

## CHEPAS DINER ♥ 58,50 p.p.

*Available per table only*

Enjoy a unique 5-course surprise dinner together with your table companions, consisting of a variety of small dishes perfect for sharing.

Our chef will put together an extensive selection of the best dishes from our menu for you.

Let yourself be surprised by everything Chefz has to offer and experience a culinary evening to remember!

## SURPRISE MENU by our Chef(z)

Be surprised by a delicious menu, composed by our chefs.  
Choose from different options and enjoy a refined dining experience!

4 courses: *starter, soup, main course, dessert* 48.50

5 courses: *starter, soup, intermediate course, main course, dessert* 55.50



### From June 2026

Together with Tante Margaux, we open the doors of d'Apotheek: a place for private celebrations, intimate dinners, weddings, and special moments. Always with the same hospitality, flavour and attention you are used to from us.

**d'Apotheek: where memories are created and lived. For every moment that counts.**





## AS AN APERITIF

**Bread basket** 7.50  
Butter | olive oil | sea salt | 4 mini rolls

**Focaccia** 6  
Aioli | hummus | 4 pieces

**Pata Negra** 16  
Ibérico | matured 48 months | 50 grams

**Oyster Classic** 4.50  
Shallot vinaigrette

**Oyster Oriental** ❤️ 4.50  
Soy | spring onion | red chili

**Oyster Gratin** 5

**Caviar** 28  
Royal Belgian Platinum | 10 grams | blini | chives | crème fraîche

### Puzzelproeverij

The evenings are getting longer...  
time to puzzle and taste together.

A surprising dinner full of riddles  
and bites to share.

Do you dare?

## BITES 2 SHARE

Sharing a meal starts with our Bites 2 Share!  
Pick your favourites from all our starters, divided into 6 categories:  
vegetarian, pork, chicken, game meat, beef and fish,  
and share with each other.  
Perfect for tasting, exploring and enjoying together.

Let's share! ❤️

## VEGETARIAN 🌱

**Bread basket** 7.50  
Butter | olive oil | sea salt | 4 mini rolls

**Focaccia** 6  
Aioli | hummus | 4 pieces

**Bruschetta** ❤️ 12  
Tomato | garlic | onion | parsley | 6 pieces

**Bruschetta parmesan** 13  
Tomato | garlic | onion | parsley | parmesan | 6 pieces

**Avocado tartare** 14  
Tomato salsa | avocado | soy mayonnaise

**Vegetarian gyoza** 12  
Chinese vegetables | soy mayonnaise | 4 pieces

**Camembert** ❤️ 15  
Focaccia | thyme | honey | garlic

**Goat cheese** 14  
Breaded | cranberry | green asparagus | 3 pieces

**Halloumi** 12  
Rösti | cream cheese | balsamic pearls | 2 pieces

**Flammkuchen blue cheese** 14  
Nuts | honey | leek | red onion | Emmental

**Flammkuchen vegetarian** 12  
Green asparagus | tomato | red onion | leek | Emmental

# BITES 2 SHARE

also available as a starter



## PORK

**Pata Negra** 16  
Ibérico | matured 48 months | 50 grams

**Slow-cooked pork belly** ♥🔥 14  
Soy-wasabi crumble | sweet & sour onion | sriracha

**Chorizo bitterballen** 10  
Homemade | truffle mayonnaise | 4 pieces

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

**Iberico pork cheek** 12  
Red wine | cauliflower purée

## CHICKEN

**Pulled chicken** 12  
Bao bun | avocado | birria | 2 pieces

**Chicken cocktail** 12  
Soy sauce | sesame | Chinese cabbage | wonton

**Spicy chicken** ♥🔥 12  
Crispy | honey | hot sauce

**Yakitori** 10  
Chicken thigh | wasabi mayo | spring onion | 2 pieces

**Chicken gyoza** 12  
Chicken | soy mayonnaise | 4 pieces

## GAME MEAT

**Pâté tasting** ♥ 19.50  
3 varieties | matching compote

**Duck breast** 16  
Smoked | caramelised apple | cauliflower purée

**Venison** 17  
Tataki | ponzu | radish

*Tasting together,  
enjoying together!*

## BEEF

**Carpaccio** ♥ 17  
Ribeye | smoked | truffle oil | green asparagus | pine nuts

**Steak tartare** 15  
Brioche | truffle mayonnaise

**Beef tataki** 16  
Wasabi | soy | sesame dressing

**Vitello tonnato** 14  
Veal | tuna mayonnaise | apple capers

## FISH

**Gravad lax** 15  
Beetroot | dill

**Salmon** 13  
Smoked | rösti | cream cheese | chives | 2 pieces

**Scallops** ♥ 19  
Curry | coconut | cauliflower purée | fried garlic

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

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

**Tuna tartare** 17  
Parmesan sabayon | poached egg | rocket oil

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

**Eel** 18  
Beetroot | horseradish | basil oil

## SIDE DISHES

**Mixed green salad** 6.5  
**Fresh warm vegetables** 6.5  
**Bowl of fries with mayo** 6.0



Do you have any allergies? Please let us know! ♥ Our favourites ♡ Vegetarian 🔥 Spicy



### MAIN COURSES

All main courses are served with seasonal vegetable garnish.

