



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

Japanese hamachi

Green curry | ginger | North sea crab

Kagoshima Wagyu A5*

Black winter truffle | aceto balsamico | N25 Hybrid caviar

Seabass

Bergamot | smoked eel | green pea

Norwegian langoustine**

Piment d'Espelette | basil | sepia

Turbot

Beurre rouge | veal cheek | morel mushroom

Anjou pigeon

Purple curry | beetroot | pistachio

Manjari 64% dark chocolate

Sea buckthorn berry | tangerine | passionfruit

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



STARTERS

Japanese hamachi Green curry ginger North sea crab		70
Irish Mór oyster Ajo blanco white grape N25 Hybrid caviar		68
Kagoshima Wagyu A5 Black winter truffle aceto balsamico N25 Hybrid caviar		58
Norwegian langoustine Piment d'Espelette basil sepia	(single serving) (double serving)	69 165
Lobster Bimi bouillabaisse tomato N25 Hybrid caviar	1/2 1/1	70 105

FISH COURSES

Turbot Beurre rouge veal cheek morel mushroom	70 95
Seabass Bergamot smoked eel green pea	65 85



MEAT COURSES

Anjou pigeon

Purple curry | beetroot | pistachio

90

Veal sweetbread

Sake | oxtail | spinach

50 | 70

Kagoshima Wagyu A5 entrecôte

Zucchini | union | miso

120

DESSERTS

Manjari 64% dark chocolate

Sea buckthorn berry | tangerine | passionfruit

22

Pineapple

Yuzu | rosemary | yogurt

22

Cheese trolley

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

35