

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

Cauliflower | Gruyère | Peanut | Atjar Tjampoer

## MAIN COURSE

Sirloin steak | Chimichurri | Potato

## 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

Corvina | Kumquat | Lavas

Cauliflower | Gruyère | Peanut | Atjar Tjampoer

Sirloin steak | Sambai | Eryngii

Cranberry | Buddha's Hand | Pistachio

## 5 COURSES

NR. 34 | Chef's Signature

## 6 COURSES

Skrei | Leek | Oyster

Supplement Imperial Heritage caviar: €15,00

## 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.

# À LA CARTE



## STARTERS

|   |        |
|---|--------|
| Buratta   Pumpkin   Orange                  | €20,00 |
| Corvina   Kumquat   Lavas                   | €23,00 |
| Cauliflower   Gruyère   Peanut              | €23,00 |
| 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   |
| Sirloin steak   Sambai   Eryngii                                   | €38,00   |
| Steak tartare   Sriracha   Mushroom                                | €33,00   |
| Skrei   Leek   Oyster  | €36,00   |
| Supplement Imperial Heritage caviar                                | + €15,00 |
| Sole   Burned lemon   Capers                                       | €49,00   |

## DESSERTS

|  |        |
|--|--------|
| Café Glacé   | €14,00 |
| Cranberry   Buddha's Hand   Pistachio                            | €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.)