



**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

### **Artisanaal brood**

*Graan van eigen bodem, vervaardigd in eigen bakkerij*

### **Japanse hamachi**

Groene curry | gember | Noordzee krab

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

Zwarte wintertruffel | aceto balsamico | N25 Hybrid kaviaar

### **Noorse langoustine\*\***

Kokos | mango | mala

### **Zonnevis**

Witte asperge | shiro kombu | morille

### **Rode mul**

Piment d'Espelette | sepia | paprika

### **Lam**

Vadouvan | aubergine | zwarte olijf

### **Framboos**

Groene shiso | yoghurt | yuzu

5 gangen (exclusief \* en \*\*)

175

6 gangen (exclusief \*\*)

205

Additionele gang **Noorse langoustine**

69

Additionele gang **Kaas chariot**

40

**Kaas chariot** in plaats van **Framboos**

15

## VOORGERECHTEN

### Japanse hamachi

Groene curry | gember | Noordzee krab 70

### Irish Mór oester

Ajo blanco | witte druif | N25 Hybrid kaviaar 68

### Noorse langoustine

Kokos | mango | mala (enkele bereiding) 69  
(dubbele bereiding) 165

### Kreeft

Bimi | bouillabaisse | tomaat | N25 Hybrid kaviaar 1/2 70  
1/1 105

## VIS GERECHTEN

### Zonnevis

Witte asperge | shiro kombu | morille 70 | 95

### Rode mul

Piment d'Espelette | sepia | paprika 65 | 85

## VLEES GERECHTEN

### Lam

Vadouvan | aubergine | zwarte olijf 85

### Kalfszwezerik

Sake | ossenstaart | spinazie 50 | 70

### Kagoshima Wagyu A5 entrecôte

Courgettebloem | ui | shortrib 120

## NAGERECHTEN

### Manjari 64% pure chocolade

Duindoornbes | mandarijn | passievrucht 25

### Framboos

Groene shiso | yoghurt | yuzu 25

### Chariot by Het Kaasatelier

Assortiment van 'Het Kaasatelier' 40