



BLANC

BY AYTEMS

Welcome to **BLANC** by Aytms.

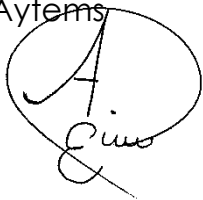
Where we offer you the Ottoman cooking skills, hospitality and service with innovative French methods.

Inspiration from the East, presented in the West.

Chef Aytms creates ultimate taste experiences with passion and creativity. The quirky interplay of the ingredients from the region with the preparation method from it's roots, gives the dishes a true experience.

" Let the culinary concerns be ours'".

Aytms



- From 5 persons we only serve a **BLANC** menu.
- We do not serve vegan food.



À LA CARTE

STARTERS

HAMACHI Piyaz, White Şalgam & Tuna- Lokma pillow	€27
HARMONY ROYALE White tiger gamba, Langoustine & Manti	€30

MAIN COURSES

CHICORY Chicory, Ray wing & Black truffle	€26
ANATOLIAN Bovine Tandir, Çiğ köfte & Lime blossom	€39
OTTOMAN MESAGGE BIRD Anjou pigeon, Pumpkin & Turkish coffee	€41

DESSERTS

KADAYIF Modern Künefe, Dry mozzarella & Antep pistache	€15
'SINT-TUIDEN PEAR' TARTE TATIN Pear, Red wine caramel, Pear gel & Almond	€15
AYA SOFYA Pure Chocolate, Blueberry & Pepecura Rize	€16

We are happy to take your wishes into account.
The à la carte menu can only be ordered per table.



Carte Blanc 'LUNCH'

CHEF'S TREAT

T O A S T

Eel, Chermoula & Blueberry

T U L U M B A

Ottoman churros, North Sea shrimp & Sweet potato

B A H A R A T

Paşa krema, Carrot & Flower garden

BREAD 'Watercress from Limburg' Labneh

LAVAŞ 'balloon bread'

LIMBURG 'brown crooked bread'

LUNCH

HAMACHI

Piyaz, White Şalgam & Tuna- Lokma pillow

HARMONY ROYALE

White tiger gamba, Langoustine & Manti

OTTOMAN MESAGGE BIRD **BB**

Anjou pigeon, Pumpkin & Turkish coffee

ANATOLIAN

Bovine Tandır, Çiğ köfte & Lime blossom

'BELGIAN CHEESE selection | supplement €8'

KADAYIF **B**

Modern Künefe, Dry mozzarella & Antep pistache

AYA SOFYA

Pure Chocolate, Blueberry & Pepecura Rize

4 courses | €60

B 5 courses | €70

BB 6 courses | €80

We are happy to take your wishes into account.

The CARTE BLANC menu can only be ordered per table.



Carte Blanc 'DINNER'

CHEF'S TREAT

S I M I T

Sesame, Pink lady apple & Duck liver

T O A S T

Eel, Chermoula & Blueberry

T U L U M B A

Ottoman churros, North Sea shrimp & Sweet potato

B A H A R A T

Paşa krema, Carrot & Flower garden

O L I V E 0 0 7 'Shaken not stirred'

Scallop, Algae & Green martini

K H A G – A V A R 'B L A N C'

Imperial Heritage caviar & Cauliflower

BREAD 'Watercress from Limburg' Labneh

LAVAŞ 'balloon bread'

KARACABEY 'red onion pogača'

LIMBURG 'brown crooked bread'

DINNER

HAMACHI

Piyaz, White Şalgam & Tuna- Lokma pillow

HARMONY ROYALE

White tiger gamba, Langoustine & Manti

CHICORY

Chicory, Ray wing & Black truffle

β

OTTOMAN MESAGGE BIRD

Anjou pigeon, Pumpkin & Turkish coffee

ββ

ANATOLIAN

Bovine Tandır, Çiğ köfte & Lime blossom

'BELGIAN CHEESE selection | supplement €8'

KADAYIF

Modern Künefe, Dry mozzarella & Antep pistache

AYA SOFYA

Pure Chocolate, Blueberry & Pepecura Rize

5 courses | €80

β 6 courses | €90

ββ 7 courses | €100

We are happy to take your wishes into account.
The CARTE BLANC menu can only be ordered per table.