

# At the drinks

## **Oyster Creuses no 3**

3 pieces

Gratiné | ponzu soy

12

## **Oyster Creuses no 3**

3 pieces

shallot | Merlot vinegar | black pepper

12

## **Shrimp croquette**

3 pieces

7.50

## **Rendang croquette**

3 pieces

7.50

# 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!

# At moments

Smokey beef tartare | tuber | ponzu | shiitake | [1]

Mosaic salmon | nori | radish | dashi to be served white [2]

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

stew | roasted onion | Gruyere | sweetbread croutons [4]

Iberian tasting | hutspot | roasted garlic | [5]

White chocolate | sea buckthorn | coffee | parsnip [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]	67.95
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

## **Lobster Bisque [2]**

Rouille | crayfish | chives

## **Prawns [3]**

Paksoi | bean sprouts | Thai Curry

## **Half lobster [4]**

shellfish sauce | seasonal vegetables

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## **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

16,95

### **Sea bass tartare**

Tuber | ponzu | shiitake

17.50

### **Carpaccio**

Parmesan | truffle | marinated tomato | arugula

16,95

# A LA CARTE

## INTERMEDIATE COURSES

### **Beef stew**

Roasted Onion | Gruyere | Sweetbread Croutons

19,95

### **Prawns** (classic)

Thai curry sauce | bok choy | bean sprouts

17.50

### **Mosaic salmon**

Nori | radish | dashi to be served white

16,95

### **Lobster Bisque**

Rouille | crayfish | chives

13.95

# A LA CARTE

## MAIN COURSES

### **Iberico tasting**

Hutspot | roasted garlic

29.50

### **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

### White chocolate

Sea buckthorn | coffee | parsnip

13.50

### **Cheese**

5 different types of cheese | Fig bread | chutney

16

### **Special Frikandel** ( *classic* )

Chocolate | fruit curry | champagne onions

14.65

### **Friandises**

*from La Féve in Maastricht*

4 pieces

8.95