



**CREATE** *verb /kri'ēit/* 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 <b>Norwegian langoustine</b>	69
Additional course <b>Cheese trolley</b>	35
<b>Cheese trolley</b> 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