

Menu Chez l'Hôte

We at restaurant Chez l'Hôte work exclusively with fresh homemade products. Our kitchen brigade is inspired by what the season and the market has to offer us. Because we use these types of products, it is possible that some dishes may differ.

At Chez l'Hôte we want to offer you as a guest the opportunity to experience as many dishes from us as possible. We therefore offer you the opportunity to order various types of menus or a la carte from our menu.

Chez aperitif snacks

6 oyster | blood orange | Jack Daniels
19.50

6 oysters | shallot | Merlot vinegar | pepper
19.50

3/6 shrimp croquette
6/11

3/6 Rendang croquette
6/11

SURPRISE MENU

3 course surprise menu | 41 3
course wine pairing | 22.50

4 course surprise menu | 48.50 4
course wine package | 28

5 course surprise menu | 58 5
course wine pairing | 34

6 course surprise menu | 66.50 6
course wine package | 40

7 course surprise menu | 76 7-
course wine package | 46

CHEZ LOBSTER MENU

Half Lobster | garlic | Ricard

†

Scampis | bean sprouts | bok choy | Thai curry

†

half lobster | shellfish sauce | seasonal vegetables

†

Sweet dessert of your choice

Or

5 types of Cheese with fig bread and fruit chutney
(*supplement cheese 4,-*)

62.50

A LA CARTE

APPETIZER

Goat cheese from the Bokkensprong | fennel | granite green herbs |
honey | Granny Smith
14

duck liver | homemade brioche | apple compote 19.50

Carpaccio | Reypenaer | truffle cream | celeriac | arugula
(Fresh summer truffle supplement 3)
14.50

Marinated tuna | lime | lettuce | crème fraîche | cucumber
15

A LA CARTE

INTERMEDIATES

Chicory tarte tatin | Liver pork belly | sauce five spices | orange

14

scampi | Thai curry sauce | bok choy | bean sprouts

14.50

mackerel | tomyum | tomato | Thai basil | lotus

14

A LA CARTE

MAIN DISHES

beef | Stroganoff 2.0 | rice † gravy of smoked paprika
26

haddock | fennel | green asparagus | pasta
foamy garlic Ricard sauce | 26

Tournedos | seasonal vegetables | truffle gravy
(Fresh summer truffle supplement 3)
33.50

Parmesan | green asparagus | garden herbs risotto | fennel |
sauce of garlic and Ricard
25

A LA CARTE

DESSERTS

Rum baba | mango | coconut | white chocolate 11

5 different types of cheese | Fig bread | chutney
15

Special chocolate frikandel | fruit curry | champagne
outings 12