



CREATE *verb /kri'eit/* to make something new, or invent something

Create by Guido Braeken

At Create by Guido Braeken, fine dining is more than a meal, it is an experience where craftsmanship and creativity come together in perfect harmony.

Guided by Chef Guido Braeken, our philosophy embraces the essence of balance, where tradition meets modernity. Drawing inspiration from global culinary trends while staying true to his craft, Braeken reimagines fine dining with a refined selection of seasonal menus and à la carte dishes, each prepared with meticulous care and precision. Every plate is a thoughtful composition, allowing ingredients to shine in their purest form.

The foundation of Create is built on an unwavering commitment to quality. Ingredients are sourced from the finest purveyors, some from the gardens of Van Oys, others from across the world, always chosen with intention and respect for nature's rhythm.

Beyond the plate, the experience is elevated by a setting designed by renowned Dutch architect Paul Linse. His vision brings a sense of refined elegance to the restaurant, where the interior's thoughtful design mirrors the precision and artistry of the cuisine. The result is an atmosphere that is both sophisticated and inviting, creating the perfect backdrop for an unforgettable dining journey.

Here, taste takes centre stage. Here, every detail matters.

Welcome to Create.



HEART of CREATE

Artisanal bread

Made in our own bakery,
using grain from our own land

Bluefin Balfegó

Passionfruit | ponzu | smoked eel

Irish Mór oyster*

Ajo blanco | white grape | Imperial Heritage caviar

Red mullet

Sepia | mango | yellow curry

Norwegian langoustine**

Black winter truffle | finger lime | vin jaune

Turbot

Beurre rouge | veal cheek | morel mushroom

Venison

Purple curry | beetroot | pistachio

Manjari 64% dark chocolate

Sea buckthorn berry | tonka bean | pecan nut

5 courses (excluding * and **)	175
6 courses (excluding **)	205
Additional course Norwegian langoustine	69
Additional course Cheese trolley	35
Cheese trolley replacement	15



STARTERS

Bluefin Balfegó

Passionfruit | ponzu | smoked eel 60

Irish Mór oyster

Ajo blanco | white grape | Imperial Heritage caviar 58

Norwegian langoustine

Black winter truffle | finger lime | vin jaune
(single serving) 69
(double serving) 145

Lobster

Bimi | bouillabaisse | tomato | Imperial Heritage caviar
1/2 60
1/1 95

FISH COURSES

Turbot

Beurre rouge | veal cheek | morel mushroom 55 | 85

Red mullet

Sepia | mango | yellow curry 55 | 75



MEAT COURSES

Venison

Purple curry | beetroot | pistachio 75

Veal sweetbread

Sake | oxtail | spinach 50 | 70

Kagoshima Wagyu A5 entrecôte

Artichoke | roasted pepper | black garlic 90

DESSERTS

Manjari 64% dark chocolate

Sea buckthorn berry | tonka bean | pecan nut 22

Pineapple

Yuzu | rosemary | yogurt 22

Cheese trolley

Assortment by 'Het Kaasatelier' & 'Kaasaffineurs Van Tricht' 35