

TO SHARE (OR NOT)

<div><div>C</div><div>Crispy Chicken</div><div>Barbecue Sauce</div><div>1, 3, 6, 7, 10</div></div> <div>16</div>	<div><div>B</div><div>Mini Grey Shrimp Croquettes</div><div>Kimchi Mayonnaise</div><div>1, 2, 3, 6</div></div> <div>18</div>
<div><div>B</div><div>Tzatziki, Hummus, Baba Ganoush</div><div>Lebanese Bread</div><div>1, 7, 11</div></div> <div>14</div>	

STARTERS

<div><div>A</div><div>Miso Soup</div><div>Eryngii, Spring Onions</div><div>V, 1, 4, 6, 9</div></div> <div>16</div>	<div><div>B</div><div>Seared Scallops</div><div>Parsnip Purée, Lemongrass &amp; Orange Broth</div><div>7, 9</div></div> <div>24</div>
<div><div>B</div><div>Perfectly Cooked Egg at 64°</div><div>Wild Mushrooms, Chestnut Mousseline, Bruschetta</div><div>V, 1, 3, 7, 8 (chestnut)</div></div> <div>18</div>	<div><div>E</div><div>Thai Beef Tartare</div><div>Crunchy Salad</div><div>1, 4 (sauces), 6, 11, 12</div></div> <div>23</div>
<div><div></div><div>Extra Grated Truffle</div><div></div></div> <div>12</div>	

CLASSICS

<div><div>C</div><div>Cæsar Salad</div><div>Romaine and Baby Gem Salad, Hard-Boiled Egg, Avocado, Bacon, Grilled Chicken, Parmesan, Crouton</div><div>1, 3, 4 (anchovy in the sauce), 7, 10</div></div> <div>24</div>
<div><div>E</div><div>“The Iris” Beef Burger</div><div>Brioche Bun, Cheddar, Arugula, Confit Tomato, Caramelized Onions, Classic Fries,</div><div>10, 11, 12</div></div> <div>27</div>
<div><div>C</div><div>Mezzi Rigatoni</div><div>Portobello, Taleggio</div><div>V, 1, 3, 7</div></div> <div>24</div>

THE IRIS LUNCH

**Lunch of the Day** 36

A two-course lunch featuring the Chef’s seasonal selection: starter and main with a Belgian touch and a modern twist.

Available from Monday to Friday from noon till 2:30 pm.

To guide you to better food choices for our planet, we partner with Klimato to present the carbon footprint on our menus.



Very low



Low



Medium



High



Very high

FROM THE ROBATA

<div><div>E</div><div>Irish Beef Tournedos 200g</div><div>Braised Chicory, Bordelaise Sauce</div><div>1 (sauce), 7, 12</div></div> <div>39</div>	<div><div>B</div><div>Roasted Cod</div><div>Mussels, Confit Leek, Saffron</div><div>4, 7, 12, 14</div></div> <div>32</div>
<div><div>D</div><div>Duck Breast</div><div>Sweet Potatoes, Root Vegetables, Passion Fruit Sauce</div><div>7, 12</div></div> <div>32</div>	<div><div>A</div><div>Glazed Aubergine</div><div>Parsnip Purée, Puffed Quinoa, Tofu</div><div>V, 6, 7, 11</div></div> <div>24</div>

SIDES

<div><div>B</div><div>Sweet Potato Fries</div><div>V</div></div> <div>9</div>	<div><div>A</div><div>Seasonal vegetables</div><div>V</div></div> <div>7</div>
<div><div>B</div><div>Classic Fries</div><div>V</div></div> <div>7</div>	<div><div>A</div><div>White Jasmine Rice</div><div>V</div></div> <div>7</div>
<div><div>C</div><div>Potato Croquettes</div><div>V</div></div> <div>7</div>	<div><div>A</div><div>Mesclun Salad</div><div>Shallot Vinaigrette</div><div>V</div></div> <div>7</div>
<div><div>B</div><div>Potato Purée</div><div>V, 3, 7</div></div> <div>7</div>	

CHEESE & DESSERTS

<div><div>D</div><div>Cheese Selection by Master Refiner Van Tricht</div><div>Fig Chutney, Crackers</div><div>V, 1, 7, 8</div></div> <div>18</div>	<div><div>B</div><div>Sambuca Espuma</div><div>Orange Compote, Coffee</div><div>1, 3, 7, 12</div></div> <div>12</div>
<div><div>C</div><div>Grand Cru Chocolate Crèmeux</div><div>Vanilla, Caramel</div><div>1, 3, 7</div></div> <div>14</div>	<div><div>C</div><div>Vanilla Shortcake Tartlet</div><div>Blackcurrant Jelly, Yoghurt Ice Cream</div><div>1, 3, 7</div></div> <div>12</div>

ALLERGENS

V  
1  
2  
3

Vegetarian  
Gluten  
Crustaceans  
Eggs

4  
5  
6  
7

Fish  
Peanuts  
Soy  
Milk

8  
9  
10  
11

Tree Nuts  
Celery  
Mustard  
Sesame Seeds

12  
13  
14

Sulfites  
Lupin  
Mollusc

For more information about allergens, please ask our staff. Prices are in euros and include service and VAT.