



LUNCHMENU

AVAILABLE FOR ORDER FROM 11:30 AM TO 1:30 PM

DE LUYTERVELDE BUSINESS MENU

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

BITES | LUNCH | DINNER

OYSTERS | IRISH MÓR

OYSTER CRU

Served with lemon and red wine vinegar

4.75

OYSTER GRATIN

With Parmesan Cheese | Crème Fraîche

6

OYSTER ORIENTAL

With sukiyaki and coriander

5

OYSTER THE LUYTERVELDE

With steak tartare and 10 grams of Imperial Heritage

30

BITES

PATA NEGRA

50 gram

18

SASHIMI & TATAKI

Salmon | Tuna | Tomassu

22

DUCK GYOZA

Hoi-Sin Sauce | 4 pieces

12

ITALIAN SQUID

Grilled | Cheese and Pepper

18

IBERICO CROCKETS

Aioli | 4 pieces

12

PADRON PEPPERS

Harissa | Honey

12

RENDANG CROCKETS

Spicy | Vegan | 4 pieces

12

BONELESS IBERICO

Korean Bulgogi

18

HAMACHI

Tartare | Lime | 2 pieces

12

CHICKEN SATAY

Emping | 2 pieces

14

For more information about allergens, please ask one of our employees for advice.



MENU'S

MENU DE LUYTERVELDE

7-COURSE MENU

89.50

Hamachi - Yuzu - Bonito△○□
Scallop - Cauliflower - Egg yolk○□
Shellfish - Anchovies - Fennel△○□
Babi pangang - XO - Galangal□
Chicken Rouleau - Savoy - Munster△○□
Apple foie gras - Apple
Dessert Luytervelde△○□

*Cheese supplement Ask for our cheese menu
Cheese instead of dessert + 7.50*

Menus can only be ordered per table

4 COURSE△	59.50
5 COURSE○	69.50
6 COURSE□	79.50

PLANT-BASED

7-COURSE MENU

89.50

Daikon - Fennel - Yuzu
Harissa Cabbage - Sesame
Ravioli - Dill - Cashew
Gnocchi - Lovage - Tomato
Rouleau Savoie - Chanterelles - Lentil
Wellington - Carrots - Pumpkin
Dessert De Luytervelde

ARRANGEMENT

Can be ordered during lunch and dinner

Five course menu

Five accompanying wines with still and/or sparkling water

Coffee with sweet treats

140

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A LA CARTE | LUNCH & DINNER

APPETIZERS

DUTCH SHRIMPS

Habanero | Cocktail Sauce Foam | Crunchy Quinoa
19

BEEF TARTARE

Chipotle | Corn | Avocado
24

SWEETBREAD

Crispy fried | Pastry | Mushroom
28

KINGFISH

Tartare | Kohlrabi | Yuzu
24

BISQUE D'HOMARD

With a quarter or half lobster
18/29

SCALLOP

Baked | Cauliflower | Nutella
*Supplement 10g caviar +22.50
26

LOBSTER

Zucchini | Mango | Basil
29

ROYAL SALAD

Lobster | Scallop | Eel | Dutch Shrimp
*Supplement Goose liver +15.50
38

FOIE GRAS

Apple | French Toast | Trio
29

BEET TARTARE

Red beetroot | Carpaccio | Rendang
19

SMOKED BURRATA

Papaya | Horseradish
22



MAIN DISHES FROM THE SEA

WINTER COD

Mussel | Chervil | Anchovy
36

LOBSTER PASTA

Half lobster | Lobster sauce | Spinach
34

TURBOT

Risotto | Chanterelles | Daikon
32

SOLE

500 grams+ | Meunière | Capers
59.50

LINGUINI ROYAL

Caviar | Langoustine
85

MAIN COURSES FROM THE LAND

PASTA TRUFFLE

Truffle | Pecorino Romano
34

FRENCH CHICKEN

Rouleau | Candied leg | Mousseline
32

ASIAN DUCK

Chioggia | Hoi-sin | Paksoi
38

VEAL CHEEK

Celeriac | Madeira juice
38

PREMIUM CUT MEAT

GRAIN FED AUSTRALIAN BLACK ANGUS

Beef tenderloin | Oxtail | Lentils
*Supplement fried foie gras +15.50
45

GRAIN FED RIB-EYE | 300 GRAM or 650 GRAM

Australian | 200 days grain fed | Bearnaise
*Sweetbread supplement +15.50
49,50/99,50

TRUFFELFRIES

HAND CUT | PARMESAN CHEESE
12

BRUSSELS SPROUTS

GREEK FETA | BALSAMIC VINEGAR
7

GARLIC POTATOES

CRUNCHY | GARLIC OIL | MAYONNAISE
8

FRIES

HAND CUT | FLEMISH MAYONNAISE
5

BBQ LEEK

WITH BÉARNAISE AND EEL
16

GREEN SALAD

WITH TRUFFLE DRESSING
7

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