

## CHEPAS LUNCH

**29 p.p.**

*from 2 people | one choice per table only*

Be surprised by the creativity of our chefs during a delightful 5-course lunch, perfect for sharing. Served with fresh baguette and creamy butter.

Take your time and taste the best of Chefz!

## CHEPAS DINER

**58,50 p.p.**

*one choice per table only*

Enjoy a unique 5-course surprise dinner with your table companions, filled with small dishes made for sharing.

Our chef creates a varied selection of the best dishes from our menu.

Be surprised by everything Chefz has to offer and experience an evening full of flavour!

# Menu

## from our Chef(z)

Let yourself be surprised by our delicious tasting menu, created by our Chefz.

Choose your preferred number of courses and enjoy a culinary night out.

7-course menu	6-course menu	5-course menu	4-course menu
Starter	Starter	Starter	Starter
Soup	Soup	Soup	Intermediate dish
Intermediate dish	Intermediate dish	Intermediate dish	Main course
Spoon	Spoon	Main course	Dessert
Main course	Main course	Dessert	
Cheese platter	Dessert		
Dessert			
<b>€63,50</b>	<b>€58,50</b>	<b>€53,50</b>	<b>€48,50</b>





## APERITIF

- Bread Basket** 5  
*Butter | olive oil | sea salt | 4 mini rolls*
- Pata Negra** 15  
*Ibérico ham | aged 48 months | 50 grams*
- Classic Oyster** each 4.5  
*Shallot vinaigrette*
- Asian Oyster** ♥ 4.5  
*Soy | spring onion | red chili*
- Caviar** 55  
*Royal Belgian Platinum | 30 grams | blini | chives | crème fraîche*

*Give the gift of a  
wonderful night out...  
Ask about our gift  
cards!*

## BITES 2 SHARE

Sharing a meal starts with our Bites 2 Share!  
Pick your favourites from all our starters, divided into five categories:  
vegetarian, pork, chicken, beef and fish and share with your table.  
Perfect for discovering, tasting and enjoying together.  
Let's share!

### VEGETARIAN

- Bread Basket** 5  
*Butter | olive oil | sea salt | 4 mini rolls*
- Bruschetta** 12  
*Tomato | garlic | onion | parsley | 6 pieces*
- Bruschetta Parmesan** 3  
*Tomato | garlic | onion | parsley | Parmesan | 6 pieces*
- Avocado Tartare** 14  
*Tomato salsa | avocado | soy mayo | filo pastry*
- Gyoza Veggie** 12  
*Chinese vegetables | Sriracha | 4 pieces*
- Bao Bun Veggie** 11  
*Pulled jackfruit | BBQ | sweet & sour | 2 pieces*
- Tempeh Satay** 11  
*Tom kha | prawn crackers | 3 pieces*
- Camembert** ♥ 14  
*Focaccia | thyme | honey | garlic | oven-baked*
- Goat Cheese** 12  
*Filo pastry | honey | walnut | deep-fried*
- Flammkuchen Blue Cheese** 14  
*Nuts | honey | leek | red onion | Emmental | Roquefort*
- Flammkuchen Veggie** 12  
*Green asparagus | tomato | red onion | leek | Emmental*

# BITES 2 SHARE

Also available as a starter



## PORK

**Pata Negra** 15  
*Ibérico | 48-month aged | 50 grams*

**Pork Belly** 14  
*Slow-cooked | Korean style | sweet & sour onion*

**Chorizo Croquette** ♥ 10  
*Homemade | truffle mayo | 4 pieces*

**Flammkuchen Bacon** 12  
*Bacon | red onion | leek | Emmental*

## CHICKEN

**Bao Bun** ♥ 11  
*Pulled chicken | avocado | birria | 2 pieces*

**Chicken Cocktail** 11  
*Soy sauce | sesame | Chinese cabbage | filo pastry*

**Spicy Chicken** 11  
*Crispy | honey | hot sauce*

**Yakitori** 12  
*6 skewers | chicken thigh*

**Gyoza** 12  
*Chicken | Sriracha | 4 pieces*

## BEEF

**Carpaccio** 15  
*(Choice of truffle mayo or pesto)  
Tenderloin | Parmesan | pine nuts | red onion |  
sundried tomato | arugula*

