RESTAURANT GUSTO

WELCOME

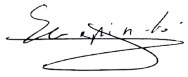
Enjoy an extensive breakfast, delicious lunch, or refined dinner. At Gusto, we offer contemporary cuisine with international influences, led by chef Davide Scarpinato and with the warm hospitality of our maître Delany Martens.

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

Maître Delany Martens is at your side to complete your culinary experience. With her knowledge, passion, and eye for detail, she ensures that every guest feels welcome and guides you in choosing the perfect wine from our refined selection.

Restaurant Gusto stands for passion and drive, where quality comes first. We are ready to pamper you with culinary delights every day.

Taste and enjoy the Gusto Experience.



DAVIDE SCARPINATO
Chef

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**

€45,00 P.P.
*Supplement: €13,00 p.p.
**Supplement dessert instead of coffee/tea: €6,00 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 chef.

4 COURSES

Sea bass | Ajo blanco | Grape

Cauliflower | Almond | Madras curry

Black Angus | Carrot | Vadouvan
Rendang | Potato | Parmesan

OR

Wagyu | Carrot | Vadouvan | Supplement: €35.00

Parsnip | Passion fruit | Miso
Cheese selection supplement instead of dessert: €8,00

5 COURSES

North Sea fish | Dashi | Salsify
Supplement osetra house of caviar (10 grams): €20.00

6 COURSES

Nathalie's favourite

4 course menu €72,00 p.p. | Customized wines + €38,00 p.p.

5 course menu €83,00 p.p. | Customized wines + €47,50 p.p.

6 course menu €94,00 p.p. | Customized wines + €57,00 p.p.

À LA CARTE

STARTERS

Sea bass | Ajo blanco | Grape	€23,00
Cauliflower | Almond | Madras curry	€23,00
Veal sweetbread | Truffle | Sambai vinegar	€33,00
Chef's langoustine	€38,00

MAIN COURSES

Txogitxu | Mushroom cream | Pont-neuf potatoes	€49,00
Black Angus | Carrot | Vadouvan Rendang | Potato | Parmesan	€43,00
North Sea fish | Dashi | Salsify Supplement osetra house of caviar (10 grams): €20.00	€42,00 + €20,00
Dover sole à la Meunière	Daily price

DESSERTS

Parsnip | Passion fruit | Miso	€14,00
Dame Blanche | Homemade vanilla ice cream | Warm chocolate sauce	€14,00
Nathalie's favourite	€14,00
Selection of 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.)