

FALL



CHAMPIGNONS

1 à 5. *Bolet comestible*. (*Boletus edulis*, Bull.) grand: moyenne :

COLLECTION
FALL 2026

Fall 2026

Summer is over.
It has been beautiful...

No more strawberries,
no more tomatoes screaming for attention,
no more terrace weather on the plate.
Now things get serious.

The ground is wet.
The forest smells of leaves, moss,
wood and everything slowly turning soft
only to begin all over again.

‘And there he is!’

The porcini! “Eek horetjes brood op ze Uterege”

Not a pretty one.
No perfect picture.
A little clumsy, even.
Thick stem, brown cap,
and mud on its feet to top it all off.

But goddamn,
what a flavour.

Butter in the pan, shallot and garlic over high heat.
Don’t mess with it too much.

Quick fry, quick colour, deglaze...
Let the forest remain, above all, forest.

A little salt.
That’s all it needs...

Earthy and rich.
Dark and deep.
Fall needs no further embellishment,
because simplicity is complex enough!

Leon Mazairac
& the entire team at Restaurant Karel 5

STARTERS

Collection “Fall” 🍷 45
Vegetables from land & sea
© Signature Leon Mazairac

Classic tartare from Van Beek Butchery 45
Horse tartare with Mirasol pepper & sourcorn

“Raviolo” 45
Oxtail & sweetbread

MAIN COURSES

Poached sole 70
Brown shrimp, potato & buttermilk
Sauce vin Jaune

Millefeuille of root vegetables 🍷 50
Chanterelles
Baby potatoe with pumpkin butter fudge
Bitter leaves & “Simmentaler salat sauce”

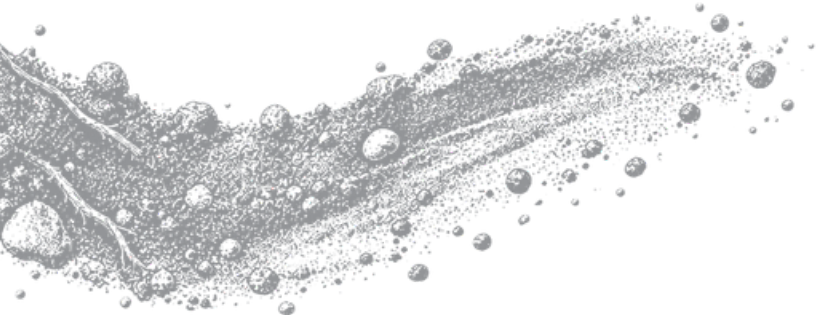
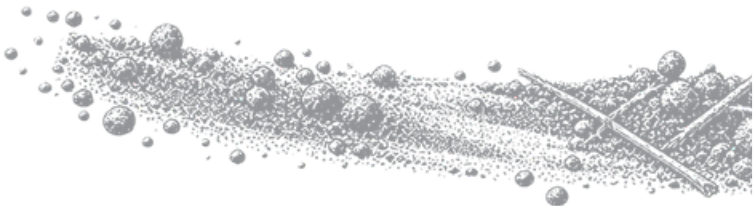
Saddle of venison “Grand-Veneur” 60
Baby potatoe with pumpkin butter fudge
Osietra caviar by Petrossian
Bitter leaves & “Simmentaler salat sauce”

CHEESE AND/OR DESSERT

Cheeses from the trolley ★★ 21
Selected by my friend
Frederic van Tricht from Antwerp

Pear “Belle Hélène” 21
Cacao fruit, Valrhona Caraïbe
almond & vanilla icecream

A LA CARTE
FALL 2026



Our dishes may contain allergens.
We are at your disposal for any inquiries you may have.

A minimum of 2 dishes per guest must be ordered.

COLLECTION
FALL 2026

COLLECTION
OMNIVORE

GUSTATIO
Toast with smoked celeriac, Fette Berta & salty herbs
&
Consommé Ambassadeurs
&
Autumn croquette, spruce & lingon berries

MENSAE PRIMAE
Collection “Fall”
Vegetables from land & sea
© Signature Leon Mazairac

Plaice & oyster ★
Zolderspek, clementine
Porcini velouté

Intermezzo
Brioche, liver, medlar & shepherd’s tea

“Raviolo”
Oxtail & sweetbread

Saddle of venison “Grand-Veneur”
Baby potatoe with pumpkin butter fudge
Osietra caviar by Petrossian
Bitter leaves & “Simmentaler salat sauce”

MENSAE SECONDAE
Cheeses from the trolley ★★
Selected by my friend
Frederic van Tricht from Antwerp

Pear “Belle Hélène”
Cacao fruit, Valrhona Caraïbe
almond & vanilla icecream

Dom Tower...
Filter Kafa 1895 by Lavazza, Chemex

COLLECTION
FISH NOR MEAT

GUSTATIO
Toast with smoked celeriac, Fette Berta & salty herbs
&
Consommé Ambassadeurs
&
Autumn croquette, spruce & lingon berries

MENSAE PRIMAE
Collection “Fall”
Vegetables from land & sea
© Signature Leon Mazairac

Artichoke ★
Chicory, clementine
& porcini

Intermezzo
Brioche, macadamia, mushroom, medlar & shepherd’s tea

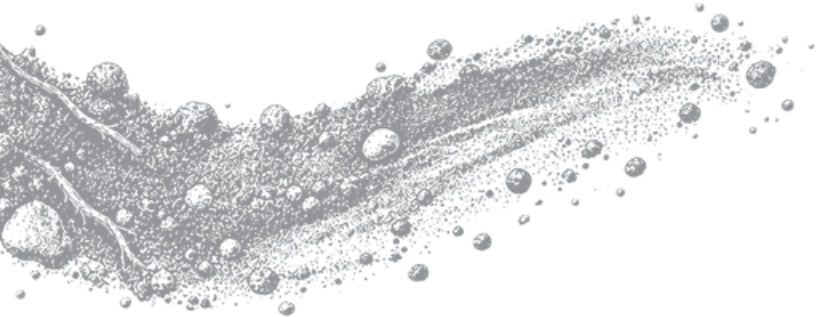
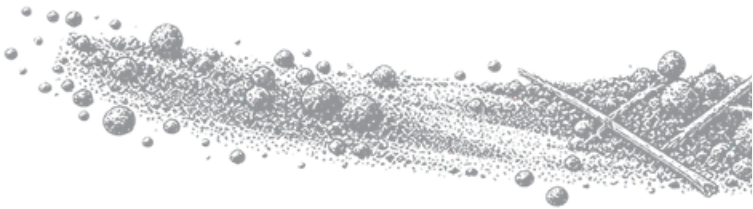
“Raviolo”
Red cabbage, hazelnut & truffle

Millefeuille of root vegetables
Chanterelles
Baby potatoe with pumpkin butter fudge
Bitter leaves & “Simmentaler salat sauce”

MENSAE SECONDAE
Cheeses from the trolley ★★
Selected by my friend
Frederic van Tricht from Antwerp

Pear “Belle Hélène”
Cacao fruit, Valrhona Caraïbe
almond & vanilla icecream

Dom Tower...
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MENU TO BE ORDERED PER TABLE

4-courses	120		incl. wines*	65
5-courses	135	incl. ★	incl. wines*	80
6-courses	150	incl. ★★	incl. wines*	95

Fridays and Saturdays we exclusively serve 5- and 6-course menus

Cheeses instead of dessert +9 supplement

* Exciting non-alcoholic pairing instead of a wine arrangement.

