



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

Artisanaal brood

Graan van eigen bodem, vervaardigd in eigen bakkerij

Japane hamachi

Groene curry | gember | Noordzee krab

Kagoshima Wagyu A5*

Zwarte wintertruffel | aceto balsamico | N25 Hybrid kaviaar

Zeebaars

Bergamot | paling | doperwt

Noorse langoustine**

Piment d'Espelette | basilicum | sepia

Bretonse tarbot

Beurre rouge | kalbswang | morille

Ree

Purple curry | rode biet | pistache

Manjari 64% pure chocolade

Duindoornbes | mandarijn | passievrucht

5 gangen (exclusief * en **)

175

6 gangen (exclusief **)

205

Additionele gang **Noorse langoustine**

69

Additionele gang **Kaas chariot**

35

Kaas chariot in plaats van **Manjari chocolade**

15

VOORGERECHTEN

Japanse hamachi

Groene curry | gember | Noordzee krab 60

Irish Mór oester

Ajo blanco | witte druif | N25 Hybrid kaviaar 58

Noorse langoustine

Piment d'Espelette | basilicum | sepia (enkele bereiding) 69
(dubbele bereiding) 145

Kreeft

Bimi | bouillabaisse | tomaat | N25 Hybrid kaviaar 1/2 60
1/1 95

VIS GERECHTEN

Bretonse tarbot

Beurre rouge | kalfswang | morille 55 | 85

Zeebaars

Bergamot | paling | doperwt 55 | 75

VLEES GERECHTEN

Ree Purple curry rode biet pistache	75
Kalfszwezerik Sake ossenstaart spinazie	50 70
Kagoshima Wagyu A5 entrecôte Aubergine ui miso	90

NAGERECHTEN

Manjari 64% pure chocolade Duindoornbes mandarijn passievrucht	22
Ananas Yuzu rozemarijn yoghurt	22
Kaas chariot Assortiment van 'Het Kaasatelier' & 'Kaasaffineurs Van Tricht'	35