



Dear guest,

At Noble Kitchen, everything revolves around – as the name suggests – the kitchen. The kitchen is the heart where flavor and ambiance come to life. Chef de Cuisine Tom Schoonus and Sous Chef Carlo Lago, along with their kitchen brigade, have crafted a beautiful menu with Asian influences. Pure flavors in dishes that are prepared to be recognizable yet surprising and distinctive. The use of our Japanese open-fire Robata grill can be wonderfully tasted in various dishes.

Under the guidance of Maître Jan Fassaert, our service brigade will warmly welcome you for a special afternoon or evening at this unique location. Sommelier Bas van de Wiel will be delighted to share everything about our extensive selection on our wine list.

Taste, experience, and enjoy! I wish you, along with my team a wonderful experience.

Edwin Kats

Patron Cuisinier

Do you have any allergies? Please inform us.

We are happy to provide you with unlimited water for €4.75 per person.

Let's get social



We would love to see your photos on Instagram. Tag @noblekitchencromvoirt so we can see what you share with your followers.



FINGERFOOD

Jamón – Blazquez – Ibérico – Bellota	21,50
Prawn Crackers – Eggplant – Roasted – Muhammara(v)	6,50
Edamame – Beans – Orange – Kimchi Seasoning (v)	6,50

OYSTER PER PIECE

Gillardeau – Rendang juice – Ginger beer – Kaffir	6,75
Fine de Claire – Shallot – Dashi Vinegar – Lime	4,95

DIM SUM – YAKITORI PER PIECE (from 2 pieces)

Gyoza – Poultry – Lovage – Chili	4,50
Ha kau – Crayfish– Surimi – Steamed – Crispy chili oil	4,50
Sui Kau – Chicken – Curry – Madras – Crispy – Dip	4,25
Lo Pak Ko – Radish – Turmeric – Basil (v)	3,25
Prawn – Ebi – Tempura – Koshō – Gochujang	3,25
Yakitori Chicken Tighs – Togarashi – Soy – Bonito flakes	5
Yakitori “Meatball” – Poultry – Tare Sauce – Egg Yolk	5
Yakitori “Kohlrabi” – Miso – Hazelnut – Shiso – Goat yogurt (v)	5

CAVIAR

Blini – Smoked Salmon – Osetra – Anna Dutch – 5 gr – Wasabi – Avocado – 1(pc)	18
Brioche – Smoked Eel – Crème fraîche – Caviar – 5 gr – Chives – 1(pc)	18
‘Crispy’ – Fried – Tuna tartare – Caviar – Crispy chili oil – 1(pc)	12

NOBLE’S FAVOURITE *from 2 pieces*

Smoked Eel – Brioche – Crème fraîche – Herring Roe – Chives	9
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MENU

DAILY CHANGING LUNCH MENU

2 courses – starter – main or main – dessert	46
3 courses – starter – main – dessert	54

ASIAN FLAVOURS

Hamachi – Lemon – Basil – Coconut – Ginger
Sushi Maki – ‘Mozaic’ – ‘Noble style’ – ‘Adobo’
Gunkan – ‘Octopus’ – BBQ – Aioli – Pepper
Iberico – Pork belly – Pork cheek – Ras el hanout – Baba ganoush
Sole – Kimchi – Fermented – Chinese cabbage – Orange
Black cod – ‘Kitchen style’ – Marrow – Miso – Sambai
Lamb fillet – Gyoza – Pork shoulder – Massaman – Asparagus
Red fruit – Puffed rice – Ice cream – Szechuan pepper – Merengue

* Menu extension with a selection of cheeses (4pcs) 14

5-course	Hamachi – Sushi – Sole – Lamb – Red fruit	90
7-course	Hamachi – Sushi – Iberico – Sole – Black cod – Lamb – Red fruit	110
	Wine pairing 5 glasses	47,50
	Wine pairing 7 glasses	66,50

The menu choice is served exclusively per table; the 7-course menu is available until 8:30 PM.



