

RESTAURANT  
GUSTO



# WELCOME



Sumptuous breakfasts, delicious lunches or refined dinners. At Gusto, it's all about experiencing, sharing and tasting. We bring you a gastronomic concept of contemporary cuisine with international influences, led by chef Davide Scarpinato and right-hand man Dries Provoost.

Chef Davide Scarpinato is a passionate young chef who learned his trade at several starred restaurants at home and abroad. He considers cooking to be a pure art. His dishes are French-inspired, refined and prepared using only fresh products.

Gusto's sous-chef Dries Provoost has also worked at several star restaurants and prefers to pay tribute to the finest seasonal produce. His dishes are prepared with expertise and craftsmanship, and will undoubtedly tantalise your taste buds.

To complement the authentic dishes, we offer a selection of fine wines. Our maître d'hôtel Joppe Bleyen will guide you in choosing the right wine to complete your culinary experience. Gusto also offers an extensive menu of tasty cocktails, specially created for you by our in-house mixologist Michiel Eyckens.

Restaurant Gusto stands for passion and drive,  
where quality comes first.

Taste and enjoy the Gusto Experience.

**DRIES PROVOOST**  
Sous-chef

**DAVIDE SCARPINATO**  
Chef

**JOPPE BLEYEN**  
Maitre d'hôtel

**MICHIEL EYCKENS**  
In-house mixologist

# LUNCH MENU



## APPETIZER

Appetizer of the day

## STARTER

Corvina | Chickpea | Lovage

## MAIN COURSE

Poulet noir | Parsnip | Shiitake

## 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.

As we work with daily fresh products, the composition of our dishes may change.  
Questions related to allergens? Ask our chefs.

## 4 COURSES

Mackerel | Jalapeño | Cucumber

Asparagus | Egg | Potato

Veal | Polenta | Morels

Pea | Banana | Cardamom

## 5 COURSES

Pork belly | Congee | 5 spice

## 6 COURSES

Halibut | Samphire | Hollandaise  
Supplement Imperial Heritage caviar: €15,00

## 7 COURSES

Selection of De Kaastafel 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

Burrata   Pea   Mint	€20,00
Mackerel   Jalapeño   Cucumber	€23,00
Asparagus   Egg   Potato Supplement truffle	€26,00 + €10,00
6 Geay oysters	€30,00
Pommes Moscovite   Imperial Heritage caviar	€30,00
Pork belly   Congee   5 spice	€23,00
Crawfish   Pork belly   Cucumber   Tandoori	€35,00
Beef   Rettich   Piccalilli	€23,00
Sweetbreads   Pistachio   Potato	€38,00

## MAIN COURSES

Irish tenderloin   Chicory   Pepper-, mushroom- or Béarnaise Sauce	€46,00
Veal   Polenta   Morels	€41,00
Beef   Rettich   Piccalilli	€36,00
Halibut   Samphire   Hollandaise Supplement Imperial Heritage caviar	€36,00 + €15,00
Sole   Burned lemon   Capers	€49,00

## DESSERTS

Café Glacé	€14,00
Pea   Banana   Cardamom	€15,00
Dame Blanche   Homemade vanilla ice cream   Warm chocolate sauce	€15,00
Sabayon	€15,00
Selection of De Kaastafel 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.)