

Bites

Oyster Creuses no 3

3 pieces

Gratiné | ponzu soy

12

Oyster Creuses no 3

3 pieces

shallot | Merlot vinegar | black pepper

10.50

Royal Belgian oscietra caviar 10gr

Blini | creme fraiche | chives

35

Shrimp croquette

3 pieces

6.95

Rendang croquette

3 pieces

6.50

Menu at l'Hêtre

At Chez l'Hêtre we offer a unique culinary experience with fresh, seasonal products. Let yourself be surprised by our Chez Moments menu, specially composed with 3 to 7 dishes, each a unique moment of enjoyment. For groups of six people or more we serve this menu, with à la carte not available. Changes are possible, and we ensure that the menu perfectly matches your wishes and those of your guests, although this may incur additional costs.

Do you have any allergies or specific preferences? Let us know, and our team will be ready to meet your needs.

Enjoy an unforgettable experience at Chez l'Hêtre, where every moment is a culinary highlight!

Chez moments

Smoked salmon | leek | beetroot | dill | yogurt | [1]

Redfish | parsnip | carrot | watercress | saffron [2]

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

Roleaux pheasant | sauerkraut | apple | mustard [4]

Deer | red cabbage | sprouts | stew | gingerbread | cassis | [5]

Banana | waffle | caramel | pecan nut [6]

5 different types of cheeses | fig bread | chutney [7]

3 Chez moments [1][5][6]	49.90
4 Chez moments [1][2][5][6]	59.90
5 Chez moments [1][2][3][5][6]	65.95
6 Chez moments [1][2][3][4][5][6]	82.50
7 Chez moments [1][2][3][4][5][6][7]	90.90

Cheese instead of Dessert 6.95 supplement

If you choose a different dish from the menu, a surcharge may apply.

LOBSTER MENU

Half Lobster [1]

garlic | Ricard | salad

Crayfish Bisque [2]

Rouille | crayfish | chives

Prawns [3]

Paksoi | bean sprouts | Thai Curry

Half lobster [4]

shellfish sauce | seasonal vegetables

Sweet dessert [5]

Optional

Or

Cheese

5 types of cheese with fig bread and fruit chutney

3-course[1][4][5] 69

4-course [1][2][4][5] 76.50

5-course[1][2][3][4][5] 86.95

Cheese instead of Dessert 6.95 supplement

If you choose a different dish from the menu, a surcharge may apply

A LA CARTE

STARTERS

Buratta

Tomato compote | basil ice cream | aceto | almond

15.95

Smoked salmon

Leek | beetroot | dill | yoghurt

16,95

Carpaccio

Parmesan | truffle | marinated tomato | arugula

16,95

Wild pate

Red onion | chives | aceto

17.50

A LA CARTE

INTERMEDIATE COURSES

Roleaux pheasant

Sauerkraut | apple | mustard

19,95

Prawns (classic)

Thai curry sauce | bok choy | bean sprouts

17.50

Redfish

Parsnip | carrot | watercress | saffron

16,95

Crayfish Bisque

Rouille | crayfish | chives

13.95

A LA CARTE

MAIN COURSES

deer

Red cabbage | Brussels sprouts | stew | gingerbread | crème de cassis

32.50

Cod

Mushrooms | risotto | roasted leek | Ricard sauce

29.50

Tournedos 180gr (classic)

Potato | seasonal vegetables | pepper sauce

34.50

Tarte tatin

Beetroot | goat cheese from Bokkensprong | rocket

27.50

A LA CARTE

DESSERTS

Banana

Waffle | caramel | pecan nut

13.50

Cheese

5 different types of cheese | Fig bread | chutney

16

Special Frikandel (*classic*)

Chocolate | fruit curry | champagne onions

14.65

Friandises

4 pieces

7.95