



BREAKFAST | 09:30-16:00

HOLIE YOGURT BOWL 9

Greek yoghurt, red fruit jam, Holie granola, dark chocolate, and fresh market fruit.

JAM AND BUTTER CROISSANT 4.5

Freshly baked croissant with butter and red berry jam.

OAYEAH PANCAKES 9.5

Fluffy OaYeah pancakes, banana, peanut butter and maple syrup.
Fluffy OaYeah pancakes, red berry jam, yogurt and dark chocolate.

LUNCH | 11:00-16:00 | Fresh Moroccan bread by FES bakery, stuffed with:

THE CLASSIC DAY ONE: CHICKEN ROULADE 12.5

Handcut chicken roulade, madame jeanette piccalilly mayo, masala herbs, lettuce and pickled red onion.

ROAST BEEF 13

Hand-sliced organic roast beef from Hoeve Biesland with, salsa verde pesto cream, lettuce, and pickled red onion.

TUNA 12.5

Fresh homemade tuna salad with capers, finely chopped red onion, and lettuce.
If you like it spicy, let us know and we'll add some jalapeño pepper :).

PULLED CHICKEN 13.5

Mildly spicy oven-baked pulled chicken with Javanese sambal and madame jeanette piccalilly mayo, tomato, lettuce, and pickled red onion.

CHICKEN MEATBALL 13.5

Chicken meatball marinated in sweet soy sauce, served with homemade peanut sauce, lettuce, and pickled red onion.

CECE CAPRESE 13.5

Mozzarella, sliced tomato, homemade salsa verde pesto cream, lettuce and pickled red onion.

TZATZIKI FALAFEL/CHICKEN 12.50

Spiced oven-baked falafel with a generous layer of homemade tzatziki, sliced cucumber, paprika spices, lettuce, and pickled red onion.
chicken option: replace the falafel with seasoned chicken roulade:-)

SWEET

PASTEL DE NATA 3.5

ICECREAM 4.5

HOMEMADE PIE BY BIBI (WEEKENDS) 4.5

HOMEMADE COOKIES 3.5

BANANABREAD 4.5

Do you have a food allergy? Our team is happy to provide you with allergen information.



COFFEE | Ripsnorter

Our coffee beans are carefully selected by Ripsnorter. We use the Delirious Blend for our coffees. You can also choose our rotating specialty bean, feel free to ask our team for the story behind it. Enjoy!

Milk: Organic cow's milk from Hoeve Biesland, oat-, cocosmilk.

Espresso 3.5

Doppio 3.7

Americano 3.8

Cortado 4

Espresso macchiato 4

Cappuccino 4.2

Latte 4.2

Flat white 4.3

PROTEIN SHAKE

Upfront milkshake 7

Strawberry, Banana, Vanilla + if you like, add espresso on top :)

SPECIALS

Matcha 6.5

Espresso tonic 5,5

Iced latte 4.5

Iced americano 4

Chai latte 4.5

Barraquito 8.25

Affogato 5.5

Hot chocolate 4

TEA

Theemaas 4

Jasmin, Ginger Lemon, Earl Grey, Rooibos, Chun mee, Chai

Fresh tea 4

Mint tea

Ginger tea

Orange-cinnamon tea

EXTRA'S

Decaf + 0.5

Syrup + 0.5

Whipped cream + 0.5

To go + 0.2



SOFT DRINKS

Still water small - large 3.8 – 6
Sparkling water small - large 4 - 6
Coca Cola & Zero 3.8
Lipton ice tea 4
Lipton green tea 4
Tonic 3.8
Old Jamaica Ginger Beer 4
Orangina 4
Crodino 4.5
Aranciata Rossa 4
Grapefruit soda 4
Pineapple soda 4
Apple juice 3.8
Chocolate milk 3.8
Freshly squeezed orange juice 4 – 8
Kombucha 6
Homemade ice tea 4.5

BEERS

Birra Moretti 3.5 - 3.95 - 7.9
Oedipus wisseltap 4.5 - 6.5
Paulaner Hefe Weisse 5.75
Affligem Blond 5.75
Birra Moretti Zero 3.85

WINE

Looking for the perfect wine?
Explore our wine list, handpicked
by Platenburg, or ask one of our CECE team
members for their personal favourite :))

