



## LUNCHMENU

AVAILABLE FOR ORDERING FROM 11:30 TO 13:30

### LUYTERVELDE BUSINESS MENU

Two-course lunch menu	34.50
Three-course lunch menu	47.50
Four-course lunch menu	59.50

## BITES

### IRISH OYSTERS

#### RAW OYSTER

Accompanied by lemon and red wine vinegar

4.75

#### OYSTER GRATIN

Parmesan Cheese | Creme Fraiche

6

#### ORIENTAL OYSTERS

Sukiyaki and Coriander.

5

#### OYSTER DE LUYTERVELDE

Steak tartare and 10 grams of Royal Asetra Caviar

30

## BITES TO SHARE

#### PATA NEGRA

50 gram

18

#### SASHIMI MIX

Salmon | Tuna | Tomassu

22

#### DUCK GYOZA

Hoi-Sin Sauce | 4 pieces

12

#### PULPO ARABIAN

Hummus | Dukkah

17

#### IBERICO CROQUETTE

Aioli | 4 pieces

12

#### PIMENTOS DE PADRON

Harissa | Honey

12

#### CROQUETTA

Pata Negra | Pulpo | 2 pieces

14

#### BONELESS IBERICO

Korean Bulgogi

18

#### RENDANG KROKET

Spicy | Vegan | 4 pieces

12

#### SATE AYAM

Peanut | Emping | 2 pieces

14

#### SEABASS

Tartare | Lime | 2 pieces

12

#### CAVIAR KISS

Vetkoek | Imperial Heritage

18

*For further details on allergens, kindly consult one of our staff members for guidance.*



## MENU'S

### MENU DE LUYTERVELDE

7-COURSE TASTING MENU

89.50

Sea bass - Pear - Dashi Δ○□  
Scallop - Fregola - Sambai □  
Hokkaido - Kimchi - Red cabbage Δ○□  
Sole - Sauerkraut - Poultry gravy ○□  
Iberico cheek - Eel - Truffle  
Venison - Green cabbage - Teriyaki Δ○□  
Dessert De Luytervelde Δ○□

*Cheese instead of dessert? Ask for our cheesemenu  
Cheese as a substitute for dessert + 7.50*

Menus may only be ordered per table.

4 COURSESΔ	59.50
5 COURSES○	69.50
6 COURSES□	79.50

### PLANTBASED

7-COURSE TASTING MENU

89.50

Kohlrabi - Pear - Green Curry  
Carpaccio Beetroot - Rendang  
Pumpkin - Red Cabbage - Ginger  
Potato - Mushroom - Truffle  
Broccoli - Nori - Almond  
Puttanesca - Tomato - Capers  
Dessert De Luytervelde

## ARRANGEMENT

Available for ordering during lunch and dinner.

Five-course menu

Five paired wines with still and/or sparkling water.

Coffee with sweets

140

*For further details on allergens, kindly consult one of our  
staff members for guidance.*



## A LA CARTE | LUNCH AND DINNER

### APPETIZERS

#### DUTCH PRAWNS

Dill | Cocktail Sauce Emulsion | Crispy Quinoa  
19

#### BEEF TARTARE

Chipotle | Corn | Avocado  
22

#### SWEETBREAD

Crisp-fried | Sage | Mushroom  
28

#### TUNA

Miso | Pipirrana | Piment  
26

#### LOBSTER BISQUE

With a quarter or half of a lobster  
17/29

#### SCALLOP

Crudo | Waldorf | Truffle  
\*Supplement 10g caviar +22.50  
26

#### LOBSTER

Pumpkin | Shiitake Mushroom | Miso Paste  
29

#### ROYAL SALAD

Lobster | Scallop | Langoustine | Truffle  
\*Supplement foie gras +15.50  
38

#### FOIE GRAS

Tuttifrutti | French Toast | Trio  
29

#### BEET TARTARE

Red Beetroot | Carpaccio | Rendang  
19

#### BURRATA

Tamarillo | Basil | Terragon  
22



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## MAIN COURSES FROM THE SEA

### CODFISH

Razor | Sambai | Kimchi  
39

### LOBSTER PASTA

Half lobster | Lobster reduction | Spinach  
34

### Tarbot

Parsnip | King Oyster Mushroom | Beurre Blanc | Sauerkraut  
62.50

### DOVER SOLE

500 grams+ | Meunière | Capers  
59.50

### LINGUINI ROYALE

Caviar | Langoustine  
85

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## MAIN COURSES FROM THE LAND

### GRAIN-FED AUSTRALIAN BLACK ANGUS

Beef tenderloin | Chicory | Périgord  
\*Supplement for fried foie gras +15.50  
45

### TRUFFLE PASTA

Truffle | Pecorino Romano  
32

### FILET OF VENISON

Five Spices | Terriyaki | Red Cabbage  
38

### POLENTA

Corn | Piedmont Delicacy  
32

### GRAIN-FED RIB-EYE | 300 GRAMS

Australian | 200 days grain-fed | Béarnaise  
\*Sweetbread supplement +15.50  
49

### FRENCH CHICKEN

Jerusalem artichoke | Cabbage | Muslin  
32

### VEAL CHEEK

Celeriac | Madeira jus  
37

### PARTRIDGE

Sauerkraut | Poultry sauce  
38

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### DUTCH STYLE RED CABBAGE

Five Spices  
7

### GARLIC-INFUSED POTATOES

Crispy | Garlic Oil  
8

### ENDIVE STAMP

Mustard seed  
8

### BRUSSELS SPROUTS

Greek Feta | Balsamic Vinegar  
7

### FRIES

Hand-Cut | Flemish Mayonnaise  
5

### GREEN SALAD

With truffle vinaigrette  
7



## CHILDREN

### BEEF TENDERLOIN CARPACCIO

Classic  
14

### CHICKEN AND CHIPS OR FISH AND CHIPS

Salad | mayonnaise  
24

### SMALL DAME BLANCHE OR ICE CREAM SCOOP

9/3.50

## THAT

*Inquire about our cheese selection curated by Fromagerie Guillaume.*

4 PIECES	17.50
5 PIECES	21.50
6 PIECES	25.50

## DESSERTS

DUBAI CHOCOLATE BAR  
Pistachio | Chocolate | Gold  
16

PAVLOVA  
Mango | Chili  
14

SWEETS  
Accompanied by coffee or tea  
8.50

DAME BLANCHE  
Best in Town  
18

CREME BRULEE  
Coffee | Lotus  
14

TARTE TATIN  
Caramel | Vanilla  
14