



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

DRINKS | LUNCH | DINNER

OYSTERS | IRISH MÓR

OYSTER CRU
SERVED WITH LEMON AND RED WINE
VINEGAR
4.75

OYSTER ORIENTAL
WITH SUKIYAKI AND CORIANDER
5.50

OYSTER ROYAL
CHAMPAGNE FOAM | CAVIAR
14.50

OYSTER DE LUYTERVELDE
WITH STEAK TARTARE AND 10 GRAMS OF
IMPERIAL HERITAGE
30

BITES

PATA NEGRA
50 gram
19

DUCK GYOZA
HOI-SIN SAUCE | 4 PIECES
12

IBERICO CROQUETTE
AIOLI | 4 PIECES
12

SPANISH GRIZZINI
PATA NEGRA | PESTO
18

OKINOMIYAKI
DUTCH STYLE
15

PADRON PEPPER
SMOKED SEA SALT
12

LIVER MACARON
GINGERBREAD | CHERRY | PER PIECE
7

SASHIMI
SALMON | TUNA | TOMASSU
22

ORIENTAL LOBSTER CAPPUCCINO
OUR FAMOUS BISQUE
11

ROYAL OSCIETRA CAVIAR
WITH GARNISH | 10 OR 30 GRAMS
55/100

BONELESS IBERICO
COCONUT | KIMCHI
18

EGG HOLLANDAISE
SCRAMBLED EGGS | CAVIAR | HOLLANDAISE
15

MINI STEAK TARTARE
RÖSTI | +12.50 WITH CAVIAR
9

BRIOCHE EEL
PER 2 | +12.50 WITH CAVIAR
15

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



MENU'S

MENU DE LUYTERVELDE

7-COURSE MENU

89.50

Hamachi - Coconut - Avocado Δ ○ □
Scallop - Jerusalem Artichoke - Black Tea
Sole Fillet - Mussel - Vadouvan Δ ○ □
Chicken Samosa - Mint - Coconut ○ □
Partridge - Parsnip - Sauerkraut □
Venison Fillet - Okinomiyaki - Bonito - Cranberry Δ ○ □
Dessert De Luytervelde Δ ○ □

Cheese supplement

Ask for our cheese menu

Cheese instead of dessert + 7.50

Menus can only be ordered per table

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

PLANT-BASED

7-COURSE MENU

89.50

Pumpkin - Curry - Coconut Δ ○ □
Tomato - Celery - Tabasco
'Onion Soup' Δ ○ □
Truffle - Parmesan - Mushroom ○ □
Courgette - Fennel □
Mexican Mole - Jackfruit - Corn Δ ○ □
Dessert De Luytervelde Δ ○ □

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

ARRANGEMENT

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 & DINNER

APPETIZERS

DUTCH SHRIMPS
KOHLRABI | CELERIAC | EEL
22

BEEF TARTARE
GOCHUJANG | CUCUMBER | SESAME
24

SWEETBREAD
CRISPY FRIED | MISO | MUSHROOM
28

VITELLO TONATO BOMBE
PASTRAMI | TUNA | CAPERS
24

LOBSTER SOUP
WITH A QUARTER OR HALF LOBSTER
18/29

SCALLOP
BAKED | JERUSALEM ARTICHOKE | DARJEELING
26

NORWAY LOBSTER
BASIL | TOMATO | CELERY
29

ROYAL SALAD
LOBSTER | SCALLOP | EEL | DUTCH SHRIMP
*GOOSE LIVER SUPPLEMENT +15.50
39

VOL AU VENT
KEMPER LAND CHICKEN | TARRAGON | THYME
29

FOIE GRAS
APPLE | FRENCH TOAST | TRIO
29

ROSE OF BIET
RAS EL HANOUT | RODE BIET | LABNEH
22

SMOKED AVOCADO
CORIANDER PESTO | FETA | OLIVE OIL | BELPER KNOLLE
22



MAIN COURSES FROM THE SEA

BLACK COD
MISO | OYSTER | GINGER | 'NOBU STYLE'
38

DOVER SOLE
500 GRAM+ | MEUNIÈRE | GRENOBLOISE
59.50

LOBSTER PASTA
1/2 LOBSTER | LOBSTER SAUCE | SPINACH
34

LINGUINI ROYAL
LANGOUSTINE | CAVIAR
85

WHOLE LOBSTER
TO SHARE | MISO | HAZELNUT | CRUMBLE
70

TURBOT
MUSHROOM | BROWN BUTTER SAUCE | TRUFFLE
65

MAIN COURSES OF THE COUNTRY

GRAIN FED AUSTRALIAN BLACK ANGUS
BEEF TENDERLOIN | ONION | PERIGORD
*FRIED FOIE GRAS SUPPLEMENT +15.50
47.50

GRAIN FED RIB-EYE | 300 GRAM OF 650 GRAM
AUSTRALIAN | 200-DAY GRAIN-FED | SLICED
*GOOSE LIVER SUPPLEMENT +15.50
49,50/99,50

PASTA TRUFFLE
TRUFFLE | PARMESAN | QUAIL EGG
34

DEER FILLET
MABRÉ | FIVE SPICES | RODE KOOL
38

PARTRIDGE
RED-LEGGED | SAUERKRAUT | POULTRY GRAVY
39

ASIAN DUCK
PUMPKIN | HOI-SIN | PAKSOI
39

SIDES

GARLIC POTATOES
CRUNCHY | GARLIC OIL | MAYONNAISE
8

DUTCH ENDIVE STAMP
MUSTARD SEED
8

ROASTED BIMBI
HOLLANDAISE | SMOKED ALMOND
12

FRIES
HAND-CUT | DILL MAYONNAISE
6

SPROUTS
MISO HONEY | SESAME
8

GREEN SALAD
FRENCH DRESSING
7

TRUFFLE PUREE
CLASSICAL
12

WALDORF
WALNUT | APPLE | CELERY
7



FOR THE LITTLE FOLKS

CARPACCIO
CLASSICAL
14

FISH AND CHIPS OF HOENDER
SALAD | MAYONNAISE
24

PETIT DAME BLANCHE OR ICECREAM
9/3.50

CHEESE

ASK FOR OUR CHEESE MENU | SELECTED BY FROMAGERIE GAUILLAUME

4 CHEESES	17.50
5 CHEESES	21.50
6 CHEESES	25.50

DESSERTS

TIRAMISU
CLASSIC
14

SCROPINO
GREY GOOSE VODKA | CITROENSORBET
11

SWEET TREATS
SERVED WITH COFFEE
8.50

DAME BLANCHE
BEST IN TOWN
18

CRÈME BRÛLÉE
COFFEE | LOTUS
14

TONY CHOCOLONELY
HAZELNUT | CARAMEL | VANILLA
16

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