

MENUS

CHEF'S SPECIAL 29

A weekly changing special
Inspired by iconic dishes from world cuisine



Feel free to complement with bites/starters/dessert

LESS JOURNEY 99

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

Add some Royal Belgian Caviar 20g – 35
UPGRADE to Wagyu per 2 persons – 19 pp
Wine pairing (4 glasses)– 54 pp

LESS is MORE 65

(Not available on Friday and Saturday diner)

Fix menu

2 starters to share
1 main to SHARE with a side
1 sweet per person

2 drinks included (Beer / Mocktail / Wine)

EARLY BIRD ON SATURDAY 29

On Saturdays, ideal for after-shoppers and those with other evening plans.
Order our Chef's Special between 6:00 PM and 6:30 PM and enjoy fast service.
Please note: the table must be available again by 7:30 PM

All prices in euro - VAT included

A LA CARTE

BITES

Perfect with an apero

Iberico Jamon croquette 6 /1pc

Edamame, spicy grilled 8

Oyster 'Irish Mor' with dashi vinegar 10 /1pc

Our FAMOUS Focaccia with humus 11

LESS fried chicken with chili-garlic mayo 15

Paletta ibérico Bellotta 'Arturo sanchez' 19 /50g
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'Royal Belgian Caviar Platinum Birds nest' 30/50 gr 55/75

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 tosaizu 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 21
Gyoza dumpling with Szechuan vinaigrette and peanut sauce

All prices in euro - VAT included

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

Famous focaccia on the side? 5

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

All prices in euro - VAT included

SWEETS

Fried bun 12

Fried bun with tonka bean ice cream and caramel

Oh My Cherry 16

Cheesecake ice cream with mascarpone and amarena cherry

Dame Blanche 16

Vanilla ice cream with Chocotoff sauce

**Stay up to date on our events and formulas
Sign up here for our newsletter!**



All prices in euro - VAT included