



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

Ponzu | IJsselmeer eel | passion fruit

Irish Mór oyster*

Japanese hamachi | aguachile | N25 Hybrid caviar

Norwegian langoustine**

Coconut | mango | mala

Turbot

Razor clam | Vin Jaune | Australian Winter truffle

Red mullet

Piment d'Espelette | sepia | bell pepper

Venison

Chanterelle | pistachio | purple curry

Raspberry

Green shiso | yogurt | basil

5 courses (excluding * and **)	185
6 courses (excluding **)	225
Additional course Norwegian langoustine	69
Additional course Cheese trolley	40
Cheese trolley replacement	15



STARTERS

Bluefin Balfegó

Ponzu | IJsselmeer eel | passion fruit 70

Irish Mór oyster

Japanese hamachi | aguachile | N25 Hybrid caviar 68

Norwegian langoustine

Coconut mango mala	(single serving)	69
	(double serving)	165

Lobster

Bimi bouillabaisse tomato N25 Hybrid caviar	1/2	70
	1/1	105

FISH COURSES

Turbot

Razor clam | Vin Jaune | Australian Winter truffle 85 | 110

Red mullet

Piment d'Espelette | sepia | bell pepper 65 | 85



MEAT COURSES

Venison

Chanterelle | pistachio | purple curry 85

Veal sweetbread

Sake | oxtail | spinach 50 | 70

Kagoshima Wagyu A5 entrecôte

Zucchini flower | onion | short rib 120

DESSERTS

Manjari 64% dark chocolate

Sea buckthorn berry | tangerine | passion fruit 25

Raspberry

Green shiso | yogurt | basil 25

Cheese trolley by 'Het Kaasatelier'

Assortment by 'Het Kaasatelier' 40