



LUNCHMENU

ORDER FROM 11:30 TO 13:30

DE LUYTERVELDE BUSINESS LUNCH

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

BITES TO START

ORDER BETWEEN 12.00 - 21.00

OYSTERS | IRISH MOR

OYSTER NATUREL

Accompanied by lemon and red wine vinegar
4.75

OYSTER IMPERIAL

Champagne foam | Caviar
14.50

ORIENTAL OYSTER

With sukiyaki and cilantro
5.50

OYSTER DE LUYTERVELDE

With steak tartare and 10 gr. of Imperial Heritage
30

BITES

PATA NEGRA

50 gram
19

SASHIMI

Salmon | Tuna | Tomassu
22

DUCK GYOZA

Hoi-Sin Sauce | 4 pieces
14

LOBSTER CAPPUCINO

Our world famous bisque
11

IBERICO CROQUETTES

Aioli | 4 pieces
14

ROYAL OSCIETRA CAVIAR

With garnish | 30 grams
95

LOBSTER CROQUETTE

Limemayonaise
19

BONELESS IBERICO RIBS

Hoi-Sin
17

SPICY PRAWNS

Sticky | Yellow curry
17

BRIOCHE EEL

Per 2 | +€12.50 with caviar
15

GORDAL OLIVES

Marinated
8

MARCONA ALMONDS

Smokey
5



MENU'S

MENU DE LUYTERVELDE

7-COURSE MAIN MENU

89.50

Hamachi - Avocado - Strawberry Δ ○ □

Sardine - Almond - Gazpacho □

Cod - Razor clam - Curry - Beurre blanc

Poussin - M'hamsa - Baharat - Pomegranate ○ □

Veal cheek - Tarragon - Romesco Δ ○ □

Lamb - Lamb neck - Buchu Δ ○ □

Dessert De Luytervelde Δ ○ □

Cheese as a substitute for dessert + 7.50

Menus may only be ordered by table.

4 COURSES Δ	59.50
5 COURSES ○	69.50
6 COURSES □	79.50
7 COURSES	89.50

VEGETABLE GARDEN MENU

7-COURSE MAIN MENU

89.50

Avocado - Grilled - Furikake Δ ○ □

Watermelon - Cold Soup - Almond

Fennel - Pink Peppercorn - Dill Δ ○ □

Cannelloni - Asparagus - Spinach ○ □

Mexican Mole - Jackfruit - Eggplant □

Beet Wellington - Golden Beet Δ ○ □

Dessert De Luytervelde Δ ○ □

4 COURSES Δ	59.50
5 COURSES ○	69.50
6 COURSES □	79.50

ARRANGEMENT

Five-course menu

Five accompanying wines with still and/or sparkling water
Coffee with sweet treats

140

*For additional information about allergens, please
consult one of our staff members for assistance.*



À LA CARTE | LUNCH AND DINNER

STARTERS

DUTCH SHRIMP COCKTAIL

COCKTAIL SAUCE FOAM | JALAPEÑO | AVOCADO

23

BEEF TARTARE

MEXICAN STYLE | AVOCADO | CHILI PEPPER

24

VITELLO TONATO

PASTRAMI | TUNA | CAPERS

24

LOBSTER BISQUE

WITH A QUARTER OR HALF OF A LOBSTER

18/29

CRAB

GREEN APPLE | LIME LEAF

27

LANGOUSTINE

TRIO | TOMATO | VANILLA | CAYENNE

29

ROYAL SALAD

LOBSTER | SCALLOP | EEL

FOIE GRAS ADDITION +15.50

42

SWEETBREAD

RAVIOLI | VEAL CHEEK | SAGE

29

FOIE GRAS

FRIED | APPLE | HAZELNUT

29

SPICY BURRATA

CHILI OIL | ZAATAR

22

SMOKY AVOCADO

CILANTRO PESTO | FETA CHEESE | OLIVE OIL

22



MAIN COURSES FROM THE OCEAN

CODFISH

YELLOW CURRY | RAZOR CLAM | FENNEL
38

SOLE

500 GRAMS+ | MEUNIÈRE | ANTIBES
60

LOBSTER PASTA

1/2 LOBSTER | LOBSTER SAUCE | SPINACH
34

LINGUINI ROYALE

LANGOUSTINE | CAVIAR
85

SEAFOOD PLATTER FOR 2 PERSONS

BBQ SHRIMP | LOBSTER | SCALLOP
SUPPLEMENT 4 PC. LANGOUSTINE +32
98

TARBOT

NORTH SEA | CHORON | BASIL
65

MAIN COURSES FROM THE LAND

GRAIN-FED BEEF TENDERLOIN

AUSTRALIAN | GRAIN-FED | UI | TRUFFLE | 200 GRAMS
Pan-seared foie gras supplement €15.50
45

GRAIN-FED RIB-EYE | 300 GRAMS OR 650 GRAMS

AUSTRALIAN | 200-DAY GRAIN-FED | SLICED
Sweetbread supplement €15.50
49,50/99,50

TRUFFLE PASTA

TRUFFLE | PARMIGIANO-REGGIANO | QUAIL EGG
34

VEAL CHEEK

RED CHICORY | VEAL GRAVY | DRAGON
38

FERMIER CHICKEN

BIOLOGICAL | M'HAMSA | SEASONINGS
39

LAMB

RACK | BUCHU | BROAD BEAN
38

SIDES

GARLIC POTATOES

CRISPY | GARLIC OIL | AIOLI
8

FENNEL SALAD

ORANGE | PISTACHIO
8

ROASTED BIMI

HOLLANDAISE SAUCE | SMOKED ALMONDS
8

FRIES

DUTCH DILL MAYONNAISE
6

CARAMELIZED CARROTS

CRISPY PECAN
12

MIXED GREENS

MIXED GREENS SALAD
7

SPINACH

WITH CREAM
8

SUMMER SALAD

ZUCCHINI | PEAS | PEPPERMINT
8



FOR THE YOUNG CHILDREN

CARPACCIO OF BEEF

CLASSIC

19

CHICKEN OR FISH AND CHIPS

SALAD | FRIES

24

PETITE DAME BLANCHE OR ICE CREAM SCOOP

9/4.50

CHEESE

Inquire about our cheese menu | Curated by Fromagerie Guillaume

4 CHEESES	17.50
5 CHEESES	21.50
6 CHEESES	25.50

DESSERTS

STRAWBERRIES À LA ROMANOFF

CLASSICAL

14

SCROPINO

GREY GOOSE VODKA | LEMON SORBET

12

FRIANDISES

ACCOMPANIED WITH YOUR COFFEE/TEA

8.50

DAME BLANCHE

BEST IN TOWN

18

CRÈME BRÛLÉE

PINEAPPLE | COCONUT

16

TIRAMISU

CHOCOLATE | MASCARPONE

16

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