#### MEAT

- Tournedos** 33  
Beef tenderloin | 180 grams |  
jus or stroganoff
- Venison steak** 32  
Truffle jus
- Schnitzel** ❤️ 25  
Viennese style
- Ossobuco** 27
- Satay** 22  
Chicken thigh | mildly spicy | fries or bread

#### FISH

- Fish curry**  
Salmon | cod | halibut | rice
- Swordfish**  
Tomato | capers | oregano
- Gambas al ajillo** 25  
10 peeled prawns in garlic-chili oil
- Salmon** 27  
Lemon | dill
- Dover sole** ❤️ 42  
400-500 grams | optional: fried  
Dutch shrimps +€5

#### VEGETARIAN 🌱

- Risotto** ❤️ 22  
Green asparagus | wild mushrooms |  
spinach | parmesan
- Ravioli**  
Truffle | wild mushrooms | rocket |  
cherry tomato

Also ask about the Chef(z)  
changing suggestions!

#### SOUPS

- Cheese soup** 🌱 9  
Three cheeses | basil oil
- Beef broth** 9  
With vegetable garnish
- Soup of the Chef(z)** 9  
Varies daily
- Soup trio** ❤️ 10  
A little bit of each, for when  
you can't decide

#### MAIN COURSE SALADS

- Spicy chicken** ❤️🔥 24  
Crispy | hot sauce | sriracha
- Beef teriyaki** 26  
Tenderloin | sweet & sour vegetables
- Fish trio** 28  
Fresh tuna | prawns | smoked salmon
- Goat cheese** 23  
Breaded | green asparagus | cranberry

# DESSERTS

## after dinner drinks



### DESSERTS

**Dame blanche** 9  
Vanilla ice cream | warm chocolate sauce |  
whipped cream

**Chefz coupe** 9  
3 scoops of ice cream from Jacobushoeve |  
whipped cream | fresh fruit

**Coffee dessert** 9  
Mascarpone | Bastogne biscuit | chocolate

**Panna cotta** 9  
Cinnamon | salted caramel | candied peanuts

**Gâteau chaud** 9  
Warm chocolate cake with liquid filling

**Chefz cheese tasting** ❤️ 17  
5 cheeses | 100 grams | fruit bread

*At Chefz, every table is  
a place for special moments!*

### AFTER DINNER DRINKS

Espresso Martini 9  
Espresso | coffee liqueur | vodka

Chefz' Scroppino ❤️ 9  
Limoncello | cava | lemon sorbet | vanilla ice cream

### HOT DRINKS

Coffee | Espresso 3,20  
Large coffee | Double espresso 5,00  
Cappuccino 3,75  
Café Latte 4,00  
Latte Macchiato 4,50  
+ flavour shot 0,60  
Tea (various flavours) 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 in the classic way with whipped unsweetened cream!

|                   |                         |   |
|-------------------|-------------------------|---|
| Irish Coffee      | (Jameson)               | 9 |
| French Coffee     | (Grand Marnier)         | 9 |
| Italian Coffee    | (Amaretto)              | 9 |
| Spanish Coffee    | (Tia Maria or Licor 43) | 9 |
| Brabant Coffee    | (Schrobbeler)           | 9 |
| Oosterhout Coffee | (Cinnamon liqueur)      | 9 |
| Chefz Coffee      | (Baileys and Kahlua)    | 9 |



## CHEPAS LUNCH ♥

30 p.p.

From 2 persons |  
available per table only

Let yourself be surprised by the  
creativity of our chefs during a  
delicious 5-course lunch,  
perfect for sharing.  
Served with fresh mini rolls from  
Bakkerij de Jong and butter.

Take your time and **taste**  
the best of Chefz!

## ETAGERE LUNCH per 2 persons

30 p.p.

Tiered stand filled with Vitello Tonnato, house-smoked ribeye and a fish trio of salmon, eel and tuna. Served with fresh mini rolls from Bakkerij de Jong.

## LUNCH PLATTER Served with fresh mini rolls from Bakkerij de Jong

**Meat:** Soup of your choice | homemade chorizo bitterballen |  
focaccia with steak tartare and truffle **18**

**Fish:** Soup of your choice | homemade shrimp bitterballen | focaccia with salmon tartare **20**

**Vegetarian:** Soup of your choice | breaded goat cheese | focaccia with avocado tartare **18**



Did you enjoy your meal? Share the experience  
with someone else! With a Chefz gift card  
you don't just give a meal, but an evening full of flavour,  
cosiness and memories.

Available in any amount, directly at our restaurant.