

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

C Sourdough Bread rosemary butter <i>1, 7</i>	6	D Saffron Fish Soup rouille, toasted bread <i>1, 2, 3, 4, 7</i>	21
E Royal Belgian Oscietra Caviar 10 g blinis, sour cream <i>1, 3, 4, 7</i>	54	B Eggplant Parmigiana <i>V, 7</i>	22
D Heritage Tomato Carpaccio burrata, basil pesto, pinsa <i>V, 7, 8</i>	19	E Iberico Croquettes serrano ham, salad, chipotle <i>1, 3, 7</i>	24
C Salmon Tataki wasabi, crumble, ponzu, shiso <i>1, 4, 6</i>	25		

MEAT & POULTRY

E Grilled Irish Angus Rib Eye sweet pointed peppers, bearnaise sauce or pepper sauce <i>3, 7, 12</i>	48
D Roasted Half Spring Chicken with Spices chimichurri, baby carrots, lime	32

FISH & SHELLFISH

D Pan Seared Sea Bream fennel, tomatoes, citrus beurre blanc <i>4, 7, 12</i>	37
C Grilled Prawns creamy risotto, eryngii mushrooms, confit tomatoes, shellfish oil <i>2, 7</i>	38

SALADS & PASTA

C Linguine courgette pesto, mozzarella di bufala, basil <i>V, 1, 3, 7, 8</i>	26
C Caesar Salad romaine and little gem lettuce, braised chicken, croutons, parmesan, bacon <i>1, 7</i>	24

SIDES

A Summer Salad Mix balsamic vinaigrette <i>V</i>	7	A Jasmine Scented White Rice <i>V</i>	7
A Belgian Fries <i>V</i>	7	A Seasonal Vegetables <i>V</i>	7
B Mashed Potatoes with Isigny Butter <i>V, 7</i>	7		

CHEESE & DESSERTS

B Vanilla Mousse strawberry-mint compote, four-spice blend <i>1, 3, 5, 7</i>	15
C Frozen Nougat pistachio sponge cake, raspberry coulis <i>1, 3, 6, 7, 8</i>	14
C Dame Blanche homemade vanilla ice cream, chocolate brownie, krupuk, whipped cream <i>1, 3, 7</i>	15
D Selection of Aged Cheeses lambic apricot jam, crackers <i>V, 1, 7, 12</i>	17

ALLERGENS

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

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

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

