



## DESSERTS

Homemade slush puppy 'limoncello' (G,L)	€12,5
Dark chocolate ganache, crispy bread, olive oil and Maldon salt	€12,9
Fried bun with caramel and tonka ice cream <i>Chefs favorite!</i>	€14,5
'Ispahan': lychee, rose and cranberry	€15,9
Mango 'the Mexican way' (G,L)	€16,9

## SHOP

### Books

Unplugged (English version)	€30
Wat zullen we drinken	€30
Duke magazine	€19,9

## BITES

### TO SHARE

Spicy edamame (G,L,V)	€7,5
Monaka, Japanese waffle filled with smoked mackerel, bottarga and salmon caviar (G)	€10,9
Sesame prawn toast (L)	€11,5
Wagyu black pepper 'samosa' (3 pieces) (L)	€13,5
Fried squid, garlic – chili mayo (G,L)	€14,5
Oyster 'Pousse en Claire' G2 pickled cucumber, Shio kombu and dashi vinegar jelly (G,L)	€15,9
O-toro Bluefin tuna, crispy seaweed crackers and Royal Belgian Caviar 20gr (G,L) <i>Chefs favorite!</i>	€39

## ADDICTED TO BREAD?

### TO SHARE

Try our robata grilled homemade focaccia (L,V)	€4,5
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To prepare each shift optimally and to welcome you with a smile every day, please respect our closing time at 16.00h & 00.00h

VAT included

# SMILE

Proud member of the Hertog Jan\*\*\* restaurant group

Is onze kaart niet helemaal duidelijk, vraag het ons!  
Wij helpen je graag verder.

# LOVE

## STARTERS

IN THE MIDDLE OF THE TABLE

### SASHIMI SPECIALS

Chu-toro tuna with avocado, puffed bell pepper and wakatay oil (G,L)	€19,5
Crudo, Mediterranean octopus salad, spicy red salsa, crispy pork skin (G,L)	€21,5
Sea bass 'ceviche' (G,L)	€24,5
Deconstructed sushi (G,L)	€24,5
Hamachi, pickled daikon, ponzu butter sauce and fingerlime (G) <i>Chefs favorite!</i>	€25,5

### ROYAL BELGIUM CAVIAR SPECIALS 'GOLD LABEL SELECTION'

Crispy bird's nest with 63°C egg. Royal Belgian Caviar 30 gr/ 50gr	€44/69
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### HOT

Dim Sum spicy chicken 'Tom Kha Kai' (L)	€16,5
Dim Sum pork and gamba 'Dan dan sauce' (L)	€16,5
Miso glazed eggplant (G,L,V)	€18,5
Crispy 'peking duck' salad (L)	€25,5
Robata grilled octopus, Mexican green salsa (G,L) <i>Chefs favorite!</i>	€25,5
Robata grilled Hamachi collar (G,L)	€27,5

L: lactose free  
G: gluten free  
V: vegetarian

## MAINS

TO SHARE

Glazed eel, ponzu-garlic butter, sorrel (G) <i>Chefs favorite!</i>	€39
Salmon 'Mowi' Soy glazed (G,L)	€49
Cockles from Zeeland with chorizo, garlic sweet onion and pimento de la vera (G)	€49
Lobster with homemade sambal and spicy tomato salsa (G,L)	€79
Turbot 'Cantonese style' (G,L) <i>Chefs favorite!</i>	€89
Miso chicken (G,L)	€42
Crispy pork belly 'Thai style' (G,L)	€49
Oedslach 400g (G,L) 'Selected by Dierendonck'	€84
Holstein, tomahawk 1kg (G,L)	€98

## SIDES

Fried rice (G,L)	€5,9
Crispy 1000 Layers potato (L)	€6,9
'Green salad' young spinach grilled sesame (G,L,V)	€8,5
Jews ear mushrooms 'Szechuan style' (G,L,V)	€8,5
Steamed rice 'mapo tofu' (G,L)	€9,9
Thai pomelo salad (G,L)	€9,9

## OUR MENUS

ALL THE MENUS ARE SERVED FOR THE ENTIRE PARTY

### LUNCHMENU €49

- To order between 12h-13.30h
- From Tuesday till Friday

### PRE-THEATER €49

- To order between 18-18.45h
- Every day, table has to be available again at 19.45h

### LET'S LESS €99

- Discover LESS Eatery in 6 servings
- Wine pairing available €49pp
- Upgrade your menu with  
20g of Royal Belgium caviar €25pp

'You're never fully dressed without a SMILE'

WITH SPECIAL THANKS TO  
SCOTCH & SODA

# EAT

# SHARE