



BITES

- Iberico croquette (1 pc) 6
- Spicy grilled edamame beans 8
- Oyster 'Irish Mor' with dashi vinegar (soy sauce) (1 pc) 10
- Grilled focaccia with humus 11
- LESS fried chicken with chili mayo 15
- Jamon ibérico 19
- Crispy bird's nest with Royal Belgian caviar
 - with 30g - 49
 - with 50g - 69

STARTERS TO SHARE

- Baby spinach with char sesame dressing and nori 14
- Steamed Bun with glazed pork belly 15
- Pork & gamba dumpling with peanutsauce(3pc) 18
- 'Fired Kissed Mussels with beurre blanc of Sobrassada 24
- Peruvian ceviche of hamachi and salmon with mango & avocado 25
- Kombu cured scallops with ponzu sauce and fingerlime 27

MAINS

- Glazed pork ribs with kimchi vinaigrette (spicy pickled cabbage) 36
- Soy-marinated salmon BBQ glazed 36
- Pluma Ibérico bellota 49
- Wagyu Kagoshima A5 sirloin 100g 86

MAINS TO SHARE

- Steamed turbot 'Hong Kong Style' (ginger, sesame, soy sauce) 59
- 'Dry aged' Berugi beef (Milkcow) faux filet 78

SIDES

- Fried rice 7
- Crispy potato 'okonomiyaki' Japanese Mayonaise, with worchester 9
- Grilled cabbage with miso hollandaise 11
- Sukiyaki glazed noodles with shiitake and edamame 16

SWEET

- Fried bun, caramel and tonka ice cream 12
- Mango 'Mexican style' 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

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