

# LUNCH

Lunch available between 12:00 and 15:00

With drinks



Served with Panne Calzone, soft and airy Italian bread

**Prosciutto di Parma** ♥ 18  
(also available as a vegetarian option)  
Burrata | pesto | rocket

**Roast Beef** 16  
Picanha | pepper salsa | roasted sesame dressing

**Carpaccio** 18  
Beef tenderloin | truffle | pancetta | pine nuts | Parmesan

**Beef Croquettes** 14  
2 artisan beef croquettes | mustard mayonnaise

**Tuna salad** 14  
homemade | pickled onion | sun-dried tomato

**Vegetable Croquettes** 14  
2 artisan vegetable croquettes | mustard mayonnaise

**Beef Teriyaki** 19  
Beef tenderloin | sweet and sour vegetables

**Spicy Chicken** ♥🔥 16  
Crispy | hot sauce | sriracha

**Salmon** 17  
Smoked | cream cheese | dill | garnish

**Crayfish** ♥ 19  
Lime-wasabi mayonnaise

**Fried eggs** 14  
3 fried eggs | ham | cheese

**Chefz lunch** 19  
soup of choice | brioche beef croquette | brioche roast beef (picanha)

## TASTY WITH DRINKS...

**Mixed Nuts** 2

**Artisan Beef Bitterballen** 9  
8 pieces | homemade mustard mayonnaise

**Homemade Cheese and Spinach Bitterballen** ♥ 9  
8 pieces | crème fraîche

**Mixed Snacks EliteXL** 9  
8 pieces | mayonnaise | chili

**Fried Torpedo Prawns** 9  
8 pieces | chili sauce

**Vlammetjes** 9  
8 pieces | chili sauce

**Loaded Fries Truffle** 9  
Parmesan | bacon | onion | truffle

**Loaded Fries Pulled Chicken** ♥ 12  
Pulled Chicken | spring onion | crispy fried onion | sriracha

## CHEPAS LUNCH ♥ 30 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!

Turn the page  
for our  
Bites 2 Share





## AS AN APERITIF

|  |     |
|--|-----|
| <b>Bread Basket</b><br><i>Butter   olive oil   sea salt   4 mini rolls</i>                 | 7.5 |
| <b>Focaccia</b><br><i>Aioli   hummus   6 pieces</i>  | 6.5 |
| <b>Prosciutto</b><br><i>Italian Parma ham   aged 36 months   80 grams</i>                  | 16  |
| <b>Classic Oyster</b><br><i>Shallot vinaigrette</i>  | 4.5 |
| <b>Asian Oyster</b> ♥<br><i>Soy   spring onion   red chili</i>                             | 4.5 |
| <b>Caviar</b><br><i>Royal Belgian Platinum   10 grams   blini   chives   crème fraîche</i> | 29  |

*Give the gift of a great evening, ask about our gift voucher!*

## BITES 2 SHARE

A cosy meal together with our Bites 2 Share.

Choose your favourites from all our starters, divided into 5 categories: vegetarian, pork, chicken, beef and fish, and share them together. Perfect for tasting, discovering and enjoying together.

Available all day. Let's share! ♥

## VEGETARIAN

|  |     |  |    |
|--|-----|--|----|
| <b>Bread Basket</b><br><i>Butter   olive oil   sea salt   4 mini rolls</i>                   | 7.5 | <b>Camembert</b><br><i>Focaccia   thyme   honey   garlic</i>                                     | 15 |
| <b>Focaccia</b><br><i>Aioli   hummus   6 pieces</i>  | 6.5 | <b>Halloumi</b><br><i>Fried   Parmesan crust   hummus</i>  | 12 |
| <b>Bruschetta</b> ♥<br><i>Tomato   garlic   onion   parsley   6 pieces</i>                   | 12  | <b>Risotto Ball Trio</b><br><i>Tomato-mozzarella   spinach-gorgonzola   mushroom-truffle</i>     | 9  |
| <b>Bruschetta Parmesan</b><br><i>Tomato   garlic   onion   parsley   Parmesan   6 pieces</i> | 13  | <b>Flammkuchen Blue Cheese</b><br><i>Nuts   honey   leek   red onion   Emmentaler</i>            | 14 |
| <b>Burrata</b> ♥<br><i>Green asparagus   peas   walnut   basil oil</i>                       | 14  | <b>Flammkuchen Vegetarian</b><br><i>Green asparagus   tomato   red onion   leek   Emmentaler</i> | 12 |
| <b>Vegetarian Gyoza</b><br><i>Chinese vegetables   soy mayonnaise   4 pieces</i>             | 12  |  |    |

