



BLANC

BY AYTEMS

Welcome to Blanc by Aytems, where Les Disciples d'Auguste Escoffier member Ayt Ems can fully express his creativity.

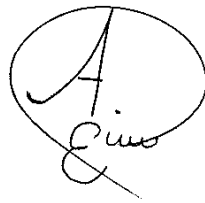
At Blanc by Aytems, you will embark on an inspiring Ottoman-influenced tour through Anatolia, Mesopotamia and the Balkans. This is combined in an innovative way with products from the region, also known as Haspengouw.

Inspiration from the East, presented in the West.

Located in the beautiful Bogaarden Monastery with a contemporary comfortable interior, your experience is complete. We invite you to take this inspiring tour with us.

"Let the culinary concerns be ours."

Ayt Ems



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

We only serve a menu from 5 people.
We do not offer vegan cuisine.



À LA CARTE

STARTERS

HAMACHI - ŞALGAM

Étagère | Wild Tuna

€38

OYSTER - MANTI

Gillardeau | Rize çayı

€45

MAIN COURSES

VENISON - PARSNIP

Back fillet | Stew

€43

LOBSTER - TARHANA

Spinach | Tomato

€48

DESSERTS

CHEESE

5 cheeses with garnishes and kletzen bread

€20

KATMER - GOOSE LIVER

Pistache from Gaziantep | Kardemom

€20

STRACCIATELLA - TRUFFLE

Crèmeux | Orizaba 39%

€20

The à la carte menu can only be ordered per table



CHEFS DELIGHT 'AMUSE-BOUCHE'

HAYDARI

Carrot | North Sea crab | Kimyon

SUCUK

Quiche Lorraine | Leek | Sumac

VICHYSOISE

Potato | Shallot | Caviar

GRILLED SANDWICH

Eel | Chermoula | Affilla

DINNER

HAMACHI

Étagère | Wild Tuna | Şalgam

OYSTER

Gillardeau | Manti | Rize çayı

LOBSTER

Spinach | Tomato | Tarhana

RAY

Belgian caviar | Stew of nane | Turşu beurre blanc

VENISON

Back fillet | Parsnip | Stew

KATMER

Pistache from Gaziantep | Goose liver | Kardemom

STRACCIATELLA

Crèmeux | Orizaba 39% | Black truffle

EMOTION
INSPIRATION

5 COURSES
7 COURSES

€ 85
€ 125

Supplement:

Japanese Wagyu A5
Cheese selection

€ 50 p.p.
€ 15 p.p.