

SOUVENIR



SUMMER 2026

COLLECTION
SOUVENIR

Souvenir

As a child, summer may well be the most beautiful time there is.

Days seem endless. You collect seashells in your pockets, find a special stone by the roadside, pick a strawberry that somehow tastes better than all the others, and at the end of the holiday you come home with a box full of treasures. To others, they may be ordinary objects, but to you they are memories of moments you never want to forget.

For this menu, we drew inspiration from that childlike perspective, the sense of wonder found in something seemingly simple. Because it is often there that true beauty resides.

This summer, we are also searching for that same purity in the kitchen. We seek products at their very best, and flavors that need nothing more than care, craftsmanship, and love. Not excess, but the richness of simplicity.

v is our collection of the summer: moments, flavors, and ingredients that have moved us. Captured in dishes created to be enjoyed together.

With love,

Leon Mazairac
Chef de Cuisine
And team Restaurant Karel 5



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

STARTERS

Collection “Summer” 🐦 45
Vegetables from countryside, vegetable and herb gardens
© Signature Leon Mazairac

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

Rainbow trout & bog myrtle ★ 45
Grain cracker, tarama & pikeroe
Beurre blanc with aged Riesling

“Crab & Caviar” 55
Oyster & chamomile

MAIN COURSES

Poached sole 65
Brown shrimp, potato & buttermilk
Sauce Vin Jaune

“Artichoke” 🐦 55
Mustard, city honey & summer herbs
brioche, chanterelle, sunflower seed & BBQ mole

“Suckling pig” 55
Porchetta, mustard, city honey & summer herbs
brioche, smout, sunflower seed & BBQ mole

Tenderloin from master butcher Ter Weele 70
Raviolo of summer greens, macadamia & truffle
sauce of mascarpone & tomato salad

CHEESE AND/OR DESSERT

Reblochon fermier ★★ 19
Crisp, apricot & turnip greens
served au naturel

Evolution & tradition 25
Red fruit misérable & yoghurt-morello cherry ice cream

A minimum of 2 dishes per guest must be ordered.

A LA CARTE
SOUVENIR



COLLECTION
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COLLECTION
OMNIVORE

COLLECTION
FISH NOR MEAT

GUSTATIO

Clear tomato broth
&
Mackerel “cru”
&
Zeeland oyster “chamomille & shore crab bouillon”
Petrossian Paris, caviar

GUSTATIO

Clear tomato broth
&
Daikon “cru”
&
Cocktail
Silken tofu, eggplant, citrus

MENSAE PRIMAE

Collection “Summer”
Vegetables from countryside, vegetable and herb gardens
© Signature Leon Mazairac

Intermezzo
Dogfish & beef tartare “Cannibale”
Chartreuse & tonic

Rainbow trout & bog myrtle ★
Grain cracker, tarama & pikeroe
Beurre blanc with aged Riesling

“Mulligatawny”
Langoustine & cantaloupe

“Suckling pig”
Porchetta, mustard, city honey & summer herbs
brioche, smout, sunflower seed & BBQ mole

MENSAE PRIMAE

Collection “Summer”
Vegetables from countryside, vegetable and herb gardens
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Intermezzo
Beef tomato, hemp aioli & Yuzu Kosho
Chartreuse & tonic

Raviolo ★
Summer greens, macadamia & truffle
sauce of mascarpone

“Mulligatawny”
Celtuce & cantaloupe

“Artichoke”
Mustard, city honey & summer herbs
brioche, chanterelle, sunflower seed & BBQ mole

MENSAE SECONDAE

Reblochon fermier ★★
Crisp, apricot & turnip greens
served au naturel

Evolution & tradition
Red fruit misérable & yoghurt-morello cherry ice cream
&
Dom Tower, chocolate & morel
& “Flor de Oro” 1895 by Lavazza

MENSAE SECONDAE

Reblochon fermier ★★
Crisp, apricot & turnip greens
served au naturel

Evolution & tradition
Red fruit misérable & yoghurt-morello cherry ice cream
&
Dom Tower, chocolate & morel
& “Flor de Oro” 1895 by Lavazza

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.



