



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.

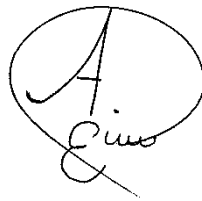
Tasteful Ottoman cuisine with refined and classic French cooking techniques that the chef has been taught by working in several renowned restaurants.

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

BLUEFIN TUNA

Toro, Moscovite, Cauliflower (from our garden), Watercress (from our garden) & Imperial Heritage Caviar
€33

COQUILLE SAINT-JACQUES

Bergamot, Tahin, Red Algae & Algae Lukewarm Tea
€29

MAIN COURSES

TOMATO (From our garden)

Rouge de Namur, Belgian Pounder, Triomphe de Liège & Myriam tomatoes
€27

RAY FISH

Ray wing, Blueberry, Parmesan, Manti & Truffle
€41

ROSSINI 'BLANC'

Belgian white blue, Crème bonne femme, Duck liver & Truffle
€49

DESSERTS

CHEESE

5 different ripe cheese types with Truiense apple marmalade and kletzen bread
€15

KADAYIF

Modern Künefe, Spinifilo, Dry mozzarella, Blueberry & Antep pistachio
€15

CHERRY FROM SINT-TRUIDEN

Kordia cherry, Turkish yogurt, Dragon (from our garden) & Champagne foam
€15

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



LUNCH 'SUMMER'

CHEF'S TREAT

OYSTER

Oysri, Apple & Granite

TOAST

Eel, Green herbs & Chermoula

BUSHI

Hamachi, Black Garlic & Mustard Seeds

BREAD

LAVAS 'ballonbread'

MENU

BLUEFIN TUNA

Toro, Moscovite & Caviar "Imperial Heritage Caviar"

COQUILLE SAINT-JACQUES

Bergamot, Tahini & Lukewarm tea from Algae

ROSSINI 'BLANC'

Belgian white blue, Crème bonne femme, Duck liver & Truffle

CHEESE | supplement €15

KA DAYIF

Spinifilo, Dry mozzarella & Antep pistachio

CHERRY FROM SINT-TRUIDEN

Kordia cherry, Turkish yogurt, Tarragon & Champagne

3 courses €55

5 courses €75

The menu can only be ordered per table.



DINNER 'SUMMER'

CHEFS TREAT

OYSTER

Oysri, Apple & Granite

TOAST

Eel, Green herbs & Chermoula

BUSHI

Hamachi, Black Garlic & Mustard Seeds

KUMPIR

Scallop, Potato, Corn, & Bulgur

BREAD

LAVAŞ 'balloon bread'

KARACABEY 'red onion pogača'

MENU

BLUEFIN TUNA

Toro, Moscovite & Caviar "Imperial Heritage Caviar"

COQUILLE SAINT-JACQUES

Bergamot, Tahini & Lukewarm tea from Algae

BLANGOUSTINE FROM BRITTANY

Cooked in their own oil, Pilav & Sumak

BTOMATO

Rouge de Namur, Belgian Pounder, Triomphe de Liège & Myriam tomatoes

ROSSINI 'BLANC'

Belgian white blue, Crème bonne femme, Duck liver & Truffle

CHEESE | supplement €15

BKADAYIF

Spinifilo, Dry mozzarella & Antep pistachio

CHERRY FROM SINT-TRUIDEN

Kordia cherry, Turkish yogurt, Tarragon & Champagne

5 courses €80

B 7 courses €100

The menu can only be ordered per table.