**Steak Tartare** 15  
*Brioche | truffle mayo*

**Roast Beef** 14  
*Picanha | bell pepper salsa | sesame dressing*

**Beef Tataki** 15  
*Wasabi | sesame dressing | crispy onions*

**Albondigas** 12  
*Tomato | minced beef | mildly spicy | 5 pieces*

**Bavette** 14  
*Marinated | spicy lemon sauce*

**Vitello Tartare** ♥ 15  
*Veal | tuna | caper dressing*

**House-Smoked Ribeye** 17  
*Chimichurri | green asparagus*

## FISH

**House-Smoked Salmon** 16  
*Tom kha | pomegranate | Thai basil*

**Scallops** 18  
*Brown butter | herb butter | panko*

**Gambas al Ajillo** 15  
*6 peeled prawns in garlic-chili oil*

**Tuna Sashimi** 17  
*Wasabi | soy | sesame dressing*

**Tuna Tartare** 17  
*Avocado | lime | filo pastry*

**Eel** ♥ 16  
*Quinoa | sushi gel | yuzu | teriyaki*

**Flammkuchen Salmon** 14  
*Salmon | horseradish | leek | Emmental*

**Calamari** 13  
*Lime-garlic*

**Ceviche** 15  
*Scallop | passion fruit | wasabi*

*Sharing is caring ... enjoy together!*

Do you have any allergies? Please let us know! ♥ Our favourites ♻ Veggie



# MAIN COURSES

soups & salads



## MAIN COURSES

All dishes are served with seasonal vegetables.

### MEAT

<b>Tenderloin</b>	33
<i>Beef fillet   180 grams   gravy or pepper sauce</i>	
<b>Rack of Lamb</b> ♥	39
<i>Romesco sauce   500 grams</i>	
<b>Pork Tenderloin</b>	28
<i>Skewer   yoghurt-lime-mint sauce</i>	
<b>Chicken Tikka Masala</b>	25
<i>Chicken thigh   rice</i>	

### FISH

<b>Creamy Fish Casserole</b>	25
<i>Fennel   white wine   Roseval potatoes</i>	
<b>Seabass</b>	27
<i>Mustard-lemon sauce   filleted</i>	
<b>Gamba al Ajillo</b>	29
<i>10 peeled prawns in garlic-chili oil</i>	
<b>Tuna Steak</b>	34
<i>Spicy lemon sauce</i>	
<b>Dover Sole</b> ♥	42
<i>400-500 grams   optional: fried Dutch shrimp +€4</i>	

### SOUPS

<b>Cheese Soup</b>	9
<i>Three types of cheese   basil oil</i>	
<b>Creamy Leek Soup</b>	9
<b>Chef(z)'s Soup</b>	9
<i>Varies regularly</i>	
<b>Soup Trio</b> ♥	10
<i>A little bit of each for when you just can't decide!</i>	

### VEGETARIAN

<b>Risotto</b>	22
<i>Green asparagus   spinach   peas   Parmesan</i>	

<b>Braised Pointed Cabbage</b> ♥	22
<i>Chimichurri   purée</i>	

### MAIN COURSE SALADS

<b>Cajun Chicken</b>	21
<i>Honey mustard   bean sprouts</i>	
<b>Beef Teriyaki</b>	24
<i>Beef fillet   sweet and sour vegetables</i>	
<b>Fish Trio</b> ♥	25
<i>Fresh tuna   prawns   smoked salmon</i>	
<b>Pulled Jackfruit</b>	21
<i>Sweet &amp; sour   BBQ</i>	

Ask about the Chef(z)'s  
changing specials!

Do you have any allergies? Please let us know! ♥ Our favourites ♻ Veggie



# DESSERTS

## after dinner drinks



### DESSERTS

<b>Dame Blanche</b>	9
<i>Vanilla ice cream   whipped cream   warm chocolate sauce</i>	
<b>Chefz Coupe</b>	9
<i>Three scoops of Jacobushoeve ice cream   whipped cream   fresh fruit</i>	
<b>Limoncello Tiramisu</b> ♥	9
<i>Ladyfingers   lemon curd</i>	
<b>Bavarois</b>	9
<i>Coconut milk   mango   raspberry pearls</i>	
<b>Frappé</b>	9
<i>Iced coffee   caramel   vanilla ice cream   whipped cream</i>	
<b>Chefz Cheese Tasting</b> ♥	16
<i>Five cheeses   100 grams   'kletzenbrood' (fruit &amp; nut bread)</i>	

*at Chefz ... every table  
is a place for good times!*

### AFTER DINNER DRINKS

Espresso Martini	9
<i>Espresso   coffee liqueur   vodka</i>	
Limoncello Spoom ♥	10
<i>limoncello   cava   lemon sorbet</i>	

### HOT DRINKS

Coffee   Espresso	3,20
Large Coffee   Double Espresso	5,00
Cappuccino	3,75
Café au Lait	4,00
Latte Macchiato	4,50
	+ flavour shot 0,60
Various Teas	3,20
Fresh Mint Tea	3,75
Fresh Ginger Tea	3,75
Hot Chocolate	3,75
	+ whipped cream 0,60

### SPECIAL COFFEES

*Our special coffees are prepared the classic way, topped with hand-whipped, unsweetened cream!*

Irish Coffee	(Jameson)	9
French Coffee	(Grand Marnier)	9
Italian Coffee	(Amaretto)	9
Spanish Coffee	(Tia Maria of Licor 43)	9
Brabants Coffee	(Schrobbeler)	9
Oosterhouts Coffee	(Kaneellikeur)	9
Chefz Coffee	(Baileys en Kahlua)	9

