



MENUS

CHEF'S SPECIAL 29

Weekly Changing Special
Inspired by famous dishes from world cuisine

Can be served quickly
Add bites/starters/dessert as you like

EARLY BIRD ON SATURDAY 29

On Saturdays for after-shoppers and everyone with other plans
Order our Chef's Special between 6:00 PM and 6:30 PM and we'll serve it quickly
Note: your table must be available again by 7:30 PM

LESS is MORE 65

(Not available on Friday and Saturday diner)

2 starters to SHARE
1 main to SHARE with a side
1 sweet per person
2 drinks included (Beer / Mocktail / Wine)

LESS JOURNEY 99

Chef's Signature menu from bites to sweet
Let yourself be surprised and enjoy the FULL LESS EXPERIENCE

UPGRADE Wagyu per 2 persons – 19 pp
UPGRADE with Royal Belgian Caviar 20g – 35 pp
Complete Wine pairing – 54 pp

BIG BOTTLE WEEK IS COMING....

From July 7 to 12

Together with our wine partner Ad Bibendum
we are organizing the very first Big Bottle Wine Week

Book a full LESS experience curated by Ruige
and enjoy all matching wines served from magnums (1.5L bottles)

Extensive menu at €169 pp all-in

A LA CARTE

STARTERS to SHARE

Choose 3 to 4 starters per 2 persons

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

Peruvian Ceviche with mango, avocado and combava 25
North Sea fish ceviche with mango, avocado, tomato, and lime

Tomato collection 'Philip Vermeulen' 17
Salad of organic tomato, fresh cheese, and acidic tomato broth

'Tomates Crevettes' – LESS style 26
Marinated tomato with hand-peeled shrimp and tosazu butter sauce

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

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

MAINS

Choose 1 per person – add sides as desired

Salmon 'BBQ glazed' 36
200g soy-mirin marinated salmon, grilled over BBQ

Holstein Bavette 'Salsa verde' 44
Grilled Bavette with Mexican green salsa and herb salad

Bbq Baby Lobster with green herbs 59
Grilled baby lobster (400g) with green herb butter

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

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

MAINS TO SHARE

Choose 1 per 2 people – add sides as desired

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
Belgian dairy cow – 400g, dry aged for 3 weeks, grilled on the robata

SIDES

As accompaniment to your main dish

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

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

Pomelo Noodles salad 14
Cold noodles with pomelo, peanuts and Cambodian vinaigrette

Questions about allergens? Our service team is happy to assist you.
Please note: product composition may change.

Prices in EUR

LOVE
EAT
SHARE
SMILE

Share Your LESSperience with us !

#LESSeatery

#Love

#Eat

#Share

#Smile

