

**CHOCOLAT**

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LUNCH

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## LUNCH MENU

A warm welcome to restaurant Chocolat. With this, we present to you our lunch menu. We serve 2-, 3-, or 4- course chef's menus as well as several lunch dishes.

If you have any wishes or allergies, please do not hesitate to let us know. We are happy to take these into account.

## LUNCH MENU

Have our chefs surprise you with a two-, three- or four-course menu

**LUNCH MENU · 2 COURSES**

28

Wine Pairing

16

**LUNCH MENU · 3 COURSES**

34

Wine Pairing

24

**LUNCH MENU · 4 COURSES**

45

Wine Pairing

32

\*\* Ask about our daily special\*\*

# CHOCOLAT

LUNCH

## LUNCH DISHES

<b>Chicken Truffle Linguini</b> Parmesan · Arugula · Mushrooms	15
<b>Shrimp Croquettes</b> (fries or toast) Pan · Fried Shrimp · Lime Mayonnaise	16
<b>Sandwich Chocolat</b> (suppl. Foie gras curls €4) Carpaccio · Steak Americain · Egg-truffle	17
<b>Goat's Cheese Salad</b> Brioche · Granny Smith Apple · Beetroot Foam	16
<b>Steak Tartare</b> (suppl. Foie gras curls €4) Fried capers · Poached Egg · Truffle (fries or toast)	16
<b>3 Mini Hamburgers</b> Pancetta · Foie Gras · Cheddar	18
<b>Beef Tataki</b> Noodles · Peanuts · Ketjap	16
<b>Salmon</b> Watercress · Horseradish · Seaweed	18
<b>Bouillabaisse</b> Rouille · Toast	23
<b>Tournedos</b> Mushrooms · Béarnaise · Fries	32

**CHOCOLAT**

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DINNER

# CHOCOLAT

MENU

## CHOCOLAT GASTRONOMIQUE

Let our chefs surprise you with  
a beautiful culinary menu

**GASTRONOMIC MENU · 4 COURSES**

Wine Pairing

54

32

**GASTRONOMIC MENU · 5 COURSES**

Wine Pairing

62

40

**GASTRONOMIC MENU · 6 COURSES**

Wine Pairing

70

48

**GASTRONOMIC MENU · 7 COURSES**

Wine Pairing

78

56

## ALL THE WAY CHOCOLAT ♥

Five Surprising Courses

Wine Pairing

Water (still or sparkling)

Coffee with homemade Sweets

110

# CHOCOLAT

MENU

## BITES

OYSTER NATURAL (p.p.)

Zeeuwse Creuse

3.5

OYSTER MARINATED (p.p.)

Eastern Marinade

4.0

PATA NEGRA

Truffle oil · Gherkin

10.5

## STARTERS

TUNA SASHIMI

2 Preparations · Basil · Lime · Tomasu

27

LOBSTER

Tai Soy · Little Gem · Lobster Mayonnaise

32

TOMATO (V)

Mousse · Rettich · Sea Buckthorn · Miso

21

STEAK TARTARE

Egg Yolk · Vadouvan (suppl. Oyster €4)

24

# CHOCOLAT

MENU

## MAIN DISHES

### BEEF TENDERLOIN

Beef Stew · Duxelles · Truffle Jus

35

### REDFISH

Dashi · Spinach · Carrot · Eel

29

### CELERIAC

Roasted · Green Asparagus · Foam from Tom Kah

25

### RIB EYE FOR 2 PEOPLE

Melted Patatoes · Vadouvan

78

## DESSERTS

### SURPRISE

Varying dessert created by our pâtissier

15

### CHOCOLAT & CHOCOLAT

Different structures of pure and white Chocolat

17

### SELECTION OF CHEESES

4 Types · Ginger Compôte · Nut Fig Bread

18