



## 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

## 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

## HOW IT WORKS

In Less Eatery it's all about enjoying the good life and sharing  
world inspiring dishes

### The chef's choice - menu:

Let Ruige guide you and taste a ranch of our most famous  
Less dishes

### Your own choice – à la carte:

Experience Less eatery to the top and make your own choice.  
As a guideline we suggest:

Per 2persons 2 bites/3 starters/1 main + 2 sides/2desserts

Any doubt? Just ask, our team is happy to help you!

## 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)

Pork and gamba dumpling XXL (L)	17
Wagyu and eel dumpling XXL (L)	19
Bluefin tuna with avocado, puffed bell pepper and wakatay oil (G,L)	19
Asparagus AAA robata grilled, miso hollandaise, 20 wafu dressing and salmon eggs (G)	20
'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

## MAINS

ALL PORTIONS FOR 2, PRICES PER PERSON

Miso chicken (G,L)	18 pp
Glazed eel, ponzu-garlic butter, sorrel (G)	20 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 potato 'Okonomiyaki flavors' (G,L)	6,9
Pomelo salad (G,L)	9,9
Noodles 'Dan Dan' (G,L)	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 <b>7 tasty combinations</b>	
- Upgrade your menu with: Royal Belgium caviar 20gr	25
- Wine pairing available	54

# EAT

# SHARE