

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



At Gusto, we believe in creating unique culinary experiences that tantalise your taste buds.

Our surprise lunch menu has no set menu because we want you to be surprised and spoiled with a range of dishes. You can expect a culinary adventure full of exciting flavour combinations, fresh seasonal ingredients and artisanal craftsmanship.

At this lunch, you will have the chance to discover new flavours and enjoy surprising combinations.

The lunch consists of:

**AMUSE-BOUCHE**

**STARTER**

**MAIN COURE**

**COFFEE | TEA**

**DESSERT\***

\*(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

Hardy | Kohlrabi | Citrus

Bottarga | Tomato | Tarragon

Picanha | Carrot | Ras el hanout

Aubergine | Chocolate | Pomegranate

## 5 COURSES

Pluma | Mango | Coconut

## 6 COURSES

North Sea fish | Sucrine | Vierge  
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
Hardy   Kohlrabi   Citrus	€24,00
Bottarga   Tomato   Tarragon	€23,00
6 Geay oysters	€30,00
Pommes Moscovite   Imperial Heritage caviar	€30,00
Pluma   Mango   Coconut	€25,00
Crawfish   Tomato   Avocado	€36,00
Sweetbreads   Pistachio   Potato	€38,00

## MAIN COURSES

Irish tenderloin   Seasonal salad   Pepper-, mushroom- or Béarnaise Sauce	€46,00
Picanha   Carrot   Ras el hanout	€42,00
Beef   Capers   Potato	€36,00
North Sea fish   Sucrine   Vierge Supplement Imperial Heritage caviar	€38,00 + €15,00
Sole   Burned lemon   Capers	€49,00

## DESSERTS

Café Glacé	€14,00
Aubergine   Chocolate   Pomegranate	€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.)