



## 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
Marinated Cavaillon melon, elderflower and green anis seed (G,L)	€14,9
'Isphan': lychee, rose and raspberry	€15,9

## 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
Oyster 'Irish mór' pickled cucumber, Shio kombu and dashi vinegar jelly (1piece) (G,L)	€11,5
Wagyu black pepper 'samosa' (3 pieces) (L)	€13,5
Korean fried chicken – chili mayo (G,L)	€14,5
'Caviar explosion'	€14,5
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)	€4,9
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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

Sea bass 'ceviche' (G,L) €24,5

Hamachi, pickled daikon,  
ponzu butter sauce and fingerlime (G)  
*Chefs favorite!* €25,5

'Mackeroll' with shiso, kombu,  
cucumber and Yuzu Butter Sauce (G) €26,5

### ROYAL BELGIUM CAVIAR SPECIALS 'PLATINUM'

O-toro Bluefin tuna, €39  
crispy seaweed crackers  
and Royal Belgian Caviar 20gr (G,L)  
*Chefs favorite!*

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

### HOT

Dim Sum pork and gamba €16,5  
szechuan vinaigrette 'Dan dan sauce' (L)

'White Magic', squid, lardo, €19,5  
smoked bone marrow and Avruga caviar  
*Chef's Favourite*

Robata grilled Hamachi collar (G,L) €22,5  
*(Limited availability)*

Crispy duck salad (G,L) €25,5  
*classic!*

L: lactose free  
G: gluten free  
V: vegetarian

## MAINS

TO SHARE

Glazed eel, ponzu-garlic butter, sorrel (G) €39  
*Chefs favorite!*

Salmon 'Mowi' Soy glazed (G,L) €49

Cockles from Zeeland with chorizo, garlic €49  
sweet onion and pimento de la vera (G)

Braised codfish with candied tomato €69  
artichoke, garlic and salt (G)

Turbot 'Cantonese style' (G,L) €89  
*Chefs favorite!*

Miso chicken (G,L) €42

Crispy pork belly 'Thai style' (G,L) €59

Holstein 3 weeks aged faux filet (G,L) €79

Holstein, tomahawk 1kg (G,L) €119

## SIDES

Fried rice (G,L) €5,9

Crispy 1000 Layers potato €6,9

'Green salad' young spinach €8,5  
grilled sesame (G,L,V)

Jews ear mushrooms €8,5  
'Szechuan style' (G,L,V)

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 +-8 tasting combinations
- Wine pairing available €54pp
- Upgrade your menu with:  
20g of Royal Belgium caviar €29
- No adjustments possible

# EAT

# SHARE