

# 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.

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.

To complement the authentic dishes, we offer a selection of fine wines. Our F&B manager Sjoerd Smets 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.

DAVIDE SCARPINATO  
Chef

SJOERD SMETS  
F&B manager

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 spoilt 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

Dorade | Yellow beet | Kaffir

Scallop | Pumpkin | Lardo

Rubia Ternera | Aubergine | Manchego

Cauliflower | Pistachio | Jasmine

Supplement selection of De Kaastafel cheeses: €8,00

## 5 COURSES

Iberico | Artichoke | Jerusalem artichoke

## 6 COURSES

North Sea fish | Ciambotta | Vin Jaune

Supplement Imperial Heritage caviar: €15,00

## 7 COURSES

Selection of De Kaastafel cheeses

4 course menu €67,00 p.p. | Customized wines + €34,00 p.p.

5 course menu €78,00 p.p. | Customized wines + €42,50 p.p.

6 course menu €89,00 p.p. | Customized wines + €51,00 p.p.

7 course menu €99,00 p.p. | Customized wines + €59,50 p.p.

# À LA CARTE



## STARTERS

Burrata   Beetroot   Harissa	€20,00
Dorade   Yellow beet   Kaffir	€26,00
Scallop   Pumpkin   Lardo	€28,00
6 Geay oysters	€30,00
Pommes Moscovite   Imperial Heritage caviar	€30,00
Iberico   Artichoke   Jerusalem artichoke	€26,00
Chef's langoustine	€36,00
Sweetbreads   Pistachio   Potato	€38,00

## MAIN COURSES

Irish tenderloin   Seasonal salad   Pepper-, mushroom- or Béarnaise Sauce	€46,00
Rubia Ternera   Aubergine   Manchego	€45,00
North Sea fish   Ciambotta   Vin Jaune Supplement Imperial Heritage caviar	€43,00 + €15,00
Sole   Burned lemon   Potato	€49,00

## DESSERTS

Café Glacé	€14,00
Cauliflower   Pistachio   Jasmine	€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.)

# SHARED DINING



Try, share and enjoy different small dishes together with the whole table.

Maximum 2 different dishes per course.

It is not possible to combine shared dining with signature or à la carte menu.

We recommend providing 3 dishes per person.

## STARTERS

3 Geay oysters	€15,00
Iberian ham (100g)	€20,00
Pommes Moscovite   Imperial Heritage caviar	€26,00
Dorade   Yellow beet   Kaffir	€13,00
Scallop   Pumpkin   Lardo	€14,00
Burrata   Beetroot   Harissa	€10,00

## MAIN COURSES

Sole   Burned lemon   Potato	€26,00
North Sea fish   Ciambotta   Vin Jaune	€21,50
Iberico   Artichoke   Jerusalem artichoke	€13,00
Irish tenderloin   Seasonal salad   Pepper-, mushroom- or Béarnaise Sauce	€23,00
Rubia Ternera   Aubergine   Manchego	€22,50