



BITES

- Pan con tomate (1 pc) 4
- Iberico croquette (1 pc) 6
- Spicy grilled edamame beans 8
- Oyster from Ostend with dashi vinegar (soy sauce) (1 pc) 10
- Grilled focaccia with humus 11
- LESS fried chicken with chili mayo 15
- Dried and thin sliced beef 'Enigma' 19
- Crispy bird's nest with Royal Belgian caviar
 - with 30g - 49
 - with 50g - 69

STARTERS TO SHARE

- Less burger 'Marrakech style' with merguez spices 16
- Collection Tomato salad with fresh cheese '17
- Pork & gamba dumpling with peanutsauce(3pc) 18
- 'Korean inspired' beef tartare with squid and chili 22
- Peruvian ceviche of seabass with mango & avocado 25
- Tomate Crevette (tomato and shrimps) 'LESS style' 26
- Hamachi tartare with guacamole and fresh tacos 27

MAINS

- Glazed pork ribs with kimchi vinaigrette (spicy pickled cabbage) 36
- Glazed eel with shallot, ponzu butter and sorrel 42
- Grilled baby lobster with green herb butter 59
- Wagyu Kagoshima A5 sirloin 100g 86

MAINS TO SHARE

- Grilled turbotin with green herbs 59
- 'Dry aged' Berugi beef (Milkcow) faux filet 400g 78

SIDES

- Fried rice 6
- Crispy potato 'okonomiyaki' Japanese Mayonaise, with worchester 9
- Grilled lettuce with salty dressing 10
- 'Dan Dan' noodles with peanut sauce 16

SWEET

- Fried bun, caramel and tonka ice cream 12
- Liquid snickers 'A tribute to Hertog Jan' 14
- 'Ispahan': lychee, rose and raspberry 16
- Dame Blanche: vanilla ice cream with Chocotoff sauce 16

OUR MENUS

CHEF'S SPECIAL 29

CHEF'S LUNCH 49
starter + chef's special + dessert

LESS JOUNEY 99

Put your trust in our chef and immerse yourself in this unique LESS experience.

- Extra Wagyu per 2 persons – 19 pp.
- Extra Royal Belgian Caviar 20g – 29 pp.
- Winepairing – 54 pp.

QUESTIONS ABOUT ALLERGENS? ASK OUR STAFF

*Please note that the composition of the food may change
All prices in euro - VAT included