

TO SHARE (OR NOT)

C Crispy Chicken

Tomato Chutney

3

B Old Brugge Mini Croquettes

Peppadew Condiment

1 (wheat), 3, 6, 7, 9, 10

16 **C** Gin & Beetroot Marinated Salmon

Blinis, Horseradish Cream

1 (wheat), 3, 4, 7, 12

19

14 **C** French Fries

Truffle & Parmesan

7

15

STARTERS

A White Asparagus Soup

Plant-Based Cream, Lovage Oil

7, 9

18

D North Sea Grey Shrimp Croquettes

Burnt Lemon, Parsley Yoghurt

1 (wheat), 2, 3, 4, 7, 9, 12

24

E Burratina

Minted Peas, Parma Ham, Herb Crumble

7, 9

16

THE IRIS LUNCH

Lunch of the Day

36

A two-course lunch featuring the Chef's seasonal selection: starter and main with a Belgian touch and a modern twist.

Available Monday to Friday, noon - 2:30 pm

CLASSICS

B The Iris Bowl

Avocado, Baby Corn, Mango, Red Cabbage, Yellow Carrots, Feta, Marinated Cucumber, Wasabi & Coconut Milk Vinaigrette

V, 1 (wheat), 6, 7, 9, 11

Add Falafels

V, 1 (wheat), 6, 7, 9

Add Chicken Yakitori

1 (wheat), 4, 6, 8, 9, 12

Add Smoked Salmon

4

21 **E** The Iris Beef Burger

Brioche Seed Bun, Comté Cheese, Arugula, Confit Tomatoes, Caramelized Onions, Homemade Burger Sauce

1 (wheat), 3, 6, 7, 10, 11

26

4

Sides

7

Sweet Potato Fries, Classic Fries or Mesclun Salad

5

B Pasta di Mancini

22

Mezzi Rigatoni, Cherry Tomatoes, Peas, Asparagus, Wild Garlic Pesto

1 (wheat), 7, 8 (pine nut)

6

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

FROM THE ROBATA

(E) Grilled Angus Rib-Eye	46	(B) Pikeperch Fillet	26
Green Asparagus, Cévennes Sweet Onions, Béarnaise Sauce		Caponata, Artichoke Mousse, Black Olive Oil	
3, 7, 12		4, 8, (pine nut), 9	
(E) Slow-Cooked Lamb	27	(A) Roasted Cauliflower with Cumin	24
Coco Bean Puree, Tomatoes, Roasted Carrots, Lamb Gravy		Sweet Potato & Confit Garlic Mousse, Chimichurri	
7, 9, 12		V, 9, 10, 12	

SIDES

(B) Sweet Potato Fries	7	(C) Jasmine Rice	6
V		V, 7, 9	
(B) Classic Fries	7	(B) Mesclun Salad	6
V		V, 10, 12	
(A) Seasonal Vegetables	7		
V			

CHEESE & DESSERTS

(C) Belgian & French Cheese Platter	16	(B) Raspberry Cream	12
Fig Chutney, Crackers		Madeleine Biscuit, Lemon	
V, 1 (wheat), 7, 8 (walnut), 11		V, 1 (wheat), 3, 7, 8 (almond, pistachio)	
(C) Strawberry Faisselle	12	(B) Chokotoff® Espuma	12
Whipped Cheese Mousse, Basil		Crunchy Cookie Crumble, Vanilla Ice Cream	
V, 1 (wheat), 3, 7		V, 1 (wheat), 3, 6, 7	

ALLERGENS

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

For more information about allergens, please ask our staff. Prices are in euros and include service and VAT.