



MENUS

WEEKLY MENU 39

World-inspired main + a glass of wine, beer or mocktail + dessert.

Available every day, served smoothly.

On Friday and Saturday evenings, only by reservation at 6.00 pm.
Service is efficient as the table needs to be available again at 7.30 pm.

LESS JOURNEY 99

Step into the creative minds of our chefs.

A signature experience that takes you from the first bite to the final sweet, everything LESS stands for:

FLAVOUR, FUN, SURPRISE

2 bites to start with your apero,
4 starters to share,
1 main + 1 side to share,
1 dessert to finish strong.

No choices. No stress. Just the FULL LESS EXPERIENCE.

UPGRADES Full LESS Experience

Royal Belgian Caviar — 35 per 20 g
Wagyu upgrade (per 2 guests) — 19 p.p.
Wine pairing (4 glasses) — 57 p.p.

A LA CARTE

STARTERS to SHARE

Choose 3 to 4 starters per 2 persons

Spinach rolls with nori and wakame 12
Cold steamed spinach with sesame vinaigrette, nori and dashi

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

Seabass Crudo with puffed bell pepper and Yuzu-yoghurt vinaigrette 25
Raw seabass crudo with puffed bell pepper and yuzu-yoghurt vinaigrette

Kombu cured scallop with ponzu-butter sauce and fingerlime 27
Raw scallop with soy-sherry shallots, puffed nori and combava oil

Pork & gamba dumpling with 'Dan Dan sauce' -3pc 21
Gyoza dumpling with Szechuan vinaigrette and peanut sauce

Miso glazed eggplant with nori and sesame 16
puffed eggplant with miso, sesame

Steamed bun with glazed pork belly, kimchi and hoisin sauce 15
Glazed pork belly with pickled cucumber, kimchi, leek and hoisin sauce

MAINS

Choose 1 per person - add sides

Bbq Glazed eel with ponzu-shallot butter 39
soy-mirin marinated eel, cooked on the bbq served with sorrel

Dorade 'Hong Kong' 44
Steamed dorade with ginger, spring onion, peanut oil, soy and coriander

Miso chicken on cedar wood 39
Crispy grilled chicken with miso cream

'Kagoshima Wagyu' A5- Sirloin 86
The real deal – 100 gr Wagyu from Japan, grilled and served with yuzu koshu

MAIN TO SHARE

1 per 2 persons - add sides

'Berugi' beef dry aged - faux filet 78
400 gr Belgian Milk-cow, 3 weeks aged Grilled till perfection

SIDES to accompany your main

Famous focaccia on the side? 5

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

Grilled Cabbage with Wafu vinaigrette and miso-hollandaise 12
Grilled pointed cabbage with wafu vinaigrette, miso-hollandaise

Dan Dan noodles 16
Noodles with peanut sauce and crispy pork crumble

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

Prices in EUR