APERITIF

Campari Soda 10
Campari Spritz 11
Aperol Spritz 11
Crodino Spritz 0% 10

COCKTAILS

Paloma Lala Tequila 11
Caribbean Freshness 10
Caipirinha 10
Negroni 11
Mimosa 10
Espresso Martini 11
Virgin Cocktail 0% 10
Stëlz (mix) 7

Or ask your bartender for
their signature cocktail. <3

DISTILLED

Salmari 5
Vodka 6
Grogue 6
Gin 6
Limoncello Maria al Monte 6
43 Licor 6
Amaretto 6
Coffee liquor 6
Dark Rum 6
Bacardi 6
Lala Tequila 7

Take a look at the shelf for more :)



WINE LIST

This wine list is a selection of wines from our favourite holiday destinations. The wines have been carefully selected in collaboration with Platenburg, Rotterdam's oldest wine merchant.

SPARKLING

< 0,5% Oddbird Spumante 9 - 45

Glera | Veneto, Italy

Alcohol-free Prosecco. Soft, fresh and bursting with aromas of green apple, pear and grapefruit.

Gasparini Asolo Prosecco Brut 8 - 40

Glera | Veneto, Italy

A dry Prosecco with notes of blossom, ripe apple and melon.

WHITE

L'Arjolle Blanc 6 - 30

Sauvignon blanc, viognier | Côtes de Thôgne

Fresh and vibrant with hints of lime, apple and blossom.

Adega de Monção Vinho Verde 6 - 30

Alvarinho, trjadura | Minho, Portugal

"Green wine" not because of the colour, but because of the lush green region it comes from.

Refreshing and thirst-quenching, with aromas of grapefruit, melon and stone fruit.

Markus Huber Rosenstock 8 - 40

Grüner Veltliner | Traisental, Austria

Fresh, crisp and lightly spicy. Expect aromas of green apple, lemon, anise and a subtle white pepper note.

Notios White 8 - 40

Roditis, moschofilero, assyrtiko | Peloponnese, Greece

Easy drinking and refreshing, with aromas of grapefruit, lime zest and mint.

Bodegas Trensa Mont Clou 7 - 35

Chardonnay | Somontano, Spain

A lightly creamy white from northern Spain. Exotic and expressive, with pineapple and lemon, complemented by subtle notes of toast and vanilla from a short period of oak ageing.

Veiga da Princesa 48

Albariño | Rías Baixas, Spain

Aromas of green apple and lime, with a freshness that almost lets you taste the Atlantic Ocean.



ROSÉ

Abbotts & Delaunay Rosé 7 - 35

Grenache, syrah | Languedoc, France

Pale pink in colour, dry in style, with aromas of wild strawberry, raspberry and watermelon.

ORANGE

L'Arjolle Brut d'Orange 10 - 50

Muscat, viognier | Languedoc, France

A white wine made like a red wine, fermented on its skins. Beautiful amber in colour, dry and aromatic, with notes of apricot, mandarin, nutmeg and orange blossom.

RED

Monte del Frà Bardolino 7 - 35

Corvina | Veneto, Italy

Fruit, fruit and more fruit! A light-bodied red with aromas of strawberry, raspberry and red cherry. Best enjoyed slightly chilled.

Nieuwe Trek 8 - 40

Pinotage | Western Cape, South Africa

An elegant red from Piekenierskloof, South Africa. Expect aromas of plum, blackberry, spice and toasted oak.

Domaine Alary 8 - 40

Syrah, mourvèdre, cinsault, grenache | Vaucluse, France

Rich aromas of dark fruit, black pepper and clove. The palate is soft, smooth and refined.

CECE

BITES

Chicken meatballs with madame jeanette mayonnaise 8.5

Chicken meatballs in soy sauce with homemade peanut sauce 9

Falafel with madame jeanette mayonnaise 9

Green olives 4.5

Dried sausage with black pepper 7.5

Cheese sticks with chili mayonnaise dip 9

Chips 3

Shrimp in filo pastry 9

Ortiz sardines in oil with bread from Fes 9.5

Loaded nachos with pulled chicken or falafel 14.5

Cas & Kas vegan "bitterballen" 9

Karima's Pão de Queijo 9

Bread from Fes with olive oil and homemade tzatziki 7

Manchego from Kaas aan de Maas 9

