



DESSERTS

Yuzu, miso, white chocolate, puffed rice and sesame ice cream	9,9
Rice pudding, chocolate and matcha	11
Fried bun with caramel and tonka ice cream	13
'Ispahan': yogurt, red fruit and candy cracker	14
'Mexican style' mango with coconut and mint sorbet (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
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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)	7
Oyster 'Creuse from Ostend' kombu and dashi vinegar (1piece) (G,L)	11
Wagyu black pepper 'samosa' (3pieces) (L)	13
Korean fried chicken – chili mayo (G,L)	14
Crispy sushi DIY (2 pieces) (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
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SMILE

LOVE

STARTERS

IN THE MIDDLE OF THE TABLE (choose 2 pp)

Steamed bun 'spicy glazed pork belly'	16
Pork and gamba dumpling (3 pieces) (L)	17
'Fire kissed' mussels with chorizo beurre blanc and sechuan oil (G)	18
Wagyu and eel dumpling (3 pieces) (L)	19
Bluefin tuna with avocado, puffed bell pepper and wakatay oil (G,L)	19
Robata grilled Hamachi collar (G,L)	22
Hamachi pickled daikon, ponzu butter sauce and fingerlime (G)	25
'Mackeroll' with shiso, kombu, cucumber and Yuzu butter sauce (G)	26
Peruvian 'ceviche' North sea fish and Cockles (G,L)	27

ROYAL BELGIUM CAVIAR SPECIALS 'PLATINUM'

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

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
Rubia Gallega 'Faux Filet' 35d Dry Aged (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
Glazed eggplant (G,L)	9,9
Noodles 'Dan Dan' (G,L)	11
Asparagus AAA robata grilled, miso hollandaise, wafu dressing and salmon eggs (G)	15

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

L: lactose free
G: gluten free

EAT

SHARE