RESTAURANT GUSTO

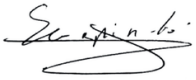
WELCOME

Enjoy an extensive breakfast, a delightful lunch, or an exquisite dinner.
At Gusto, contemporary cuisine with international influences takes center stage, under the guidance of Chef Davide Scarpinato.

Chef Davide Scarpinato is a passionate young chef who honed his craft in several Michelin-starred restaurants, both in Belgium and abroad. He considers cooking to be a true art form. His cuisine is inspired by French gastronomy, refined in style, and prepared exclusively with the freshest ingredients.

Restaurant Gusto is driven by passion, dedication, and an unwavering commitment to quality. Every day, we are delighted to offer our guests an exceptional culinary experience.

Taste and enjoy the Gusto Experience.



DAVIDE SCARPINATO
HOOFDCHEF

LUNCH

At Gusto, we believe in creating unique culinary experiences that delight and inspire your palate.

Our Surprise Lunch Menu has no fixed selection, allowing us to surprise and indulge you with a carefully curated variety of dishes. Embark on a culinary journey featuring exciting flavour combinations, the finest seasonal ingredients, and exceptional craftsmanship. This lunch offers the perfect opportunity to discover new tastes and enjoy unexpected pairings.

The lunch consists of:

AMUSE-BOUCHE
STARTER
INTERMEDIATE COURSE*
MAIN COURSE
COFFEE | TEA
DESSERT**

€ 45,00 P.P.

*Supplement: €15.00 p.p.
**Dessert supplement instead of coffee/tea: €6.00 p.p.

SIGNATURE MENU

A supplement may apply to any changes made to the menu.
As we work exclusively with fresh, seasonal ingredients, the composition of our dishes may vary.
If you have any questions regarding allergens, please ask our chef.

4 COURSES

Salmon | Blood orange | Sourmilk

"Nonna Rosa"

Tuna | San marzano | Basil

picanha | celeriac | black garlic

OR

Wagyu A5 Kagoshima (+35 Supplement)

Dame Blanche

or

cheese selection (+supplement €9)

5 COURSES

North Sea Fish | Coconut | Peas

6 COURSES

Nathalie's Favourite

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

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

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

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A LA CARTE

STARTERS

"Nonna Rosa" Tuna | San marzano | Basil	€23,00
Salmon | Blood orange | Sour milk	€28,00
Veal Sweetbread | Truffle | Potato	€36,00
Brown Shrimp | Potato | 10 g Caviar	€45,00
6 Oysters "De Oesterij"	€35,00
caviar 50gr | blini's | sour cream	€149,00

MAIN COURSES

Dry-Aged Côte à l'Os (for 2)	€55,00 p.p
Beef Tenderloin | Salad | Fries	€49,00
Béarnaise | Peppercorn | mushroom	
Wagyu "A5 Kagoshima" | teriyaki	€95,00
Steak Tartare | Egg Yolk | Truffle	€45,00
picanha | celeriac | black garlic	€46,00
North Sea Fish | Fennel | Lemon Verbena	€46,00
Dover Sole "à la Meunière"	€62,00

DESSERTS

Sabayon	€14,00
Dame Blanche | Homemade Vanilla Ice Cream | Warm Chocolate Sauce	€15,00
Nathalie's Favourite	€14,00
Selection of Cheeses	€19,00

It is not possible to combine à la carte dishes with a set menu.

For tables of 4 or more guests, we kindly ask you to limit your selection to a maximum of two choices per course.

For tables of 6 or more guests, our Signature Menu is served exclusively. À la carte ordering is not available.