























SENTRO SELECTION

 Grey shrimp croquettes Croquettes de crevettes grises Grijze garnaalkroketten	24€	
 White Belgian asparagus with Kriek vinegar, herb salad Asperges blanches belges, vinaigre à la Kriek, salade d'herbes Witte belgische asperges met Kriekazijn, kruiden sla	27€	
 Mussels fries Moules frites Mosselen met frieten	28€	
Small fillets of sole meunière, artichoke, coriander Goujonettes de sole meunière, artichaut, coriandre Gepaneerde tongfiletjes, artisjok, koriander	34€	
Ribeye matured 10 days, mustard condiment Ribeye mûré 10 jours, condiment moutardé Ribeye 10 dagen gerijpt, mosterdsaus	36€	
 Parmentier of endives and beef cheeks Parmentier de chicons et joue de boeuf Parmentier van witloof en runderwang	28€	
 BRXL Burger - Spinach, endive, grain mustard (beef or plant-based) BRXL Burger - Épinards, chicons, moutarde en grain (boeuf ou végétal) BRXL Burger - Spinazie, witloof, graanmosterd (rund of plantaardig)	23€	
 BRXL frites	6€	
 BRXL salad (endive, apple, walnuts) BRXL salade (chicons, pommes, noix) BRXL salade (witloof, appel, walnoten)	9€	
 Rigatoni, green asparagus, basil, fresh goat cheese Rigatoni, asperges vertes, basilic, chèvre frais Rigatoni, groene asperges, basilicum, verse geitenkaas	22€	
 Cheese platter Assiette de fromages Kaasplankje	15€	



Sentro signature



Vegetarian









Vegan



Unexpected Encounters

Items with this icon were created with the artist François Coorens, currently exhibited in the hotel.

SWEET SELECTION

- | | | |
|---|-----|---|
|  'Ginkgo' chocolat entremet, vanilla ice cream
Entremet chocolat 'Ginkgo', glace vanille
'Ginkgo' chocolade entrement, vanilleijs | 15€ |  |
|  Strawberries, almonds, lemon, Genoa cake
Fraises, amandes, citron et pain de Gènes
Aardbeien, amandelen, citroen en Genua cake | 14€ |  |
|  Gratinated sabayon 'Pecket', violet ice cream, blackberries
Sabayon gratiné 'Pecket', glace à la violette, mûres
Gegratineerde 'Pecket' sabayon, viooltjesijs, braambessen | 14€ |  |

 Sentro signature  Vegetarian  Vegan

 **Unexpected Encounters**
Items with this icon were created with the artist François Coorens, currently exhibited in the hotel.

Please note that the contents of the courses may vary. Feel free to customize your meal to suit your dietary needs.
If you have food allergies or special dietary requirements, please inform us.
Our chef is adept at preparing vegetarian, vegan, gluten-free, and other special diet dishes.
Also, many of our dishes are perfect for sharing, allowing everyone at your table to enjoy a variety of flavors.

All our rates are in €, inclusive of VAT and service.

JOIN US IN OUR SUSTAINABILITY JOURNEY

Understanding that the food industry contributes significantly to global emissions, we're taking action. Partnering with Klimato, we've updated our menus to guide you towards eco-friendly choices.

UNDERSTANDING OUR CLIMATE LABELS:

Our climate labels categorize meals by their environmental impact. Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal.

CO2e data is provided by our sustainability partner Klimato.



Let's dine consciously and shape a greener future, where we eat with conscience and learn together.
Our chefs and team are committed to this journey of sustainability.

Visit www.klimato.se for more details.