

Menu Chez l'Hêtre

Chez l'Hêtre 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'Hêtre. That is why we have put together our Chez moments for you.

Because every dish is a Chez moment.

Do we have a menu that can be expanded to 7 moments.

If you have allergies, pay attention to the following icons next to the dishes, they indicate which allergies the dishes contain.



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

Beef tartar |bbq celeriac |egg yolk|katsuobushi|sea lettuce [1]



scallop| beets| falafel |Granny Smith| smoked butter [2]



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



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



Tenderloin |red onion compote| parsnip|green asparagus |red port gravy[5]



waffle| white chocolate | sea buckthorn | tarragon [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, we charge a supplement of 4.50

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*)



A LA CARTE

APPETIZER

Pumpkin |soy| vadouvan| avocado| chives 15.50



Gravadlax |cream cheese | fennel| radish| dill sorbet



4.50 pm

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



scallop| beets| falafel |Granny Smith| smoked butter



16.50

A LA CARTE

MAIN DISHES

Tournedos|red onion compote| parsnip|green asparagus | red port gravy



37,-

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



27

Veal loin | veal sweetbread | seasonal vegetables | gravy with
beech mushroom



32

Cabbage rendang| haricot vert |sweet potato| Ginger sauce



23.50

A LA CARTE

DESSERTS

waffle | white chocolate | sea buckthorn berry | tarragon



12.50

5 different kinds of cheeses | Fig bread | chutney 16



Frikandel special of chocolate | fruit curry | champagne
outings



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