VEGETABLES FLAVOURS

Daikon – Lemon – Basil – Coconut – Ginger

Sushi maki – ‘Crunchy’ – Green beans – Honey – Sambal

Nigiri – Cogollos – BBQ – Kizami Wasabi – Aceto

Beetroot – Sweet–Sour – 60°C – Ghoa cress – Seaweed – Goat yogurt

Gyoza – Stuffed – Sweet potato – Massaman

Green asparagus – Vadouvan – Egg yolk cream – Chives

Eggplant – ‘Unagi style’ – Robata grill – Sesame – Spring onion

Cherries – Coffee – 5 spice – Chiboust – Verjuice

* Menu extension with a selection of cheeses (4pcs) 14

5-course Beetroot – Sushi – Gyoza – Eggplant – Cherries 85

7-course Daikon – Sushi – Beetroot – Gyoza – Asparagus – Eggplant – Cherries 95

Wine pairing 5 glasses 47,50

Wine pairing 7 glasses 66,50

The menu choice is served exclusively per table; the 7-course menu is available until 8:30 PM.



JAPANESE SELECTION

SUSHI ROLLS MAKI	4pcs / 8 pcs
'Noble style' – Nori – Veal tartare – Eel – Almond	14 / 22
'Crunchy' – Argentine shrimp – Tempura – Honey – Sambal	14 / 22
'Mozaic' – Tuna – Salmon – Kombu jime	12 / 20
'Adobo' – Chicken Tigh – Black pepper – Bay leaf – Carrot	12 / 20
SELECTION SUSHI ROLLS MAKI 16pcs	42
SELECTION SUSHI ROLLS MAKI 16pcs / SUSHI NIGIRI 8pcs	58
NIGIRI PER PIECE	
'Crispy' – Deep-fried – Tuna tartare – Caviar – Crispy chili oil	12
'Hamachi' – Yellowtail kingfish – Zeeland – Kizami – Wasabi	7
'Sepia' – Roasted – Sweet soy	7
LUXURY NIGIRI SELECTION 8pcs	48
SASHIMI	
Salmon – Sashimi – Fillet	12
Tuna – Sashimi – Fillet	14
Hamachi – Sashimi – Fillet	16
Duo – Sashimi – Tuna – Salmon – Duo	24
LUXURY SASHIMI SELECTION – Salmon – Tuna – Hamachi	32



COLD DISHES

Beetroot – Sweet–Sour – 60c – Ghoe cress – Seaweed – Goat Yogurt	18
Hamachi – Lemon – Basil – Coconut – Ginger	22
Iberico – Pork Belly – Pork Cheek – Ras el hanout – Baba ganoush	22

WARM DISHES

Eggplant – ‘Unagi style’ – Robata grill – Sesame – Spring onion (v)	22
Sole – Kimchi – Fermented – Chinese cabbage – Orange	16 / 32
Black cod – ‘Kitchen style’ – Marrow – Miso – Sambai	19 / 36
Lamb fillet – Gyoza – Pork shoulder – Massaman – Asparagus	34



ROBATA GRILL MEAT

Wagyu – Japanese – A5 – Sirloin – 150 grams	92
Tournedos – Holstein – Dutch – 180 grams	40
Iberico – Pork – Presa – Spain – 150 grams	26
Poultry Breast Fillet	22

TO SHARE

Côte de Boeuf – Prime Rib – Double Dutch – 950 grams	85
Premium meat platter – Tournedos – Iberico presa – Poultry Breast Fillet	79

ROBATA GRILL FISH

Sole fillet	36
Tuna Steak	26
Octopus	26

TO SHARE

Premium sea platter – Sole – Tuna – Octopus	79
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Dishes from the Robata grill are served with vegetable garnish.

SIDE DISHES

French Fries – ‘De Frietbar’ – Viking salt – Mayonnaise – Per person	3,25
Green veggies – Green asparagus – Sugarsnaps – Green peas	12
‘Korean Cauliflower’ – Cauliflower – Gochujang – Sesame – Spring Onion	12
‘Thai salad – Cashew – Green beans – Bok choy – Red pepper	8,50