

CHOCOLAT

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

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

CHOCOLAT

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

SEA BASS

Roasted · Kombucha · Cucumber

27

LANGOUSTINE

Pointed cabbage · Horseradish · Winter carrot

32

BEETROOT

Dill · Shii Take · Mascarpone

21

STEAK TARTARE

Egg yolk · Comté · Red Cabbage
(suppl. Oyster €4)

24

CHOCOLAT

MENU

MAIN DISHES

BEEF TENDERLOIN

Beef stew · Duxelles · Truffle gravy

35

COD FILET

Vadouvan · Pumpkin · Dahl

29

STEWED CELEBERAR (V)

Rendang · Poached Egg

25

RIB EYE FOR 2 PERSONS

Fries · Hollandaise

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 · Carrot Compôte · Nut Fig Bread

18