



BITES

- Pan con tomate (1 piece) 4
- Iberico croquettes(1 piece) 6
- Spicy grilled edamame 8
- Oyster from Ostend' with dashi vinegar jelly (1 piece) 10
- Homemade focaccia, robata grilled, humus 11
- LESS fried chicken - chili mayo 15
- Enigma by De Laet en Van Haver 19
- 'Royal Belgian caviar' crispy bird's nest 30/50 gr 49/69

STARTER

- Shrimp croquette roll 14
- Pork & gamba dumpling (3pieces) 18
- Asparagus 'robata grilled' with white miso hollandaise (2pieces) 18
- Korean inspired steak tartare 22
- Crispy sourdough fried eel with umeboshi plums (3pieces) 24
- Peruvian ceviche with mango & avocado 25
- Mackeroll with shiso, cucumber and yuzu butter sauce 26

MAINS

- Miso chicken 35
- Robata glazed eel, ponzu shallot butter and sorrel 42
- Turbotin 'Hong Kong' 49
- Holstein dry aged 400 gram 78
- Wagyu Kagoshima A5 Sirloin 100 gram 86

Chef's Special :
weekly changing dish

only available during Lunch from Monday-Saturday
Diner from Monday -Thursday or early bird dinners

SIDES

- Fried rice 6
- Crispy potato 'okonomiyaki' 9
- Young spinach with sesam and nori 12
- Noodles 'Dan Dan' 16

SWEET

- Fried bun, caramel and tonka ice cream 12
- Liquid snickers 'A tribute to Hertog Jan' 14
- Our famous 'dame blanche' 16

Vragen over allergenen? Voel je vrij om ze aan ons te stellen.
Choose the culinary LESS journey 99 pp

- Chef chosen menu
- No adjustments possible
- From bites till sweets
- Upgrade wagyu (only per 2 persons) 19 pp
- Royal Belgium caviar 'Platinum' 20gram 29
- Wine pairing available 54 pp

All prices in euro - VAT included

*Opgelet de samenstelling van het levensmiddel kan wijzigen