



LUNCHMENU

CAN BE ORDERED FROM 11.30 AM TO 2.00 PM

DE LUYTERVELDE BUSINESS MENU

Two course lunch menu	34.50
Three course lunch menu	47.50
Four course lunch menu	59.50

BITES | LUNCH | DINNER

OYSTERS | IRISH MOR

OYSTER RAW

Served with lemon and red wine vinegar

4.75

OYSTER GRATIN

With parmesan cheese | Creme fraiche

6

OYSTER ORIENTAL

Met sukiyaki and coriander

5

OYSTER DE LUYTERVELDE

With steak tartare and 10 grams of Royal Asetra Caviar

30

BITES

PATA NEGRA

50 gram

18

SASHIMI TUNA

Wasabi | Tomassu

18

DUCK GYOZA

Hoi-Sin Sauce | 4 pieces

12

FRIED OCTOPUS

La Galega style

16

IBERICO BITTERBALL

Aioli | 4 pieces

12

SCRAMBLED EGG

With asparagus | +12.50 with caviar

5.50

TOAST LUYTERVELDE

Foie | Pata Negra | Truffel

12

IBERICO BONELESS RIBS

Hoi-Sin Sauce

16

CROQUETTE RENDANG

Spicy | Vegan

12

GLAZED SHRIMPS

2 PIECES

12



MENU'S

MENU DE LUYTERVELDE

7-COURSE TASTING MENU

85.00

Veal tartare - Lotus - Bok choy Δ \circ \square
North Sea crab - Bouillabaisse - Vadouvan
Gnocchi - Basil - Parmesan Δ \circ \square
Ray wing - Artichoke - Chorizo \circ \square
Quail - Morel - Broad bean \square
Lamb - Lavas - Lamb jus Δ \circ \square
Dessert De Luytervelde Δ \circ \square

Cheese supplement

Ask about our cheese menu

Cheese instead of dessert + 7.50

Menus can only be ordered per table

4 COURSES Δ	59.50
5 COURSES \circ	69.50
6 COURSES \square	79.50

VEGAN MENU

7-TIME TASTING MENU

85.00

Wild carrot - Garam Masala - Jalapeno
Green summer Cruesli
Mosaic Asparagus - Beurre blanc
Gnocchi - Basil - Tomato
Mille Feuilles - Artichoke - Bean
Cannelloni - Spinach - Purslane
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



À LA CARTE | LUNCH & DINNER

STARTERS

DUTCH SHRIMPS

Dill | Cocktail sauce | Crunchy Quinoa
19

STEAK TARTARE

Parmesan | Pine nuts | Rocket Salad
22

Sweetbreads

Asparagus | Onion | Sage
25

SCALLOP

Parmesan | Tomato | Gnocchi
26

LOBSTER SOUP

With quarter or half lobster
19/29

CRAB

North Sea | Bouillabaisse | Vadouvan
29

ROYAL SALAD

Lobster | Scallop | Langoustine | Truffle
*Supplement goose liver +15.50
38

GOOSE LIVER TERRIYAKI

Fried | Sesame | Bok choy
27

MEATLESS COCKTAIL

Pea | Basil | Plant Based
*Supplement half lobster +15.50
19

BURRATA

Tomato | Nectarine | Pistachio
22



MAIN DISHES FROM THE SEA

HALIBUT

Sea lavender | Artichoke | Chorizo
36

SEAFOOD PLATTER | 2 OR 4 PEOPLE

Lobster | Coquille | BBQ Gamba's | Greenlip Mussel
97.50/195.00

PASTA LOBSTER

Half lobster | Lobster sauce | Spinach
34

TARBOT

Asparagus | Sauce Beurre Vert
62.50

SOLE MUNIERE

500 gram+ | Grenobloise
59.50

MAIN COURSES OF THE COUNTRY

GRAIN FED AUSTRALIAN BLACK ANGUS

Beef tenderloin | Ratatouille | Rosemary
*Supplement fried foie gras +15.50
45

GRAIN FED RIB-EYE | 350 GRAM

Australian | 200 days grain fed | Bearnaise
*Sweetbread supplement +15.50
49.00

PASTA TRUFFLE

Truffle | Parmesan | Quail egg
32

FARMER CHICKEN

Morels | Cabbage | Truffle
34

LAMB

Lavas | Pea | Asparagus
38

ASPARAGUS

Classic | Ham | Egg
34

GREEN ASPARAGUS

Pointed cabbage | Horseradish | Plant Based
32

TOMAHAWK | 1200 GRAM

Australian | 200 days grain fed
125.00

PASTA AIOLI

Garlic | Red pepper
8.00

CHICORY

XO Sauce | Parmesan
8.00

GARLIC POTATOES

Crunchy | Garlic Oil | Mayonaise
8.00

FRIES

Hand cut
7.00

SPINACH

Balsamic Vinegar | Feta
8.00

GREEN SALADE

Vinaigrette
7.00



FOR THE LITTLE ONES

CARPACCIO BEEF

Classic

14

FISH AND CHIPS or CHICKEN BREAST

Salade | Mayonnaise

24

PETIT DAME BLANCHE or BOLL OF ICE CREAM

9/3.50

CHEESE

Ask about our cheese menu | Selected by Fromagerie Guillaume

3 CHEESES	17.50
5 CHEESES	19.50
7 CHEESES	24.50

DESSERTS

TONY CHOCOLONELY

Caramel | Sea salt | Butterscotch

16

SCROPINO

Grey Goose Vodka | Limesorbet

11

SWEET TREATS

Served with coffee

8.50

DAME BLANCHE

Best in town

16

CREME BRULEE

Liqor 43 | Chai

14

ROMANOFF

Strawberry

14

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