



LUNCHMENU

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

BUSINESS LUNCH 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

WITH LEMON AND RED WINE VINEGAR
4.75

OYSTER GRATIN

WITH PARMESAN CHEESE | CRÈME FRAÎCHE
6

OYSTER ORIENTAL

WITH SUKIYAKI AND CORIANDER
5.50

OYSTER DE LUYTERVELDE

STEAK TARTARE AND 10 GR. CAVIAR
30

BITES

PATA NEGRA

50 GRAM
19.50

SASHIMI

SALMON | TUNA | TOMASSU
22

DUCK GYOZA

HOI-SIN SAUCE | 4 PIECES
12

ASPARAGUS SOUP

SHOT
4.50

IBERICO BITTERBAL

AIOLI | 4 PIECES
12

BLINI SALMON

SMOKED | CREME FRAISCHE
12

RENDANG CROCKETS

SPICY | VEGAN | 4 PIECES
12

BONELESS IBERICO

KOREAN BULGOGI
18

GLAZED GAMBA'S

4 PIECES
15

SCRAMBLED EGG

WITH ASPARAGUS | +12.50 WITH CAVIAR
5.50

PADRON PEPPERS

SMOKED SALT
12.00

MINI STEAK TARTAAR

SALTY | +12.50 SUPPLEMENT CAVIAR
7.50

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



MENU'S

MENU DE LUYTERVELDE

7-COURSE MENU

89.50

Hamachi - Avocado - Tom Kha Kai Δ○□
North Sea crab - Bouillabaisse - Vadouvan
Red mullet - Sea lavender - Artichoke - Chorizo ○□
Asparagus - Truffle - Parmesan Δ○□
Quail - Morel - Green Asparagus □
Lamb - Lovage - Lamb jus Δ○□
Dessert De Luytervelde Δ○□

Cheese instead of dessert + 7.50

Menus can only be ordered per table

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

PLANT-BASED

7-COURSE MENU

89.50

Horseradish - Violet - Lemon
Dry-Aged Watermelon - Gazpacho
Halloumi - Kohlrabi - Quinoa
Asparagus - Truffle - Parmesan
Spare Rib - Smoked Paprika
Wellington - Asparagus - Lovage
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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À LA CARTE | LUNCH & DINER

APPETIZERS

DUTCH SHRIMPS

HABANERO | COCKTAIL SAUCE FOAM | CRUNCHY QUINOA
19

BEEF TARTARE

CHIPOTLE | MORE | AVOCADO
24

SWEETBREAD

CRISPY FRIED | PUFF PASTRY | ASPARAGUS
28

KINGFISH

TARTARE | AVOCADO | COCONUT
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

FAKE TARTARE

TOMATO | PARMESAN | MOZZARELLA
19

SMOKED BURRATA

PAPAYA | HORSERADISH | DILL
22

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MAIN DISHES FROM THE SEA

HALIBUT

SEA GREEN'S | ARTICHOKE | CHORIZO
36

LOBSTER PASTA

HALF LOBSTER | LOBSTER SAUCE | SPINACH
34

TARBOT

RISOTTO | CHANTERELLES | DAIKON
62.50

SEAFOOD PLATTER | 2 OR 4 PEOPLE

LOBSTER | COQUILLE | BBQ SHRIMP | MUSSEL
97.50/195.00

DOVER SOLE

500 GRAM+ | MEUNIÈRE | GRENOBLOISE
59.50

LINGUINI ROYAL

LANGOUSTINE | CAVIAR
85.00

MAIN COURSES FROM THE LAND

GRAIN FED AUSTRALIAN BLACK ANGUS

BEEF TENDERLOIN | OXTAIL | LENTILS
*SUPPLEMENT FRIED FOIE GRAS +15.50
49.50

GRAIN FED RIB-EYE | 300 GRAM of 650 GRAM

AUSTRALIAN | 200 DAYS GRAIN FED | BEARNAISE
*SWEETBREAD SUPPLEMENT +15.50
49,50/99,50

PASTA TRUFFLE

TRUFFLE | PARMESAN | QUAIL EGG
34

FARMER CHICKEN

Morels | Cabbage | Green asparagus
34

LAM

LAVAS | PEA | ASPARAGUS
38

ASPARAGUS

CLASSIC | HAM | EGG
36

VEAL CHEEK

CELERIAC | MADEIRA JUICE
38

ASIAN DUCK

CHIOGGIA THE HOI-SIN | PAKSOI
38

TRUFFELFRIES

HAND CUT | PARMESAN CHEESE
12

ASPARAGUS

4 PIECES
12

GARLIC POTATOES

CRUNCHY | GARLIC OIL | MAYONNAISE
8

FRIES

HAND CUT | FLEMISH MAYONNAISE
5

BBO LEEK

WITH BÉARNAISE AND SMOKED EEL
16

GREEN SALAD

WITH TRUFFLE DRESSING
7



FOR THE LITTLE FOLKS

CARPACCIO

Classical

14

FISH AND CHIPS or CHICKEN WITH FRIES

Salad | Mayonnaise

24

PETIT DAME BLANCHE OR BOL ICE CREAM

9/3.50

THAT

Ask for our cheese menu | Selected by Fromagerie Guillaume

4 PIECES	17.50
5 PIECES	21.50
6 PIECES	25.50

DESSERTS

STRAWBERRIES ROMANOFF

Classic

14

SCROPINO

Grey Goose Vodka | SORBET OF LEMON

11

SWEET TREATS

Served with Coffee

8.50

DAME BLANCHE

Best in town

18

CRÈME BRÛLÉE

Coffee | Lotus

14

TARTE TATIN

Hazelnut | Caramel | Vanilla

16

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