



**CREATE** *verb /kri'eit/* to make something new, or invent something

Create by Guido Braeken

At Create by Guido Braeken, fine dining is more than a meal, it is an experience where craftsmanship and creativity come together in perfect harmony.

Guided by Chef Guido Braeken, our philosophy embraces the essence of balance, where tradition meets modernity. Drawing inspiration from global culinary trends while staying true to his craft, Braeken reimagines fine dining with a refined selection of seasonal menus and à la carte dishes, each prepared with meticulous care and precision. Every plate is a thoughtful composition, allowing ingredients to shine in their purest form.

The foundation of Create is built on an unwavering commitment to quality. Ingredients are sourced from the finest purveyors, some from the gardens of Van Oys, others from across the world, always chosen with intention and respect for nature's rhythm.

Beyond the plate, the experience is elevated by a setting designed by renowned Dutch architect Paul Linse. His vision brings a sense of refined elegance to the restaurant, where the interior's thoughtful design mirrors the precision and artistry of the cuisine. The result is an atmosphere that is both sophisticated and inviting, creating the perfect backdrop for an unforgettable dining journey.

Here, taste takes centre stage. Here, every detail matters.

Welcome to Create.



## HEART of CREATE

### **Artisanal bread**

Made in our own bakery,  
using grain from our own land

### **Japanese hamachi**

Green curry | ginger | North sea crab

### **Kagoshima Wagyu A5\***

Black winter truffle | aceto balsamico | N25 Hybrid caviar

### **Norwegian langoustine\*\***

Coconut | mango | mala

### **John Dory**

White asparagus | shiro kombu | morel mushroom

### **Red mullet**

Piment d'Espelette | sepia | bell pepper

### **Lamb**

Vadouvan | eggplant | black olive

### **Raspberry**

Green shiso | yogurt | yuzu

5 courses (excluding * and **)	175
6 courses (excluding **)	205
Additional course <b>Norwegian langoustine</b>	69
Additional course <b>Cheese trolley</b>	40
<b>Cheese trolley</b> replacement	15

## STARTERS

<b>Japanese hamachi</b> Green curry   ginger   North sea crab		70
<b>Irish Mór oyster</b> Ajo blanco   white grape   N25 Hybrid caviar		68
<b>Kagoshima Wagyu A5</b> Black winter truffle   aceto balsamico   N25 Hybrid caviar		58
<b>Norwegian langoustine</b> Coconut   mango   mala	<b>(single serving)</b>	69
	<b>(double serving)</b>	165
<b>Lobster</b> Bimi   bouillabaisse   tomato   N25 Hybrid caviar	<b>1/2</b>	70
	<b>1/1</b>	105

## FISH COURSES

<b>John Dory</b> White asparagus   shiro kombu   morel mushroom	70   95
<b>Red mullet</b> Piment d'Espelette   sepia   bell pepper	65   85



## MEAT COURSES

### Lamb

Vadouvan | eggplant | black olive

85

### Veal sweetbread

Sake | oxtail | spinach

50 | 70

### Kagoshima Wagyu A5 entrecôte

Zucchini flower | union | short rib

120

## DESSERTS

### Manjari 64% dark chocolate

Sea buckthorn berry | tangerine | passionfruit

25

### Raspberry

Green shiso | yogurt | yuzu

25

### Cheese trolley by 'Het Kaasatelier'

Assortment by 'Het Kaasatelier'

40