



## LUNCHMENU

ORDER BETWEEN 12.00 AND 14.00

### DE LUYTERVELDE BUSINESS MENU

Two course lunch menu	34.50
Three course lunch menu	46.00
Four course lunch menu	58.50

## BITES | TO SHARE

<b>SPRINGROLL DUCK</b> <i>Hoi-sin   5 pieces</i>	9.50	<b>BRIOCHE EEL</b> <i>With creme of foie</i>	18.50
<b>IBERICO CROQUETTES</b> <i>5 pieces</i>	9.50	<b>PATA NEGRA</b> <i>Per 50 gram</i>	15.75
<b>SMOKED SALMON   BLINI</b> <i>With shallot and crème fraiche</i>	19.50	<b>IBERICO BONELESS RIBS</b> <i>With hoi-sin</i>	14.50

## OYSTERS

<b>OYSTER CRU</b> <i>Creuses with red wine vinegar   lemon</i>	3	<b>OYSTER ORIENTAL</b> <i>With sukiyaki   Coriander   Cucumber</i>	4
<b>OYSTER GRATIN</b> <i>Creuses with parmesan cheese</i>	4	<b>OESTER ARRANGEMENT</b> <i>6 oesters   2 glasses Deutz Champagne</i>	40

## CAVIAR

<b>ROYAL ASETRA   30 GRAM</b> <i>Served with blinis, crème fraiche and chives</i>	85	<b>CAVIAR EXPERIENCE</b> <i>Two glasses of Deutz Champagne and 30 grams of Royal Asetra</i>	110
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## OUR MENU'S

### MENU DE LUYTERVELDE

7 COURSE TASTING MENU

85.00

Tuna - Oyster Cream - Cucumber - Grapefruit

Pea- Crusli - String bean - Mint - Wasabi

Scallop - Cauliflower - Hazelnut - Crumble - Morel

Red Mullet - Kimchi - Octopus - Garlic - Salted Lemon

Grain Fed Sukade - Pumpkin - Curry - Gado Gado - Sweet Potato

Goat yogurt - Rhubarb - Violin

Dessert De Luytervelde

*Cheese supplement*

*Ask for our cheese menu*

*Cheese instead of dessert + 5.50*

4 COURSES <input type="triangle"/>	58.50
5 COURSES <input type="radio"/>	69.50
6 COURSES <input type="checkbox"/>	77.50

# LUYTERVELDE

CASUAL FINE DINING | WINE | BAR

## EXPERIENCE

ENJOY THE ENTIRE EVENING

Five course surprise menu

Accompanying wines and table water

Coffee with sweet treats

120

## À LA CARTE

### STARTERS

#### 'SHRIMP COCKTAIL'

Juice | Citrus gel | Foam of cocktail sauce  
19

#### STEAK TARTARE CARPACCIO STYLE

Parmesan | Rocket | Pine nut  
19

#### SWEETBREADS

Chanterelles | Cognac | Sage  
19

#### LOBSTER BISQUE

Small or large  
17/24

#### ROYAL SALAD

Lobster | Scallop | Foie gras | Asparagus  
38

#### FOIE GRAS FRIED

Yakitori | Sesame  
22

#### FAKE TARTARE

Tri colore | Basil | Tomato | \*Vegan option  
17



TRUFFLE

14.50



CAVIAR 5GR

12.50

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## MAINCOURSES | FROM THE SEA

### NORTH SEA TURBOT

Asparagus | Zucchini | Coarse Mustard  
52.50

### SEAFOOD PLATTER FOR 2 OR 4 PERSONS

Lobster | BBQ Shrimps | Scallops | Langoustine | Pasta Aioli | Lobster Mayonaise  
95.50/190.00

### LOBSTER PASTA

Half lobster | Lobster sauce | Spinach | Red pepper  
32

### HALF/WHOLE LOBSTER GRATIN

Parmesan | Spring onion | Crème Fraîche | Pasta Aioli  
34/49.50

## MAINCOURSES | FROM THE LAND

### GRAIN FED AUSTRALIAN BLACK ANGUS

Beef Tenderloin | Artichoke | Romanesco | Black Garlic  
45

### TRUFFLE PASTA

Truffle | Parmesan | quail egg  
29

### LAMB

Fillet | Neck | Ratatouille | Fregola  
36

### GRAIN FED RIB-EYE | 650+ GRAM

To Share | Little Gem | Fried Garlic Potatoes | Chimichurri  
95.50

### ASPARAGUS

Classic  
35

## SIDES

### ZUCCHINI TAMPURA

With curry  
14.50

### BIMI

Oriental style  
9.50

### GARLIC POTATOES

With garlic oil  
8.50

### ASPARAGUS

3 pieces  
12.50

### FARMFRIES

With Belgian Mayonnaise  
5.50

### PASTA AIOLI

Chili | Garlic  
8.00

### GREEN SALAD

Vinaigrette  
6.50

# LUYTERVELDE

CASUAL FINE DINING | WINE | BAR

## FOR THE LITTLE LUYTJES

### CARPACCIO OF BEEF

Classic  
12

### BBQ FREE-RANGE FOWL

With fries | salad | Applesauce from our own orchard  
21

### PETIT DAME BLANCHE

9

## CHEESE

*Ask for our cheese menu | Exclusively selected Fromagerie Guillaume*

3 CHEESES	13.50
5 CHEESES	15.50
7 CHEESES	22.00

## DESSERTS

### TONY CHOCOLONELY

Caramel | Seasalt | Butterscotch  
14

### SCROPINO

With Grey Goose Vodka  
12

### SWEET TREATS

Served with coffee or tea  
7

### DAME BLANCHE

*To die for*  
16

### CRÈME BRÛLÉE

Kahlua | Espresso Martini  
14

### DESSERT 'DE LUYTERVELDE'

'Surprise surprise'  
12.50

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