



## LUNCHMENU

FROM 12.00 UNTILL 14.30

### DE LUYTERVELDE BUSINESS MENU

Two course lunchmenu

29.50

### TASTING MENU | LUNCH

Five course amuse menu

47.50

## BITES

**SPRINGROLL DUCK** 8.50

*Hoi-sin | 5 pieces*

**IBERICO CROQUETTES** 8.50

*5 pieces*

**SCALLOP TACO** 14.50

*Crunchy taco | Avocado | Lime | 2*

**PATA NEGRA** 15.75

*Per 50 gram*

**TAKOYAKI** 14.50

*Octopus | 5 pieces*

## OYSTERS

**OYSTER NATURAL** 3

*Creuses with vionegar | lemon | pepper*

**OYSTER GRATIN** 4

*Creuses with Parmesan cheese*

**OYSTER ORIËNTAL** 4

*With sukiyaki sauce | Coriander | Cucumber*

**OYSTER ARRANGEMENT** 40

*6 oysters | 2 glasses Deutz Champagne*

## KAVIAAR

**ROYAL ASETRA | 30 GRAM** 70

*Served witht blini's, crème fraîche and chives*

**CAVIAR ARRANGEMENT** 90

*Two glasses Deutz Champagne and 30 gram Royal Asetra*

## ONZE MENU'S

### MENU DE LUYTERVELDE

7 GANGEN TASTING MENU

75.00

Tartar Sea Bass - Crab - Rettich - Radish - Horseradish Δ ○ □

Langoustine - Carpaccio Argentine Shrimp - Tiger Milk - Sweet Potato □

Foie gras - Eel - Beetroot - Granny Smith

Sole - Springroll - Thai Basil - Teriyaki ○ □

Scallop - Breton Carrot - Oxtail - Broth Δ ○ □

Duck breast - Corn - Vadouvan - Popcorn - Smoked Potato Δ ○ □

Dessert De Luytervelde

*Cheese supplement*

*Ask for our cheese card*

*Cheese instead of dessert + 5.50*

4 COURSES Δ	51.50
5 COURSES ○	62.00
6 COURSES □	68.50

# LUYTERVELDE

CASUAL FINE DINING | WINE | BAR

## ARRANGEMENT

ENJOY THE WHOLE EVENING

Six course surprise menu

Accompanying wines and water

Coffee or tea with sweet treats

115.00

## À LA CARTE

### APPETIZERS

#### 'SHRIMP COCKTAIL'



Juice | Limegel | Foam of cocktailsauce

17

#### STEAK TARTAAR CARPACCIO



Parmesan | Rucola | Pine nut

17

#### SWEETBREAD

Cantharelle | Cognac | Sage

19

#### LOBSTER BISQUE

1/2 lobster

21

#### TERRINE FOIE



Brioche | Beetroot | Granny Smith

19

#### FOIE GRAS

Baked | Yakitori | Sesame

22

#### FAKE TARTARE

Tri colore | Basil | Tomato | \*Optional Vegan

17



TRUFFLE

4.50



CAVIAR 5GR

12.50

# LUYTERVELDE

CASUAL FINE DINING | WINE | BAR

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## MAIN COURSES FROM THE SEA

### NORTH SEA TURBOT

Beurre Noisette | Salsify | Mushroom | Gnocchi | Puffed wheat  
49.50

### GRILLED SEABASS

Springroll | Yuzu | Beurre Blanc | Teriyaki  
26

### LOBSTER PASTA

Half lobster | Lobster sauce | Rucola | Chili  
26

### LOBSTER GRATIN | 1/2 or whole lobster

Parmesan | Spring Onion | Crème Fraîche | Pasta Aioli  
29/42.50

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## MAIN COURSES FROM THE LAND

### GRAIN FED AUSTRALIAN BLACK ANGUS

Beef tenderloin | Smoked potato | Corn | Popcorn | Vadouvan | Pepper sauce  
42

### TRUFFLE PASTA

Summer truffle | Parmesan | Quail egg  
24

### DUCKBREAST

Confit | Lentils | Tomato | Tarragon  
31

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

To Share | Little Gem | Fried Garlic Potatoes | Chimichurri  
87.50

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## SIDES

### SOURDOUGH BREAD

With almond butter  
4.50

### SWEET POTATO FRIES

With curry Mayonnaise  
6.50

### BBQ GRILLED CABBAGE

Gelakt met Beurre Noisette | Anchoiade  
9.50

### FARMFRIES

With Belgian Mayonnaise  
5.50

### PASTA AIOLI

Chili | Garlic  
6.50

### GREEN SALAD

Vinaigrette  
5.50

LUYTERVELDE

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## CHEESE

Ask for our cheese menu | Exclusively selected Fromagerie Guillaume

3 CHEESES	11.50
5 CHEESES	15.00
7 CHEESES	20.00

## DESSERTS

### TONY CHOCOLONELY

Caramel | Seasalt | Butterscotch  
14

### CHOCOLATE DREAM

Selection of desserts | 2 or 4 persons  
32/64

### SWEET TREATS

Served with coffee or tea  
6

### DAME BLANCHE

*To die for*  
11

### ROMANOFF

Strawberry | Vanilla  
11

### DESSERT 'DE LUYTERVELDE'

'Surprise surprise'  
14