

# THE IRIS

A creative fusion of Belgian tradition and global inspiration. Our cuisine revisits local classics with international flavours, featuring small plates to share, bold Robata-grilled dishes, and a selection of signature cocktails – all crafted with sustainability in mind.

## STARTERS

<b>C</b> Sourdough bread & butter <i>1 (wheat), 7</i>	<b>6</b>	<b>E</b> Royal Belgian Oscietra Caviar 10 g Seaweed waffle, sour cream <i>1 (wheat), 3, 4, 7</i>	<b>54</b>
<b>B</b> Marennes-Oléron Oyster Lemon, shallot vinaigrette <i>12, 14</i>	<b>3 pcs 12</b> <b>6 pcs 24</b>	<b>C</b> Poached Egg Grilled asparagus, white beer mousseline <i>1 (wheat), 3, 7</i>	<b>18</b>
<b>E</b> Dry-Aged Holstein Beef Glass bread <i>1 (wheat)</i>	<b>25</b>	<b>B</b> White Asparagus Velouté Rye bread croutons, chervil coulis <i>1 (wheat), 7</i>	<b>18</b>
<b>E</b> Pan-Seared Scallops Smoked cauliflower puree, brown butter <i>7, 14</i>	<b>26</b>		

## MEAT AND POULTRY

<b>E</b> Grilled Irish Angus Ribeye 300 g Confit shallots, Béarnaise sauce <i>3, 7</i>	<b>48</b>	<b>C</b> Roasted Mechelen Cuckoo Chicken Morel cream, baby carrots, green peas <i>7</i>	<b>34</b>
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## FISH & SEAFOOD

<b>D</b> Whole Roasted Sea Bass Nantais butter sauce, Belle de Fontenay potatoes, tomatoes <i>4, 7</i>	<b>38</b>	<b>C</b> Grilled King Prawns Armoricaïne sauce, tagliatelle <i>1 (wheat), 2, 3, 7, 9</i>	<b>38</b>
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## VEGETARIAN

<b>B</b> Roasted Cauliflower Cumin, carrot cream, chimichurri <i>7</i>	<b>24</b>	<b>B</b> Eggplant Parmigiana <i>7</i>	<b>24</b>
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To guide you to better food choices for our planet, we partner with Klimato to present the carbon footprint on our menus.



## SALAD

<b>C</b> Caesar Salad Romaine & baby gem lettuce, braised chicken, croutons, parmesan, marinated anchovies <i>1 (wheat), 4, 7</i>	<b>24</b>
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## SIDES

<b>A</b> Butterhead Lettuce Heart Salad Shallot vinaigrette <i>V, 12</i>	<b>7</b>	<b>A</b> Jasmine Perfumed White Rice <i>V, 7, 9</i>	<b>7</b>
<b>A</b> Classic Fries	<b>7</b>	<b>A</b> Seasonal Vegetables <i>V</i>	<b>7</b>
<b>B</b> Mashed Potatoes with Isigny Butter <i>V, 7</i>	<b>7</b>		

## DESSERTS

<b>C</b> Chocolat & Pear Chocolate crémeux, pear compote, crisp <i>1 (wheat), 3, 7</i>	<b>14</b>	<b>C</b> Bourbon Vanilla & Intense Chocolate Homemade vanilla ice cream, hot chocolate sauce, whipped cream <i>1 (wheat), 3, 7</i>	<b>15</b>
<b>B</b> Exotic Roasted mango, passion fruit, pineapple <i>1 (wheat), 3, 7</i>	<b>12</b>	<b>D</b> Refined Cheese Selection Lambic-infused raspberry jam, crackers <i>1 (wheat), 7, 12</i>	<b>17</b>

### ALLERGENS

<i>V</i> Vegetarian	<i>4</i> Fish	<i>8</i> Tree Nuts	<i>12</i> Sulfites
<i>1</i> Gluten	<i>5</i> Peanuts	<i>9</i> Celery	<i>13</i> Lupin
<i>2</i> Crustaceans	<i>6</i> Soy	<i>10</i> Mustard	<i>14</i> Mollusc
<i>3</i> Eggs	<i>7</i> Milk	<i>11</i> Sesame Seeds	

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

