



BITES – PERFECT WITH AN APERO

Iberico croquette - 1 pc 6

Croquette from Iberian ham

Edamame 8

Spicy Grilled soy beans with gouchuang, sesam and lime

Oyster 'Irish Mor' - 1 pc 10

Raw oyster with cucumber, dashivinegar and shio kombu

Our FAMOUS Focaccia with humus 11

Robata Grilled focaccia with homemade chickpea humus

LESS fried chicken with chili-garlic mayo 15

Crispy Butterchicken pieces with, red pepper and lime

Paletta ibérico Bellotta 'Arturo sanchez' - 50 gr 19

Freshly sliced ham

'Royal Belgian Caviar Platinum – Birds nest'

30/50 gr 55/75

Crispy kataiffi with 63°C marinated egg topped with caviar

STARTERS TO SHARE

Choose 3 – 4 per 2

'Gambero Rosso' with smokey ponzu vinaigrette 28

Raw gambero carpaccio with cucumber, sesame, ponzu and sour cream

Seabass Crudo with Yuzu-yoghurt dressing 26

Raw seabass with guacamole, bell pepper tartare, crunchy corn and huactay oil

Grilled asparagus AAA with miso hollandaise -2pc 21

White asparagus with bottarga, wafu dressing and salmon eggs

Shrimp Croquette-roll 15

Shrimp croquette with kimchi and sriracha mayo, served on a brioche bun

'Korean inspired' Steak tartare 24

Holstein steak tartare with sechuan shallots, egg yolk and charred squid

Pork & gamba dumpling with 'Dan Dan sauce' -3pc 18

Gyoza dumpling with sechuan vinaigrette and peanut sauce

MAINS

Choose 1 – 2 per 2 with some sides

Salmon 'BBQ glazed' 36

200 gr salmon marinated in soy sauce, mirin and sake cooked on the robata

Pluma Ibérico bellota 'Maldonado' 49

Grilled pork served with yuzu koshu and salt flakes

Miso chicken 36

Crispy deboned chicken leg in miso cream with ginger and spring onions

'Kagoshima Wagyu' A5- Sirloin 86

The real deal – 100 gr Wagyu from Japan, grilled and served with yuzu koshu and salt flakes

MAINS TO SHARE

Choose 1 per 2 with some sides

Turbotin 'Hong Kong Style' 59

Whole steamed young turbot with ginger, spring onion, peanut oil, soy sauce and coriander

'Berugi' beef dry aged - faux filet 78

400 gr Belgian Milk cow aged for 3 weeks and grilled on the robata

SIDES

add with your mains

Baby spinach with nori and wafu dressing 14

Cold served, cooked young spinach with sesame vinaigrette and wakame

Fried rice 7

Our famous fried rice with crispy chicken crumble and chives

Crispy potato 'Okonomiyaki Flavours' 9

A crispy fried potato with mayonnaise and Japanese okonomiyaki sauce

'Sukiyaki glazed noodles' 16

Glazed noodles with leek, mushrooms and edamame

CHEF'S SPECIAL

A complete dish with side, weekly changing

OUR MENUS

Chef's Lunch 49

starter + chef's special + dessert

LESS JOURNEY 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 – 35

Winepairing – 54 pp