

RESTAURANT
GUSTO



WELCOME



Full breakfast, delicious lunch or refined dining.
All day long you can enjoy culinary delights
at restaurant Gusto.

We bring a gastronomic concept of contemporary cuisine with
international influences, led by Chef Bo Frei
and right-hand man Davide Scarpinato.
Start or end your culinary trip with unique cocktails
by our in-house mixologist Michiel Eyckens.

Bo is a passionate young chef who experiences cooking as an
art. His dishes are French-inspired, refined and prepared only
with fresh produce. To compliment these dishes, we offer a
selection of refined wines which our maître d'hôtel Joppe is
happy to guide you through.

Restaurant Gusto stands for passion and drive, where
quality comes first. We are ready every day to pamper you
gastronomically.

Enjoy the Gusto Experience.

DAVIDE SCARPINATO
Sous-chef

BO FREI
Chef

JOPPE BLEYEN
Maitre d'hôtel

MICHIEL EYCKENS
In-house mixologist

LUNCH MENU



APPETIZER

Appetizer of the day

STARTER

Mackerel | Bumbu | Cucumber

MAIN COURSE

Duroc Filet | Risotto | Mushroom

DESSERT

Coffee or tea

DESSERT ALTERNATIVE

Café Glacé

(Supplement of €6,00 p.p.)

€38,00 P.P.

SIGNATURE MENU



From 6 persons and more we only serve the signature menu.
Ordering à la carte dishes will not be possible.

4 COURSES

Tuna | Sesame | Furikake

Scallop | Sauerkraut | Lardo

Deer | Cabbage | Timut pepper

Chicory | Chocolate | Caramel

5 COURSES

NR. 34 | Chef's Signature

6 COURSES

Sea bass | Red wine | Celery

7 COURSES

Selection of Van Tricht cheeses

4 course menu €67,00 p.p. | Customized wines + €30,00 p.p.

5 course menu €78,00 p.p. | Customized wines + €37,50 p.p.

6 course menu €89,00 p.p. | Customized wines + €45,00 p.p.

7 course menu €99,00 p.p. | Customized wines + €52,50 p.p.

CHILDREN'S MENU



Up to 12 years old

STARTER

Homemade tomato soup

MAIN COURSE

Tenderloin | Fries | Appelsauce

DESSERT

Ice cream

€25,00 P.P.

A LA CARTE



STARTERS

Buratta Pumpkin Orange	€20,00
Tuna Sesame Furikake	€23,00
Scallop Sauerkraut Lardo	€28,00
6 Geay oysters	€28,00
Pommes Moscovite Imperial Heritage caviar	€30,00
NR. 34 Chef's Signature	€23,00
Crawfish Pork belly Cucumber Tandoori	€35,00
Steak tartare Sriracha Mushroom	€23,00
Canadian lobster Baba Ganoush Fregola	€38,00

MAIN COURSES

Irish tenderloin Chicory Pepper-, mushroom- or Béarnaise Sauce	€46,00
Deer Cabbage Timut pepper	€38,00
Steak tartare Sriracha Mushroom	€33,00
Turbot Crayfish Ramen	€53,00
Sole Burned lemon Capers	€49,00

DESSERTS

Café Glacé	€14,00
Chicory Chocolate Caramel	€15,00
Dame Blanche Homemade vanilla ice cream Warm chocolate sauce	€15,00
Sabayon	€15,00
Selection of Van Tricht cheeses	€16,00

For a smooth operation, it is not possible to combine à la carte dishes with a menu.

From 4 guests and up, we ask you to select a maximum of 2 dishes per course.

From 6 guests and up, we ask you to order the Signature Menu.

(Ordering à la carte dishes will not be possible.)