

## DESSERTS

Homemade slush puppy 'limoncello' (G,L)	€11,5
Mango 'the Mexican way' (G,L)	€15,5
Matcha, rice, lychee, rose	€11,5
A la minute made vanilla ice cream (G)	€11,5
Fried Bun with caramel and tonka ice cream	€11,5
L.E.S.S. tartelette 'liquid Snickers'	€11,5

## CHEESE

ASSORTIMENT TO SHARE €23

Comté Marcel Petite – hard cheese  
Gorgonzola dolce tossi – blue cheese  
St Maure – goat cheese

Served with baguette, chutney and salted almonds

## TAKE GERT AND JOACHIM HOME

Books are available in our shop

Unplugged ENG €30  
Wat zullen we drinken €30

L: lactose free  
G: gluten free  
V: vegetarian

VAT included



## BITES

TO SHARE

Spicy Edamame (G,L,V)	€6
Fried squid, chili mayo (G,L)	€9,5
Sesame prawn toast 2 pieces (L)	€9,5
Jamon iberico 'Maldonado' 100 % Iberico Bellota (G,L)	€20/ €32
Quesadilla 'salsa rossa'	€9,5
Croquette 'Iberico' 2 pieces	€10

## ADDICTED TO BREAD?

TO SHARE

Try our Robata grilled and homemade focaccia €4,5

  We LOVE when you SHARE!

# SMILE

# LOVE

## STARTERS

TO SHARE

### COLD

Flat bread 'caviar explosion' €16,5

Avocado with tomato powder €11,5  
'a tribute to Hertog Jan' (L,V)

### OUR SASHIMI SPECIALS:

Salmon Loch Duart, €29  
Royal Belgian Caviar 20g,  
dill and kroepoek (G)

Hamachi, ponzu and daikon (G,L) €22  
*Chefs favorite!*

Hamachi, guacamole, kimchi €16,5  
and taco (G,L)  
*Chefs favorite!*

Kombu cured scallops, ponzu and €19,5  
finger lime vinaigrette  
(not available on Tuesday)

Tuna with avocado €16,5  
puffed bell pepper and wakatay (G,L)

Sea bass 'ceviche' (G,L) €16,5

### HOT

Glazed eggplant with €13,5  
miso and sesame (G,L,V)

Steamed bun, pork belly, €14,5  
hoisin and kimchi

Crispy pan pizza 'Italian flavours' €15,5

Dim Sum 'pork & gamba' 3 pieces (L) €15,5

Dim Sum 'Wagyu' 3 pieces (L) €15,5

Hamachi collar (limited availability) (G,L) €21  
*Chefs favorite!*

Vongole 'salsa rossa'(G,L) €18,5

## LUNCHMENU

TO ORDER BETWEEN 12H-14.30H

TUESDAY TILL FRIDAY

NO ADJUSTMENTS POSSIBLE

**Quickly served and weekly changed set menu in  
4 servings € 47 pp.**

L: lactose free

G: gluten free

V: vegetarian

# EAT

## MAINS

TO SHARE

Cockles from Zeeland with soy, €32,5  
coriander and combava (G)

Codfish, artichokes, candied tomatoes, €69  
salted lemon and Greek basil (G)

Turbot 'Cantonese style' €89  
1,3 kg bruto (G,L)

Crispy duck salad (G,L) €39

'Spicy' beef Masala €42

### MAINS ON OUR ROBATA:

Lobster 'sambal' (G,L) €67

Glazed eel, ponzu, garlic, herbs (G) €41

Miso chicken (G,L) €38

Holstein striploin 400g (G,L) €79

Wagyu picanha 300g (G,L) €98

## SIDES

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

Fried rice (G,L) €4,5

L.E.S.S. fries (G,L,) €5,5

Grilled lettuce (G,L,V) €4,5

Jews ear mushrooms 'Szechuan style' €4,5

Thai eggplant (G,L,V) €7,5

Dan dan noodles €7,5

## PRE-THEATER

TO ORDER BETWEEN 18H-18.45H

**Quickly served and weekly changed set menu in  
3 servings € 39 pp.**

**Table has to be available at 19.30H**

# SHARE