LUNCH MENU

Available to order from 11.30 to 13.30

DE LUYTERVELDE BUSINESS MENU

Two-course lunch menu	**36.50**
Three-course lunch menu	**47.50**
Four-course lunch menu	**59.50**

DRINKS | LUNCH | DINNER

COLD OYSTERS | IRISH MÓR

NATURAL OYSTER
Served with lemon and red wine vinegar
5

KESBEKE OYSTER
Gherkin | Dill | Rye
8

ORIENTAL OYSTER
Sukiyaki | Coriander
6

DE LUYTERVELDE OYSTER
Beef tartare | 10 g Imperial Heritage caviar
30

WARM OYSTERS | IRISH MÓR

OYSTER GRATIN
Gratinated with Parmesan
7

ROYAL OYSTER
Champagne foam | Caviar
12

BITES

PATA NEGRA BELLOTA
50 g
21

SASHIMI
Salmon | Tuna | Tomasu
24

DUCK GYOZA
Hoisin sauce | 4 pieces
14

LOBSTER CAPPUCCINO
Our famous bisque
12

IBERICO CROQUETTES
Aioli | 4 pieces
14

CAVIAR BEIGNET
Served individually
9

STICKY CHICKEN
Lemongrass
19

BONELESS IBERICO
Hoisin
18

SPICY PRAWNS
Sticky | Kimchi
18

EEL & APPLE SYRUP BRIOCHE
2 pieces | Add caviar +12.50
15

CRISPY VEAL CHEEK
Brioche | Mustard seeds | Onion
18

CORNETTO
Beef tartare | Horseradish | 4 pieces
18

MENUS

MENU DE LUYTERVELDE

7-COURSE TASTING MENU
89.50

Rooise beef tartare - Eel - Caviar △○□
North Sea crab - Pandan - Thai oil
Halibut - Pumpkin - Vanilla - Buttermilk △○□
Gnocchi - Truffle - Parmesan - Belper Knolle ○□
Partridge - Parsnip - Sumatran pepper □
Venison - Pistachio - Olive △○□
De Luytervelde dessert △○□

Cheese instead of dessert +9.50

Tasting menus are served to the whole table

4 COURSES △	**59.50**
5 COURSES ○	**69.50**
6 COURSES □	**79.50**
7 COURSES	**89.50**

BOTANIC MENU

7-COURSE VEGETABLE MENU
89.50

Pumpkin - Seeds - Sea buckthorn △○□
Radish cannelloni - Basil - Seaweed
Daikon 'scallop' - Kombu - Shiitake △○□
Gnocchi - Truffle - Parmesan - Belper Knolle ○□
Carrot cylinder - Kale - Bay leaf □
Porcini - Sauerkraut - Porcini sauce △○□
De Luytervelde Dessert △○□

4 COURSES △	**59.50**
5 COURSES ○	**69.50**
6 COURSES □	**79.50**

MENU & WINE PAIRING

Five-course menu
Five paired wines with still and/or sparkling water
Coffee withsweet treats

140

For information about allergens, please ask a member of our team.

À LA CARTE | LUNCH & DINNER
STARTERS

DUTCH SHRIMP
Thai flavours | Avocado
23

BEEF TARTARE
Aged cheese | Crispy capers | Mustard seeds | Sourdough
24

VITELLO TONNATO BOMBE
Pastrami | Tuna | Capers
24

LOBSTER SOUP
With a quarter or half lobster
19/29

ROSE BAWYKOV SALMON
Smoked | Horseradish | Purple Meat radish
27

LANGOUSTINE
Trio | Carrot | Ginger
29

CHICKEN VOL-AU-VENT
Kemper Landhoen | Tarragon | Thyme
29

ROYAL SALAD
Lobster | Scallop | Langoustine | Dutch brown shrimp
*Add goose foie gras +15.50
42

SWEETBREADS
Veal cheek | Porcini | Hazelnut
29

GOOSE FOIE GRAS
Pan-fried | Apple | Frisian sugar bread
29

SPICY BURRATA
Stracciatella | Sage | Chilli oil
22

SMOKY BEETROOT
Blackberry | Feta | Dill
22

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MAIN COURSES FROM THE SEA

COD
Mustard | Lardo | Smoked beurre blanc
39

LOBSTER PASTA
Half lobster | Lobster sauce | Spinach
36

HALIBUT
Pumpkin | Vanilla | Buttermilk | Crumble
36

DOVER SOLE
500 g+ | Meunière | Grenobloise
59.50

LINGUINE ROYAL
Langoustine | Caviar
85

TURBOT
Sauerkraut | Girolles | Truffle
65

MAIN COURSES FROM THE LAND

GRAIN-FED BEEF FILLET
Australian | Pointed cabbage | Fondantpotato | 200 g
*Add pan-fried goose foie gras +15.50
49

TRUFFLE PASTA
Truffle | Parmesan | Quail's egg
36

FARM CHICKEN
Organic | Atjar pickles | Cashew | Lemongrass
39

GRAIN-FED RIB-EYE | 300 G OR 650 G
Australian | Tagliata
*Add sweetbreads +15.50
49.50/99.50

VEAL CHEEK
Red chicory | Veal jus | Tarragon
38

VENISON
Fillet | Pistachio | Olive
44

SIDES

GARLIC POTATOES
Crispy | Garlic oil | Fenugreek mayonnaise
8

BRUSSELS SPROUTS
Balsamic vinegar | Feta
8

RED CABBAGE
Cassis | Apple
8

MINI TRUFFLE PASTA
With truffle
19

FRIES
Mayonnaise
6

MIXED SALAD
Roquefort dressing
8

ENDIVE POTATO MASH
With mustard seeds
8

MASHED POTATOES
Joël Robuchon
14

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FOR OUR LITTLE GUESTS

BEEF FILLET CARPACCIO
Classic
16

FISH & CHIPS OR CHICKEN
Salad | Mayonnaise
24

MINI DAME BLANCHE OR SCOOP OF ICE CREAM
9/4.50

CHEESE

Ask for our cheese menu | Selected by Fromagerie Guillaume

4 CHEESES	**18.50**
5 CHEESES	**21.50**
6 CHEESES	**25.50**

DESSERTS

POACHED PEAR
Belle Hélène | Vanilla | Chocolate
14

MANDARIN
Basil | Chocolate
14

SWEET TREATS
Served with coffee
8.50

DAME BLANCHE
Best in town
18

CRÈME BRÛLÉE
Lotus | Cardamom
16

TIRAMISU
Hazelnut | Chocolate | Vanilla
16

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