# STARTERS & Bites



## PORK

**Prosciutto** 16  
*Italian Parma ham | aged 36 months | 80 grams*

**Slow-cooked Pork Belly** 14  
*Soy-wasabi crumble | pickled onion | sriracha*

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

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

**Iberico Pork Cheek** 12  
*Orange | thyme | peas | pancetta*

## CHICKEN

**Pulled Chicken** ♥ 12  
*Brioche | birria | sriracha*

**Slow-cooked Chicken Thigh** 12  
*Coconut | mango | crispy rice noodles*

**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*

## BEEF

**Carpaccio** ♥ 16  
*Beef tenderloin | truffle | pancetta | pine nuts | Parmesan*

**Steak Tartare** 16  
*Truffle | egg yolk | cheese crisp*

**Beef Tataki** ♥ 16  
*Wasabi mayonnaise | soy*

**Picanha Roast Beef** 14  
*Pepper salsa | roasted sesame dressing*

*Samen proeven,  
samen genieten!*

## SOUPS

**Cheese Soup** 9  
*3 cheeses | basil oil*

**Tom Yam Kai** 🔥 9  
*Thai chicken soup | lemongrass*

## FISH

**Crayfish** ♥ 16  
*Lime-wasabi mayonnaise | Granny Smith | brioche*

**Tuna Sashimi** 17  
*Wasabi mayonnaise | soy*

**Peeled Prawns** ♥ 16  
*Spiced cream curry | 6 pieces*

**Eel** 18  
*Smoked | mango-chili salsa | lemon-basil mayonnaise*

**Gravad Lax** 15  
*Wasabi-dill cream | lemongrass | ginger*

**Flammkuchen Salmon** 14  
*Salmon | horseradish | leek | Emmentaler | samphire*

**Soup of the Chef(z)** 9  
*Changing selection*

**Soup Trio** ♥ 10  
*A little bit of each because choosing is impossible*





## MEAT

- Tournedos** 34  
*Beef tenderloin | 180 grams | gravy or strong pepper sauce*
- Iberico Secreto** ♥ 32  
*The finest cut of Iberico pork*
- Lamb Fillet** 34  
*Salsa verde*
- Butter Chicken** ♥ 23  
*Rice | mildly spicy*
- Satay** 23  
*Chicken thigh | mildly spicy | fries or bread*

## VEGETARIAN

- Risotto** 23  
*Pesto | burrata | basil oil*
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- ## FISH
- Cod** 🔥 29  
*Red curry | coconut*
  - Sea Bream** 28  
*Filleted | Asian marinade*
  - Peeled Prawns** ♥ 30  
*10 pieces | spiced cream curry*
  - Tuna Steak** 32  
*Salsa verde*
  - Sole** ♥ 42  
*400 to 500 grams | optional: fried crayfish tails +€ 5*

- Ravioli** 23  
*Ricotta | spinach | Parmesan | peas | sage butter*

## MEAL SALADS

- Spicy Chicken** ♥ 🔥 23  
*Crispy | hot sauce | sriracha*
- Beef Teriyaki** 25  
*Beef tenderloin | sweet and sour vegetables*
- Fish Trio** 28  
*Fresh tuna | prawns | smoked salmon*
- Halloumi** 23  
*Sun-dried tomato | balsamic | basil-lemon mayonnaise | walnut*

## CHEPAS DINER ♥ 59,50 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!

## SURPRISE MENU ♥

Let yourself be surprised by a delicious menu, created by our Chefz. Enjoy a culinary evening with your choice of courses.

- 4 courses:** *starter, soup, main course, dessert* 48
- 5 courses:** *starter, soup, sgroppino, main course, dessert* 55
- 6 courses:** *starter, soup, intermediate course, sgroppino, main course, dessert* 60

# DESSERTS

## DESSERTS

### Chefz' Sgroppino ♥

Limoncello | cava | lemon sorbet | ice cream

### Dame Blanche

Ice cream | whipped cream | warm chocolate sauce

### Chefz Coupe

3 scoops of ice cream from De Jacobushoeve | whipped cream | fresh fruit

### Hung Curd

Mango | passion fruit

### Kew Lime Pie ♥

Lime | lemon sorbet

### Eton Mess

Meringue | strawberry | raspberry | pistachio | mascarpone

### Chefz Cheese Tasting

5 cheeses | 100 grams | fruit and nut bread

### Frappé

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

# after dinner drinks



## AFTER DINNER DRINKS

9 Espresso Martini 9  
Espresso | coffee liqueur | vodka

9 Limoncello Spoom ♥ 10  
limoncello | cava | lemon sorbet

## HOT DRINKS

Coffee | Espresso 3,40

Large Coffee | Double Espresso 5,00

Cappuccino 3,90

Café au Lait 4,10

Latte Macchiato 4,50

+ flavour shot 0,60

Various Teas 3,40

Fresh Mint Tea 3,90

Fresh Ginger Tea 3,90

Hot Chocolate 4,00

+ whipped cream 0,60

## SPECIAL COFFEES

7 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

