



DESSERTS

Homemade slush puppy 'limoncello' (G,L)	€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, summer blossoms, green anis seed	€14,9
'Ispahan': lychee, rose and raspberry	€15,9

SHOP

Books

Unplugged (English version)	€30
Wat zullen we drinken	€30

BITES

TO SHARE

Spicy edamame (G,L,V)	€7,5
Monaka, Japanese waffle filled with smoked mackerel, bottarga and salmon caviar (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

ADDICTED TO BREAD?

TO SHARE

Try our robata grilled homemade focaccia (L,V)	€4,5
--	------

Is onze kaart niet helemaal duidelijk, vraag het ons!
Wij helpen je graag verder.

To prepare each shift optimally and to welcome you with a smile
every day,
please respect our closing time at 16.00h & 23.30h

SMILE

LOVE

  We LOVE when you SHARE!

STARTERS

IN THE MIDDLE OF THE TABLE

SASHIMI SPECIALS

Chu-toro tuna with avocado, puffed bell pepper and wakatay oil (G,L)	€19,5
Crudo, Mediterranean octopus salad, spicy red salsa, crispy pork skin (G,L)	€21,5
Sea bass 'ceviche' (G,L)	€24,5
Deconstructed sushi (G,L)	€24,5
Hamachi, pickled daikon, ponzu buttersauce and fingerlime (G) <i>Chefs favorite!</i>	€25,5
Marinated O-toro tuna, crispy seaweed crackers and Royal Belgian Caviar 20gram (G,L) <i>Chefs favorite!</i>	€39

HOT

Dim Sum spicy chicken 'Tom Kha Kai' (L)	€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)	€24,5
Robata grilled octopus, Mexican green salsa (G,L) <i>Chefs favorite!</i>	€25,5
Robata grilled Hamachi collar (G,L)	€27,5

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
- Every day, table has to be available again at 19.45h

LET'S LESS €99

- Discover LESS Eatery in 6 servings
- Wine pairing available €49pp

L: lactose free
G: gluten free
V: vegetarian

MAINS

TO SHARE

Glazed eel, ponzu-garlic butter, sorrel <i>Chefs favorite!</i>	€39
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
Crispy pork belly 'Thai style' (G,L)	€49
Holstein striploin 400g (G,L)	€79
Holstein, tomahawk 1kg (G,L)	€98

SIDES

Fried rice (G,L)	€5,9
Crispy 1000 Layers potato	€6,9
'Green salad' young spinach grilled sesame (G,L,V)	€8,5
Jews ear mushrooms 'Szechuan style' (G,L,V)	€8,5
Thai pomelo salad	€9,9

'You're never fully dressed without a SMILE'

WITH SPECIAL THANKS TO
SCOTCH & SODA

EAT

SHARE