

STARTERS

Heirloom tomatoes, di Bufala, red onion, balsamic <i>Tomates anciennes, di Bufala, oignon rouge, balsamique</i> <i>Tomaten van vroeger, di Bufala, rode ui, balsamico</i>	20€	
Veal carpaccio, chanterelles, hazelnuts, Manchego <i>Carpaccio de veau, girolles, noisettes, Manchego</i> <i>Kalfscarpaccio, cantharellen, hazelnoten, Manchego</i>	24€	
Traditional Shrimp Croquettes <i>Croquettes aux crevettes grises</i> <i>Grijze garnaalkroketten</i>	24€	
Cardini Caesar Salad with chicken <i>Cardini Caesar salade volaille</i> <i>Cardini Caesar salade met kip</i>	22€	
Avocado gazpacho, cucumber, poached egg, smoked salmon <i>Gaspacho d'avocat, concombre, œuf poché, saumon fumé</i> <i>Avocadogazpacho, komkommer, gepocheerd ei, gerookte zalm</i>	22€	
Seasonal salad, green beans, walnuts, grapes, Comté <i>Salade de saison, haricots verts, noix, raisins, Comté</i> <i>Seizoenssalade, sperziebonen, walnoten, druiven, Comté</i>	16€	

MAIN COURSES

Mussels Sentro, Fries <i>Moules avec Frites et ciboulette façon Sentro</i> <i>Mosselen Met Frieten En Bieslook Sentro Stijl</i>	30€	
Risotto, confit pepper, aubergine, olives, pine nuts <i>Risotto, confit pepper, aubergine, olives, pine nuts</i> <i>Risotto, gekonfijte paprika, aubergine, olijven, pijnboompitten</i>	27€	
Plaice fillet waterzooi with Belgian white beer <i>Waterzooi de filet de plie à la bière blanche</i> <i>Waterzooi van pladijsfilet met witbier</i>	32€	
Beef Tenderloin, Black Pepper Sauce, Fries <i>Filet pur, sauce au poivre noir, pommes frites</i> <i>Ossenhaas met zwarte pepersaus en frieten</i>	44€	
BRXL Signature Burger (beef or plant-based) <i>Cheddar, lard, oignon caramélisé</i> <i>Cheddar, spek, gekarameliseerde ui</i>	22€	
Rigatoni, Menapii nduja, yellow courgette, Parmesan, almonds <i>Rigatoni, nduja Menapii, courgette jaune, parmesan, amandes</i> <i>Rigatoni, Menapii nduja, gele courgette, Parmezaanse kaas, amandelen</i>	27€	
Beef Stew “Carbonade” cooked with Leffe Beer <i>Carbonnade de bœuf cuisiné à Leffe</i> <i>Rundstoofvlees bereid met Leffe</i>	29€	
Original “Vol-au-vent”, Chicken, Mushrooms <i>Vol au Vent Traditionnel</i> <i>Traditionele vol-au-vent</i>	28€	
Belgian Cheese Platter <i>Assiette de fromages Belges</i> <i>Assortiment van Belgische kazen</i>	17€	

SIDES

BRXL Fries <i>Frites Steakhouse</i> <i>Steakhouse frieten</i>	7€	
BRXL Salad <i>Salade verte/ tomate cerise/ concombre</i> <i>Groene salade met kerstomaten en komkommer</i>	7€	
Sweet Potato Fries <i>Frites de patate douce</i> <i>Zoete aardappelfrieten</i>	7€	
Seasonal garden vegetables <i>Légumes de saison</i> <i>Seizoensgroenten</i>	7€	

DESSERTS

Classic Dame Blanche <i>Dame Blanche - Glace vanille, Chocolat Chaud</i> <i>Dame Blanche – Vanille-ijs, warme chocoladesaus</i>	12€	
Yoghurt crumble, wild berries, blueberry sorbet <i>Crumble au yaourt, fruits des bois, sorbet aux myrtilles</i> <i>Yoghurtcrumble, bosvruchten, bosbessensorbet</i>	14€	
Chocolate cookie, caramel cream, macadamia ice cream <i>Cookie au chocolat, crème caramel, glace au macadamia</i> <i>Chocoladekoekje, karamelcrème, macadamia-ijs</i>	12€	

Sentro Signature Dishes Vegan Vegetarian

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.

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.

