



## 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.



Stay up to date with our events and special menus.  
Sign up for our newsletter here!

## 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 kosho

### 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*