

# 128 *est* 38 RESTAURANT

Pure | Modern | Fresh

'I believe in authentic, traceable, contemporary cuisine.'

Pascal Duvivier

Wine arrangement - Luxury  
*Custom wines from the appetizer to  
dessert served with the following menus.*

3 courses	€ 40
4 courses	€ 60
5 courses	€ 80
6 courses	€ 95

Wine arrangement - Prestige  
*Custom prestige wines from the appetizer to  
dessert served with the following menus.*

3 courses	€ 80
4 courses	€ 120
5 courses	€ 160
6 courses	€ 180

## Menu

Hamachi  
*Vinaigrette Sambai | Sesame | Nori*

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Imperial Heritage Caviar \*\*  
*Egg Yolk | Smoked Eel | Green Herbs | Potato*

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Skrei \*  
*Belgian Andive | Lovage | Beurre Blanc | Oyster*

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Dry-Aged Holstein  
*Beetroot Structures | Sorrel | Onion*

Cheese 'Kaasaffineurs Van Tricht' \*\*\*  
*5 Refined Belgian Cheeses*

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Cherry  
*Cheesecake | Lychee | Cherry Beer*

3 courses menu – only lunch | € 75  
4 courses menu – only lunch | € 100 \*  
5 courses menu | € 125 \*\*  
6 courses menu | € 150 \*\*\*

*Supplement cheese instead of dessert | € 10*

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*If you have any allergies or dietary requirements,  
please inform your waiter.*

*Menus are served only per table.*

## Starters

Hamachi | € 39  
*Vinaigrette Sambai | Sesame | Nori*

Black Radish | € 35  
*Marinated Seasonal Vegetables | Winter Spices | Yellow Curry*

Dublin Bay Prawns | € 60  
*Tom Kha Kai | Bundle Fungus | Unagi*

Imperial Heritage Caviar | € 79  
*Egg yolk | Smoked Eel | Green Herbs | Potato*

## Main Dishes

Skrei | € 55  
*Belgian Andive | Lovage | Beurre Blanc | Oyster*

Dry-Aged Holstein | € 59  
*Beetroot Structures | Sorrel | Onion*

Celeriac | € 39  
*Marinated and Glaced Celeriac | Mushrooms | Puff Pastry*

Turbot from the North Sea | € 69  
*Katsu | Leek | Chives*

## Desserts

Dame Blanche | € 19  
*Freshly Twisted Vanilla Ice Cream | Chocolate Sauce*

Yuzu | € 21  
*Valrhona | Basil | Granny Smith*

Cherry | € 21  
*Cheesecake | Lychee | Cherry Beer*