

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.

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

Taste and enjoy the Gusto Experience.

A handwritten signature in black ink, appearing to read "Scarpinato" with a stylized flourish underneath.

DAVIDE SCARPINATO
Chef

A handwritten signature in black ink, appearing to read "Sjoerd" with a stylized flourish underneath.

SJOERD SMETS
F&B manager

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

INTERMEDIATE COURSE*

STARTER

MAIN COURE

COFFEE | TEA

DESSERT**

**Dessert instead of Coffee/Tea
Supplement €6,00 p.p.

€45,00 P.P.

*Supplement €13,00 p.p.

SIGNATURE MENU



A supplement may be charged for any change in the menu.

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

4 COURSES

Corvina | Carrot | Tom Kha Kai

Harder | Myoga | Dashi

Duroc D'olives | Parsnips | Albufera

OR

*A5 Wagyu | Teriyaki

Supplement €50,00

Potato | Yuzu | Sesame

*Selection cheeses instead of Dessert

Supplement €8.00

5 COURSES

North Sea fish | Couscous | Bimi

Supplement Imperial Heritage caviar: €15,00

6 COURSES

Selection of cheeses

4 course menu €72,00 p.p. | Customized wines + €34,00 p.p.

5 course menu €83,00 p.p. | Customized wines + €42,50 p.p.

6 course menu €94,00 p.p. | Customized wines + €51,00 p.p.

Expansion with an additional dish | Egg Caviar + €25 p.p.