



STARTERS

Bread board (2 persons) ✓ <i>Floor-baked, crusty bread with lightly salted butter and homemade aioli</i>	6,00
Organic tomato soup ✓ <i>Rich tomato soup with herb oil and bread</i>	6,50
Carpaccio <i>Beef carpaccio, pesto, truffle mayonnaise, pine nuts and grated Parmesan cheese</i>	9,50
Moto Bowl <i>Poke Bowl with organic quinoa, pan-fried king prawns, avocado, spring onion, carrot and wasabi mayonnaise</i>	10,00
Salad of red beetroot and goat cheese ✓ <i>Locally sourced goat cheese, honey dressing, mixed nuts and red beetroot</i>	9,50
Dutch 'Pasham' <i>Tilburg speciality of thinly sliced, smoked raw ham served with a fruit compote, flavoured with rooibos tea</i>	10,50

MAIN COURSES

All main courses are served with chips

Boboti	14,50
<i>South African oven-baked mince, served with couscous and banana crisps</i>	
Zebra pasta ✓	12,50
<i>Black and white pasta ribbons with truffle sauce, fried mushrooms, sweet pepper, vine tomatoes and grated Parmesan cheese</i>	
Moto burger	16,50
<i>Grilled beef burger, brioche roll with fried bacon and cheddar. Serves wit BBQ sauce and potato wedges</i>	
Veggie burger ✓	16,50
<i>Fried veggie burger on a pretzel bun with truffle mayonnaise, Brie, baked onions and vegetable crisps</i>	
Satay Moto	16,50
<i>Satay from chicken thigh meat with peanut sauce, cucumber, prawn crackers, onions and fried rice with a fried quail egg</i>	
Moto steak	19,50
<i>Grilled rump steak (200 grams) with ratatouille, a potato baked on sea salt and a red wine sauce</i>	
Short rib	17,50
<i>Beef rib from the grill with refreshing raw vegetable salad and rosemary mayonnaise</i>	
Sea bass	17,50
<i>Sea bass fillet with candied fennel, potato cubes and white wine sauce</i>	
Salmon	19,50
<i>Roasted salmon fillet with couscous, nuts and raisins, fried pak choi and curry sauce</i>	
Vegetable curry ✓ (vegan)	13,00
<i>An 'Abdij' sourdough roll filled with a curry of various seasonal vegetables</i>	
Guinea fowl	19,50
<i>Pan-fried guinea fowl supreme with courgette, peppers, aubergine and cognac sauce</i>	

SIDE DISHES

Small plate of seasonal vegetables	3,50
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DESSERTS

Strained yoghurt with lime	7,50
<i>Strained yoghurt with candied pineapple, chocolate brownie and a sea salt and caramel sauce</i>	
Crème brûlée	6,00
<i>Custard dish with vanilla from Madagascar, covered with a caramelized sugar layer</i>	
Dame Blanche	7,00
<i>Vanilla ice cream with warm chocolate sauce and whipped cream</i>	
Milk tart	7,00
<i>South African, slightly sweet milk tart with a crispy base, a scoop of cinnamon ice cream and honey sauce</i>	
Sorbet	8,50
<i>Three different flavours of fruit ice cream with fresh fruit and forest fruit coulis</i>	

Allergens are found in almost all dishes. Please don't hesitate to report your allergy to us. We are happy to help you, to make your choice.

At Beekse Bergen we show you and let you experience the beauty of nature. In order to protect 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.

HOT DRINKS

Espresso	2,40
Double Espresso	3,50
Coffee	2,50
Cappuccino	2,90
Café au Lait	2,90
Latte Macchiato	2,90
Matcha Latte	2,90
Chai Latte	2,90
Pana Montata <i>Coffee with a big dollop of whipped cream</i>	2,90
Hot chocolate milk with whipped cream <i>Either pure chocolate or milk chocolate flavour</i>	3,30
Pure Leaf thee <i>English Breakfast Earl Grey Green tea Green tea with jasmine Black tea with berries Camomile Black tea with vanilla Rooibos</i>	2,50
Fresh mint tea	3,20
Ginger tea <i>With thyme, honey & lemon</i>	3,20

