



DESSERTS

Black sesame ice cream, Bergamot sancho butterscotch, white chocolate and rice	9,9
Fried bun with caramel and tonka ice cream	13
'Isphan': lychee, rose and cranberries	14
Mango 'Mexican style' (G,L)	15

To prepare each shift optimally and to serve you with a smile every day.
Please respect our closing time at 16h and 24h

HOW IT WORKS

In Less Eatery draait het om samen genieten en delen van wereldse gerechten.

The chef's choice - menu:

laat je verrassen door Ruige en proef verschillende gerechtjes in één van onze menu's

Your own choice – à la carte:

Beleef Less Eatery the full way en kies helemaal zelf jouw favoriete gerechten. Hou volgende richtlijnen in acht:

per 2 personen: 3 bites/4 starters/1 main + 2 side/2 dessert

Twijfel je? Vraag gerust raad aan onze staff!

SHOP

Aperitif

Pear Pressure 19,5

Jam

Blueberries & lime and Pineapple, dates & vanilla 18,9

Books

Unplugged (English) – Gert De Mangeleer 19
Wat zullen we drinken – Joachim Boudens 19

All prices in euro - VAT included

BITES

TO SHARE WITH YOUR APERO

Spicy edamame (G,L,V)	7
Oyster 'Irish mór' pickled cucumber, kombu and dashi vinegar jelly (1piece) (G,L)	12
Wagyu black pepper 'samosa' (3pieces) (L)	13
Korean fried chicken – chili mayo (G,L)	14
O-toro Bluefin tuna, crispy seaweed crackers and Royal Belgian caviar 20gr (G,L)	39

ADDICTED TO BREAD?

TO SHARE

Try our robata grilled homemade focaccia (L,V) 5

SMILE

LOVE

STARTERS

IN THE MIDDLE OF THE TABLE (choose 2 pp)

Dumpling XXL pork and gamba 'Dan dan sauce' (L)	17
Bluefin tuna with avocado, puffed bell pepper and wakatay oil (G,L)	19
'White Magic', squid, lardo, smoked bone marrow and Avruga caviar	21
Robata grilled Hamachi collar (G,L)	22
'Mackeroll' with shiso, kombu, cucumber and Yuzu Butter Sauce (G)	26
Hamachi, pickled daikon, ponzu butter sauce and fingerlime (G)	27
Flat bread 'caviar explosion' Real caviar? Per 10 gr	28 12,5
Peruvian 'ceviche' North sea fish and Cockles (G,L)	29

ROYAL BELGIUM CAVIAR SPECIALS 'PLATINUM'

Crispy bird's nest with 63°C egg. Royal Belgian Caviar 30 gr/ 50gr	44/69
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L: lactose free
G: gluten free
V: vegetarian

EAT

MAINS

ALL PORTIONS FOR 2, PRICES PER PERSON

Miso chicken (G,L)	18 pp
Glazed eel, ponzu-garlic butter, sorrel (G)	20 pp
Salmon 'Mowi' soy glazed (G,L)	25 pp
Dorade 'Cantonese style' (G,L)	27 pp
Holstein 3 weeks aged 'Faux filet' (G,L)	39 pp
Holstein 'Tomahawk' 1kg (G,L)	59 pp
Wagyu A5, Kagoshima 'Sirloin' (G,L)	62pp

SIDES

PIMP YOUR MAIN

Fried rice (G,L)	5,9
Crispy 1000 Layers potato (L)	6,9
Grilled cabbage with miso hollandaise (G)	9,9
Thai eggplant (G,L)	9,9
Noodles 'Dan Dan'	11

THE CHEF'S CHOICE – MENUS

SERVED PER TABLE – NO ADJUSTMENTS

LUNCH MENU	49 PP
LET'S SHARE – FULL MONTY	119 PP
- Discover LESS Eatery in 7 tasty combinations	
- Upgrade your menu with: Royal Belgium caviar 20gr	25
- Wine pairing available	54

SHARE