



Bites for with the apero

Iberico Croquette (1 pc) 6
Croquette from iberian ham

Edamame 8
Sicy grilled soybean with gochuang, sesam and limejuice

Oyster 'Irish Mor' (1pc) 10
Raw oyster with cucumber, dashi vinegar jelly and shio kombu

LESS Fried Chicken wit chili-garlic mayo 15
Crispy Butterchicken pieces with red pepper and lime

Paletta Ibérico Belotta 'Arturo Sanchez' 50 gr 19
Freshly sliced ham

Royal Belgian Caviar Platinum – Bird's nest 30/50 gr 55/75
Crispy kataifi with 63°C soy cured liquid egg, topped with a lot of caviar

STARTERS to SHARE

Choose 3 a 4 per 2 guests

'Gambero Rosso' with smokey ponzu vinaigrette 28
Raw prawn carpaccio with ponzu, cucumber and sour cream

Seabass Crudo with Yuzu-yoghurt dressing 26
Raw sea bass with guacamole, bell pepper tartare and bulgur

Grilled asparagus AAA with miso hollandaise -2pc 21
White asparagus with wafu dressing, salmon roe and miso hollandaise

Steamed bun with 'glazed pork belly' 16
Steamed bun with glazed pork belly, hoisin sauce and kimchi

'Fire kissed' mussels with chorizo' beure blanc' 24
Mussels with Szechuan oil and sobrasada butter sauce

Pork & gamba dumpling with 'Dan Dan sauce' -3pc 18
Gyoza dumpling with Szechuan vinaigrette and peanut sauce

MAINS

Choose 1 per guest with some sides

Salmon 'BBQ glazed' 36
200 g soy-mirin marinated salmon, cooked on the BBQ

Pluma Ibérico bellota 'Maldonado' 49
Grilled Ibérico pork with yuzu kosho and salt flakes

Glazed 'Boneless' Duroc ribs 38
Spicy glazed boneless pork ribs with smoky sriracha

'Kagoshima Wagyu' A5- Sirloin 86
The real deal – 100 g Japanese Wagyu, grilled and served with yuzu kosho

Mains to share

Choose 1 per 2 guests with some sides

Turbotin 'Hong Kong Style' 59
Whole steamed baby turbot with ginger, spring onion, peanut oil, soy and coriander

'Berugi' beef dry aged - faux filet 78
400 g Belgian dairy-cow beef, aged 3 weeks and grilled on the robata



SIDES

to add with the mains

Grilled salad with vinaigrette salé 9
Grilled lettuce served with cold salé vinaigrette

Fried rice 7
Our famous fried rice with chicken crumble and chives

Crispy potato 'Okonomiyaki Flavours' 9
Crispy fried potato fries with mayonnaise and Japanese ketchup

'Sukiyaki glazed noodles' 16
Glazed noodles with mushroom, leek and edamame beans

Sweets

Our Famous Dame Blanche 16
Freshly turned Tahiti Vanilla Icecream with chocotoff sauce

Fried Bun with tonka icecream 12
Baked bun with Freshly turned tonka icecream and butterscotch

'Oh My Cherry' 16
Cheesecake icecream with amarena cherry, amaretto and ameretti biscotti

OUR MENUS

CHEF's SPECIAL 29

Weekly changing dish, complete with sides

LESS is MORE 65

(Not available on Saturday diner)

2 starters to SHARE – 1 main to SHARE with a side and a sweet per person
With 2 liquid pairings (Beer / Mocktail / Wine)

LESS JOURNEY 99

Chef's choice menu, from bites through dessert, let yourself be surprised and enjoy the full Less experience without decision stress

UPGRADE Wagyu per 2 personen – 19 pp.
UPGRADE with Royal Belgian Caviar 20g – 35
Complete Wine pairing – 57 pp

Questions about allergens? Ask our staff
*Please note that the composition of the food may change