SPECIAL COFFEES

Irish Coffee <i>Coffee with Jameson Irish Whisky, whipped cream & cane sugar</i>	6,50
Spanish Coffee <i>Coffee with Tia Maria & whipped cream</i>	6,50
Italian Coffee <i>Coffee with Disaronno & whipped cream</i>	6,50
French Coffee <i>Coffee with Grand Marnier & whipped cream</i>	6,50
African Coffee <i>Coffee with Amarula, whipped cream & cinnamon</i>	6,50

DRAUGHT BEERS*

Swinckels 0.25 l / 0.5 l (5.3%)	3,30 / 6,10
La Trappe Witte Trappist 0.3 l / 0.5 l (5.5%)	4,70 / 7,80
La Trappe Blonde Trappist (6.5%)	4,60
Cornet (8.5%)	5,90
Palm (5.2%)	5,10

*Ask for our extensive beer menu for the complete range of beers.

HOUSE WINES*

White wine

Culemborg Sauvignon Blanc
23,50

Glass: 4,50 / Bottle:

South Africa | Western Cape | Sauvignon Blanc
Lively crisp wine. With aromas of citrus and floral notes.

Red wine

Abbotts & Delaunay Merlot
23,50

Glass: 4,50 / Bottle:

France | Roussillon | Merlot
Round, rich taste of dark fruit with ripe tannins and a long aftertaste.

Sweet white wine

Culemborg Moscato
23,50

Glass: 4,50 / Bottle:

South Africa | Western Cape | Muscat
Soft, mildly sweet white wine.

Rosé wine

Culemborg Rosé
23,50

Glass: 4,50 / Bottle:

South Africa | Western Cape | Pinotage, Syrah
The flavour has elegant aromas of red summer fruit with a beautiful fresh dry aftertaste.

*Ask for our extensive wine list for the complete wine assortment.

SOFT DRINKS

Pepsi	2,50
Pepsi Max	2,50
Lipton Ice Tea	2,70
Lipton Ice Tea Green	2,70
Sisi Orange	2,50
7-up	2,50
Sourcy blue (still) (small bottle)	2,50
Sourcy red (sparkling) (small bottle)	2,50
Sourcy blue (still) (0.75 l)	4,80
Sourcy red (sparkling) (0.75 l)	4,80
Royal Club Cassis (blackcurrant)	2,70
Royal Club Tonic	2,50
Royal Club Bitter Lemon	2,50
Royal Club Ginger Ale	2,50
Rivella Light	3,00
Chocomel	2,90
Fristi	2,90
Apple juice	2,90
Fresh orange juice	3,80
Made Blue still water 0.35 l / 0.70 l	2,50 / 4,80
Made Blue sparkling water 0.35 l / 0.70 l	2,50 / 4,80



An estimated 663,000,000 people have no access to clean drinking water. That's why we donate an amount to Made Blue for all the water we serve. Made Blue invests in water projects, so that at least 1,000 times the content of our bottles becomes available in countries with a permanent water shortage.

LIQUEURS

Hendrick's gin (35 cc)	6,20
Gordon dry gin (35 cc)	4,00
Hoppe young Dutch gin (35 cc)	4,00
Jameson whiskey (35 cc)	4,50
Aberfeldy 12 years Highland Single Malt Whisky (35 cc)	8,80
Dalwhinnie 15 years Highland Single Malt Whisky (35 cc)	6,70
Bacardi rum (35 cc)	4,50
Captain Morgan spiced dark rum (35 cc)	5,00
Vodka Smirnoff (35 cc)	4,00
Calvados (35 cc)	4,50
Grand Marnier Cordon Rouge (35 cc)	4,50
Disaronno (35 cc)	4,50
Drambuie (35 cc)	4,50
Cointreau (35 cc)	4,50
Safari (35 cc)	4,00
Malibu (35 cc)	4,50
Licor 43 (35 cc)	4,50
Amarula, South African caramel liqueur by Marula's (35 cc)	4,50
Tia Maria (35 cc)	4,50
Sherry Real Tesoro fino seco (70 cc)	4,70
Sherry Real Tesoro medium dry (70 cc)	4,70
Port Ruby (70 cc)	4,70
Port White (70 cc)	4,70
Martini Bianco (70 cc)	4,70
Martini Rosso (70 cc)	4,70