



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

Bluefin Balfegó

Ponzu | IJsselmeerpaling | passievrucht

Irish Mór oester*

Japanse hamachi | aguachile | N25 Hybrid kaviaar

Noorse langoustine**

Kokos | mango | mala

Bretonse tarbot

Scheermes | Vin Jaune | Australische wintertruffel

Rode mul

Piment d'Espelette | sepia | paprika

Ree

Cantharel | pistache | purple curry

Framboos

Groene shiso | yoghurt | basilicum

5 gangen (exclusief * en **)

185

6 gangen (exclusief **)

225

Additionele gang **Noorse langoustine**

69

Additionele gang **Kaas chariot**

40

Kaas chariot in plaats van **Framboos**

15

VOORGERECHTEN

Bluefin Balfegó

Ponzu | IJselmeerpaling | passievrucht 70

Irish Mór oester

Japanse hamachi | aguachile | N25 Hybrid 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

Bretonse tarbot

Scheermes | Vin Jaune | Australische wintertruffel 70 | 95

Rode mul

Piment d'Espelette | sepia | paprika 65 | 85



VLEES GERECHTEN

Ree

Chantarelle | pistache | purple curry 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 | basilicum 25

Chariot by Het Kaasatelier

Assortiment van 'Het Kaasatelier' 40