



STARTERS

Seasonal Soup <i>Shrimp bisque, chicon, fresh goat cheese, black bread / Bisque de crevettes grises, chicon, chèvre frais, pain noir / Bisque van grijze garnalen, witloof, verse geitenkaas, zwart brood</i>	14	
Cheese Croquettes <i>Croquettes au fromage, mayonnaise à la truffe, salade d'herbes / Kaaskroketten, truffelmayonaise, kruidensalade</i>	22	
Caesar Salad Cardini <i>With chicken or scampi / salade César avec volaille ou scampi / Caesarsalade met kip of scampi</i>	22	
Seasonal Salad <i>Sucrine, green beans, raspberry, yogurt, pistachio / Sucrine, haricot vert, framboise, yaourt, pistache / Sucrine, groene bonen, framboos, yoghurt, pistache</i>	16	



MAIN COURSES

 Mussels With Fries And Chives Sentro Style <i>Moules avec frites et ciboulette façon Sentro / Mosselen met frieten en bieslook Sentro stijl</i>	28	
Risotto, coloured carrots, almonds, basilicum <i>Risotto, carottes de couleur, amandes, basilic / Risotto met gekleurde wortelen, amandelen en basilicum</i>	26	
Roasted monkfish, chanterelles, candied apples, spring onions <i>Lotte rôtie, girolles, pommes confites, jeunes oignons / Gebraden zeeduivel, cantharellen, gekonfijte appels, lente-uitjes</i>	30	
10-Day Aged Ribeye "Atelier Dierendonck", shallot juice <i>Ribeye mûré 10 jours « Atelier Dierendonck », jus aux échalotes / Ribeye 10 dagen gerijpt "Atelier Dierendonck", sjalottensap</i>	36	
 Spaghetti Carbonara <i>Menapian pork guanciale, pecorino / Guanciale de porc Ménapiens, pecorino / Menapische varkensguanciale, pecorino</i>	24	
BXL Burger (beef or plant-based) <i>Beef or plant-based, spinach, endive, Bruges cheese, grain mustard / Boeuf ou végétal, épinards, chicons, Vieux Bruges, moutarde en grain (boeuf ou végétal) / Rundvlees of plantaardig, spinazie, witloof, Oud Brugge, graanmosterd (rund of plantaardig)</i>	22	
Cheese Platter  <i>Belgian cheeses / Fromages belges / Belgische kazen</i>	16	



Vegetarian



Vegan



Sentro Signature Dishes



Radiant Reflections:
Items with this icon were created together with artist Luca Pertoldi, currently exhibited in the hotel.

All prices are in euros, including VAT and service charge. Allergens information available upon request.

Steakhouse Fries

Potato fries / Frites de pommes de terre / Aardappelfrietjes

6 

Side Salad

Lettuce, tomatoes, cucumber / Laitue, tomates, concombre / Sla, tomaten, komkommer

6 

Sweet Potato Fries

Frites de patate douce / Zoete aardappelfrietjes

7 

Seasonal Veggies

Légumes de saison / Seizoensgroenten

7 

DESSERTS
Dame Blanche

Madagascar vanilla ice cream, hot chocolate / Glace à la vanille de Madagascar, chocolat chaud / Madagaskar vanille-ijs, warme chocolademelk

12 


Café Liégeois

Coffee ice cream, whipped cream, bresilienne / Glace café, chantilly, brésilienne / koffie-ijs, slagroom, brésiennennootjes

12 

Blueberries, blackberries, almonds, amarena ice cream

Myrtilles, mûres, amandes, glace amarena
Bosbessen, bramen, amandelen, amarena ijs

12 

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.



Very low



Low



Medium



High



Very high

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.