



# BLANC

BY AYTEMS

Welcome to restaurant **BLANC** by Ayt Ems in Sint-Truiden, where Les Disciples d'Auguste Escoffier member Ayt Ems takes his Ottoman roots to a high level.

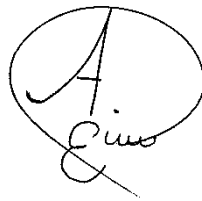
Tasteful Ottoman cuisine with refined and classic French cooking techniques that the chef has been taught by working in several renowned restaurants.

Inspiration from the East, presented in the West.

Ayt Ems and his brigade create ultimate taste experiences with passion and creativity. The idiosyncratic interaction of the ingredients from the region with the preparation method from his roots, gives the dishes a true experience.

"Let the culinary concerns be ours."

Ayt Ems



Les Disciples d'Auguste Escoffier Benelux  
'Discovery of the year 2021'

From 6 people we only serve a menu.  
We do not offer vegan cuisine.



## À LA CARTE

### STARTERS

#### LOBSTER

Bisque mousse, La Ratte potato, Pea, Sumac & Moroccan mandarin

€27

#### NORTH SEA SOLE

Sole fillet, Green asparagus, Parmesan, Manti & Truffle

€29

### MAIN COURSES

#### LIMBURGS WHITE ASPARAGUS

Çibrika, Salty finger, Quinoa & Tierenteyn mustard jus

€30

#### RAY

Ray wing, Leeks, Aigre-doux, Blueberry & Kombucha

€39

#### ROEBUCK FROM HASPENGOUW

Roe fillet, Broad bean hummus, Socarrat, Carob & Own gravy

€42

### DESSERTS

#### CHEESE

5 different types of ripe cheese with apple marmalade from Sint-Truiden and kletzen bread

€15

#### KADAYIF

Modern Künefe, Spinifilo, Dry mozzarella, Blueberry & Antep pistachio

€14

#### TARTE TATIN

Pear from Sint-Truiden, Red wine caramel & Almond

€14

The à la carte menu can only be ordered per table.



## LUNCH 'SUMMER'

### CHEFS TREAT

#### TOAST

Eel, Green herbs & Chermoula

#### BURRATA

Light cream, Tomato & Basil

#### CAVIAR

Gunkan, Omelet, Radish & Ayran

### BREAD

LAVAŞ 'balloon bread'

### MENU

#### LOBSTER

Bisque mousse, Sumac & Moroccan mandarin

#### LIMBURGS WHITE ASPARAGUS

Ray wing, Çibrika & Tierenteyn mustard gravy

#### **B** NORTH SEA SOLE

Green asparagus, Manti & Truffle

#### ROEBUCK FROM HASPENGOUW

Broad bean Hummus, Socarrat, Carob & Own gravy

### CHEESE | supplement €15

#### CHOCOLATE

Orizaba cremeux, Bouillon & Elsanta strawberries

3 courses €50

**B** 5 courses €70

The menu can only be ordered per table.



## DINNER 'SUMMER'

### CHEFS TREAT

#### TOAST

Eel, Green herbs & Chermoula

#### BURRATA

Light cream, Tomato & Basil

#### CAVIAR

Gunkan, Omelet, Radish & Ayran

#### KUMPIR

Scallop, Potato, Corn, & Bulgur

### BREAD

LAVAŞ 'balloon bread'

KARACABEY 'red onion pogača'

### MENU

#### LOBSTER

Bisque mousse, Sumac & Moroccan mandarin

#### LIMBURGS WHITE ASPARAGUS

Ray wing, Çibrika & Tierenteyn mustard gravy

#### **B**NORTH SEA SOLE

Green asparagus, Manti & Truffle

#### **B**DUCK

Green tabil, Confit d 'Canard & Poultry gravy

#### ROEBUCK FROM HASPENGOUW

Broad bean Hummus, Socarrat, Carob & Own gravy

### CHEESE | supplement €15

#### KADAYIF

Spinifilo, Dry mozzarella & Antep pistachio

#### CHOCOLATE

Orizaba cremeux, Bouillon & Elsanta strawberries

5 courses €80

**B** 7 courses €100

The menu can only be ordered per table.