



## DESSERTS

Homemade slush puppy 'limoncello' (G,L)	€12,5
Black sesame ice cream, Bergamot sancho butterscotch, white chocolate and rice	€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

To prepare each shift optimally and to welcome you with  
a smile every day,  
please respect our closing time at 16.00h & 00.00h

# SMILE

## BITES

### TO SHARE

Edamame, lime salt and shishimi (G,L,V)	€7,5
Monaka, Japanese waffle BBQ style (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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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

### COLD

Chu-toro tuna with avocado, puffed bell pepper and wakatay oil (G,L)	€19,5
Fresh corn taco's, octopus, spicy red salsa and guacamole (G)	€24,5
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'	€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) <i>(Limited availability)</i>	€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
Pluma Iberico bellota 'Maldonado' (G,L)	€49
Crispy pork belly 'Thai style' (G,L)	€59
Holstein 3 weeks aged faux filet (G,L)	€79
Wagyu A5 Kagoshima 'picanha' (G,L) with Yuzu Koshu	€105
Holstein, tomahawk 1kg (G,L)	€119

## 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
Noodles 'mapo tofu' (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
- Friday-Saturday table has to be available again at 19.45h

### LET'S SHARE €119

- Discover LESS Eatery in +-11 tasting combinations
- Wine pairing available €59pp
- Upgrade your menu with:  
20g of Royal Belgium caviar €29  
Wagyu A5 Kagoshima €35 pp
- No adjustments possible

# EAT

# SHARE