</i>	
Steak	24,50
<i>Grilled rumpsteak (200 grams) served with carrot, celeriac and parsnip, a sea-salted jacket potato and red wine sauce</i>	
Short ribs	26,50
<i>Beef ribs from the grill with refreshing raw chopped vegetables and rosemary mayonnaise</i>	
Sea bream	20,50
<i>Sea bream fillet with candied fennel, potato cubes and white wine sauce</i>	
Salmon	24,70
<i>Roasted salmon with couscous, pak choi, nuts and curry sauce</i>	
Vegetable curry  (vegan)	16,50
<i>An 'Abdij' sourdough roll filled with a curry of various seasonal vegetables</i>	
Guinea fowl	20,50
<i>Fried guinea fowl suprême</i>	

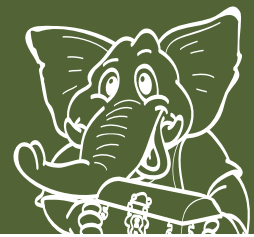
SIDE DISHES

Dish of seasonal vegetables	4,00
Dish of potato wedges	3,00
Dish of refreshing salad	3,00

DESSERTS

Malva pudding cake	8,50
<i>South African Malva pudding cake with a South African whisky sauce</i>	
Dame Blanche	8,00
<i>Vanilla ice cream with warm chocolate sauce and whipped cream</i>	
Milk tart	8,00
<i>South African, slightly sweet milk tart with a crispy base, a scoop of cinnamon ice cream and honey sauce</i>	
Crème Brûlée	7,00
<i>Crème anglaise with vanilla from Madagascar covered with a layer of caramelised sugar</i>	
Pannacotta	8,80
<i>Citrus fruit, orange gel and white chocolate</i>	

DJAMBO MENU



STARTERS

Organic tomato soup	5,70
<i>Tomato soup with meatballs and a bread roll</i>	
'Vegetable garden' (tomatoes, cucumber and bell pepper) ✓	4,20
<i>Vegetables with yoghurt-ginger dip and cocktail sauce</i>	

MAIN COURSES

Hotdog	7,50
<i>Hotdog with tomato salsa and coleslaw</i>	
Zebra pasta (black and white ribbon pasta) ✓	8,50
<i>Pasta with fresh vegetables, mushrooms, basil and cream sauce</i>	
Free-range chicken nuggets and chips	7,00
<i>Served with homemade apple compote and mayonnaise</i>	
Organic beef croquette and chips	7,00
<i>Served with homemade apple compote and mayonnaise</i>	
Tiny pancakes ✓	7,50
<i>Served with powdered sugar and butter</i>	

DESSERT

Pannacotta	4,80
<i>With citrus fruit</i>	
Djambo ice cream	6,50
<i>Vanilla ice cream in an animal cup with strawberry sauce and Smarties (you can take the cup home with you)</i>	

*Almost all dishes contain allergens. Do you have an allergy?
Please let us know. Then we will put together a delicious meal for you without
allergens.*