

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 & Butter I 7 6	A Butternut Squash & Red Kuri Squash Soup chestnuts, roasted pumpkin seeds V 8 20
E Royal Belgian Oscietra Caviar (10g) blinis, sour cream I 4 7 54	C Toasted Brioche & Poached Egg confit sweet onions, mushrooms, cheese crumble V 1 3 7 24
B Selection of Beetroots feta, apple gel, agave syrup vinaigrette V 7 19	B Shrimp Croquettes parsley yogurt, charred lemon I 2 3 7 25
E Beef Tataki ponzu, spring onions, kimchi I 3 6 24	

MEAT & POULTRY

E Grilled Irish Angus Rib-Eye braised Belgian endives, béarnaise or pepper sauce I 3 7 12 49	
D Duck Breast celeriac, roasted pear, red port jus 7 9 12 32	

FISH & SHELLFISH

B Cider-Braised Cod potato mousseline, horseradish and apple, baby spinach 4 7 12 39	
E Lobster Ravioli parsnip purée, tarragon bisque espuma I 2 3 7 9 12 38	

SALAD & RISOTTO

C Caesar Salad romaine and baby gem lettuce, braised chicken, croutons, parmesan, bacon I 7 24	
D Creamy Risotto wild mushrooms, Pecorino espuma V 7 26	

SIDES

A Mixed Salad wholegrain mustard vinaigrette V 10 7	A Jasmine-Scented White Rice V 7
A Belgian Fries V 7	A Seasonal Vegetables V 7
B Mashed Potatoes with Isigny Butter V 7 7	

CHEESE & DESSERTS

D Selection of Aged Cheeses lambic apricot jam, crackers I 7 12 17	
B Chestnut Crème Brûlée chestnut cream, toasted sesame tuile 3 7 8 11 12	
C Apple & Pear Crumble salted butter caramel ice cream with caramel pieces, krupuk I 3 7 14	
C Dame Blanche homemade vanilla ice cream, chocolate brownie, whipped cream I 3 7 12	

ALLERGENS

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



Very low



Low



Medium



High



Very high