

# Moto

See, smell, taste and experience safari like never before.

## Dining on the Serengeti savannah

Welcome to restaurant Moto, where the fire is always burning and delicious smells from the kitchen greet you. Moto is the African word for fire. Take a seat by the crackling fire and discover the beautiful views of the vast Serengeti savannah while the chefs surprise you with specialities from the grill.

As the fire slowly heats up and the smoke rises, you can relax and reflect back on the day's adventures. The chefs are passionate about preparing the tastiest dishes, from succulent meat dishes to grilled vegetables and authentic African specialities.

Indulge your taste buds, enjoy the sunset on the savannah and chat about the day's adventures.

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

*Moto*

## Starters




<b>Pull apart bread</b> 🌱	8.5	<b>Seasonal salad</b> 🌱	14.5
Floor-baked sourdough roll   lightly salted butter   aioli		Salsa verde   cucumber   avocado   apple	
<b>Pâté of venison</b>	13.5	<b>Herring tartare</b> 🍷	13
Pistachio   compote of southern fruits and orange		Red beetroot   apples   dressing   sweet and sour vegetables	
<b>Taste of Afrika</b> 🍷	13.5	<b>Curry fish</b>	14
Biltong   dried lamb sausage   North African Harissa dip   crisp   Ras el Hanout seasoning		Fresh salad   Victoria perch   marinated pineapple   curry dressing	
<b>Beef carpaccio</b>	18	<b>Organic tomato soup</b> 🌱	8.5
Pesto   truffle mayonnaise   pine nuts   Parmesan cheese		Herb oil   bread	

Tip from the chef: 🍷

Almost all dishes contain allergens. Do you have an allergy?  
Let us know. We will gladly help you to make your choice.

## Main Courses

All courses are served with chips

<b>Boboti</b>	21.5	<b>Dorade</b>	26.5
South African meat dish   couscous   banana chips		Candied fennel   diced potatoes   white wine sauce	
<b>Zebra pasta (black and white ribbon pasta)</b> 	20.5	<b>Beef burger from the grill</b>	22.5
Truffle sauce   mushrooms   bell peppers   vine tomatoes   Parmesan cheese		Brioche bun   bacon bits   Cheddar   BBQ sauce   Potato wedges	
		<b>Supplement double burger</b>	9.9
<b>Salad falafel</b> 	19.5	<b>Pikeperch</b>	26.5
Sweet and sour red onion   yoghurt-garlic dressing		Sweet potato   mixed vegetables   creamy fish sauce	
<b>Rump steak</b>	29.5	<b>Vegetable curry</b>  <small>VEGAN</small>	18.5
Vegetable mix   red wine sauce		Floor-baked sourdough roll   curry of various seasonal vegetables	
<b>Guinea fowl</b>	26.5		
Grilled vegetables   creamy cognac sauce			

### SIDE DISHES

Fresh chips	5
Loaded fries	7.5
Vegetables of the season	5
Potato wedges (skin on)	5
Fresh salad	5

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**African braai**

22.5

Stew | lentils | lamb sausage from the grill

**Slow-cooked beef brisket**

24.5

Potato mousseline | braised leeks |  
red wine sauce

## Desserts

### South African malva Pudding 🍷 10

Whisky sauce | vanilla sauce

### Dame Blanche 10.5

Vanilla ice cream | hot chocolate sauce |  
whipped cream

### Milk tartlet 9.5

Cinnamon ice cream | honey sauce |  
crumble

### Crème brûlée 10.5

Crème anglaise | vanilla from  
Madagascar | caramelised sugar  
coating



### Parfait with cardamom 9.5

Red fruit compote | biscuit | almond





Starters

<b>Organic tomato soup</b> 	7
With or without meatballs   bread	
<b>‘Vegetable garden’</b> 	7.5
Tomatoes   cucumber   pepper   yoghurt-ginger dip   cocktail sauce	

Main courses

<b>Hotdog</b> 	11.5
Tomato salsa   coleslaw	
<b>‘Zebra pasta’ (black and white ribbon pasta)</b> 	12.5
Fresh vegetables   cream sauce   Parmesan cheese	
<b>Free-range chicken nuggets</b>	9.5
Fries   homemade apple compote   mayonnaise	
<b>Organic beef croquette</b>	9.5
Fries   homemade apple compote   mayonnaise	
<b>Poffertjes</b> 	9.5
Icing sugar   buttercream	

Desserts

<b>Red fruit soup</b>	7.5
Vanilla ice cream   merengue	
<b>Ice cream in a surprise cup</b>	8.5
Vanilla ice cream in a surprise cup   strawberry sauce   smarties   whipped cream (You can take the cup home)	

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## Lunch dishes

<b>Organic tomato soup</b> 	8.5
Herb oil   bread	
<b>Dikke Mik healthy</b> 	10.5
Miller loaf (white or brown)   cheese   boiled egg   fresh herbs   pumpkin seeds	
<b>Organic burgundy beef croquettes</b>	13.5
Miller loaf (white or brown)   fine mustard	
<b>Dutch shrimp croquettes</b>	19.5
Miller loaf (white or brown)   Moto sauce (spicy mayonnaise with chilli and ginger)	
<b>Seasonal salad</b> 	17.5
Salsa verde   cucumber   avocado   apple	
<b>Pita Falafel</b>  <b>VEGAN OPTION</b>	16.5
Grilled vegetables   lettuce   garlic sauce	
<b>Carpaccio on bread</b>	18
Miller loaf (white or brown)   homemade pesto   truffle mayonnaise   pine nuts   Parmesan cheese	
<b>Bagel with smoked salmon salad</b>	14.5
Dill cream cheese   capers	
<b>Uitsmijter (fried eggs)</b> 	14.5
Miller loaf (white or brown)   three fried eggs   choice of ham, cheese or ham/cheese	
<b>Hot dog</b> 	11.5
Tomato salsa   coleslaw	
<b>Beef burger from the grill</b>	22.5
Brioche bun   bacon bits   Cheddar   BBQ sauce   fries	
<b>Supplement double burger</b>	9.9

We serve lunch between 12:00 and 16:00.

Almost all dishes contain allergens. Do you have an allergy? Let us know. We will gladly help you to make your choice.



## Snacks menu

<b>Pull apart bread</b> 🌱	8.5
Floor-baked sourdough roll   lightly salted butter   aioli	
<b>Bitterballs*</b> (6 pieces)	9.5
Fine Mustard	
<b>Cheese bitterballs*</b> 🌱 (6 pieces)	9.5
Emmental   Gruyère   Parmesan cheese   mustard mayonnaise	
<b>Mixed nuts</b> 🌱	5.5
<b>Green and black olives</b> 🌱	11
<b>Cheese cubes</b> 🌱	9.9
Dutch farmhouse cheese from the Ruurhoeve in Hoogeloon   apple syrup	
<b>Sausage board</b>	9.5
Smoked pork sausage and garlic beef sausage from the Walhoeve in Goirle   mustard	
<b>Cheese and sausage board</b>	13.5
Dutch farmhouse cheese from the Ruurhoeve in Hoogeloon   Various sausages from the Walhoeve in Goirle   apple syrup	

*\*Crispy deep-fried balls with a beef or cheese filling.*

*Snacks are served every day between 12:00 and 21:00.*

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