

Menu Chez l'Hôte

Chez l'Hôte works exclusively with fresh homemade products.

Our kitchen brigade is inspired by what the season and the market have to offer. Due to the use of fresh products, the menu may vary.

We are happy to take you on a culinary journey at Chez l'Hôte. That is why we have put together our Chez moments for you.

A menu that can be expanded to 7 moments.

Chez aperitif snacks

6 oysters | blood orange | Jack Daniel's 19.50

6 oysters | shallot | Merlot vinegar | pepper
19.50

3/6 shrimp croquette 6/11

3/6 Rendang croquette
6/11

Chez moments

Tuna tartare | black bean foam | rice|radish [1]

Zander| unagi |shiitake |carrot and leek julienne |dashi [2]

Scampi | Thai curry sauce | bok choy | bean sprouts [3]

Chicory tarte tatin | Livar pork belly| five spices | orange [4]

Duck| chicory | sweet potato | dim sum| hoisin gravy[5]

Caramel| pear| coffee drinks [6]

5 different kinds of cheeses | Fig bread| chutney[7]

3 Chez moments [1][5][6]	45
4 Chez moments [1][2][5][6]	54
5 Chez moments [1][2][3][5][6]	65
6 Chez moments [1][2][3][4][5][6]	76
7 Chez moments [1][2][3][4][5][6][7]	84

Cheese instead of Dessert 6
supplement If you choose another dish, a supplement of 4.50 will be added

LOBSTERS 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 6*)

68

A LA CARTE

APPETIZER

Pumpkin |soy| vadouvan| avocado| chives 15.50

Tuna tartare | black bean foam | rice| radish 16.50

Carpaccio | Parmesan| truffle | marinated tomato |
Arugula

A LA CARTE

INTERMEDIATE DISHES

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

16.50

Scampi | Thai curry sauce | bok choy | bean sprouts

16.50

Zander| unagi |shiitake |carrot and leek julienne |dashi beureblanc

16.50

A LA CARTE

MAIN DISHES

Duck | chicory | sweet potato | dim sum | gravy flavored with hoisin

26.50

Sea bass | kimchi | shi itake | celeriac | lemon grass sauce 27

Tournedos | season vegetables | creamy sauce of pepper and cognac

37

Springroll | kimchi | sweet potato | root ginger

23.50

A LA CARTE

DESSERTS

Caramel| pear | coffee sip 12.50

5 different kinds of cheeses | Fig bread| chutney 16

Frikandel special of chocolate | fruit curry | champagne
outings 14