



LUNCHMENU

ORDER FROM 11:30 TO 13:30

DE LUYTERVELDE BUSINESS LUNCH

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

LUNCH & DINNER

OYSTERS | IRISH MOR

OYSTER NATUREL

Accompanied by lemon and red wine vinegar
4.75

OYSTER IMPERIAL

Champagne foam | Caviar
14.50

ORIENTAL OYSTER

With sukiyaki and cilantro
5.50

OYSTER DE LUYTERVELDE

With steak tartare and 10 gr. of Imperial Heritage
30

BITES

PATA NEGRA

50 gram
19

SASHIMI

Salmon | Tuna | Tomassu
22

DUCK GYOZA

Hoi-Sin Sauce | 4 pieces
14

LOBSTER CAPPUCCINO

Our renowned bisque
11

IBERICO CROQUETTES

Aioli | 4 pieces
14

ROYAL OSCIETRA CAVIAR

With garnish | 30 grams
95

SPANISH GRIZZINI

Pata Negra | Rocket | Basil Pesto
19

BONELESS IBERICO RIBS

Hoi-Sin
17

SPICY PRAWNS

Sticky | Kimchi
17

SALMON HASH BROWNS

Smoked salmon | Two pieces
12

SHOT ASPARAGUS SOUP

Small soup
6

SCRAMBLED EGGS

Asparagus and egg | Each piece
6

CAVIAR CONE

Ice cream cone | Caviar | Beef tartare
12

BRIOCHE EEL

Per 2 | +€12.50 with caviar
15



MENU'S

MENU DE LUYTERVELDE

7-COURSE MENU

89.50

Veal Tartare - Bok Choy - Kimchi Δ ○ □
North Sea Crab - Green Apple - Lime Leaf
Asparagus - Parmesan - Belper Knolle ○ □
Red Mullet - Antiboise - Nduja Δ ○ □
Quail - Fava Bean □
Lamb - Lamb Neck - Lovage - Asparagus Δ ○ □
Dessert De Luytervelde Δ ○ □

Cheese as a substitute for dessert + 7.50

Cheese as an extra course +19,50

Menus may only be ordered by table.

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

BOTANIC MENU

7-COURSE PLANT-BASED MENU

89.50

Avocado - Barbecue - Smoked Δ ○ □
Imitation Tartar - Parmesan
'Onion Soup' Δ ○ □
Truffle - Parmesan - Mushroom ○ □
Mexican Mole - Jackfruit - Corn □
Wellington - Asparagus Δ ○ □
Dessert De Luytervelde Δ ○ □

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

ARRANGEMENT

Five-course menu

Five accompanying wines with still and/or sparkling water
Coffee with sweet treats

140

For additional information about allergens, please consult one of our staff members for assistance.



À LA CARTE | LUNCH AND DINNER

STARTERS

DUTCH SHRIMP COCKTAIL

COCKTAIL SAUCE FOAM | JALAPEÑO | AVOCADO

22

BEEF TARTARE

MEXICAN STYLE | AVOCADO | CHILI PEPPER

24

VITELLO TONATO

PASTRAMI | TUNA | CAPERS

24

LOBSTER BISQUE

WITH A QUARTER OR HALF OF A LOBSTER

18/29

CRAB

GREEN APPLE | LIME LEAF

27

LANGOUSTINE

TRIO | TOMATO | TARTARE | BISQUE

29

ROYAL SALAD

LOBSTER | SCALLOP | EEL

FOIE GRAS ADDITION +15.50

39

SWEETBREAD

PASTRY | ASPARAGUS | SAGE

29

FOIE GRAS

FRIED | TERIYAKI | TRIO

29

SPICY BURRATA

CHILI OIL | ZAATAR

22

SMOKY AVOCADO

CILANTRO PESTO | FETA CHEESE | OLIVE OIL

22



MAIN COURSES FROM THE SEA

COD

ASPARAGUS | HOLLANDAISE | EGG
38

DOVER SOLE

500 GRAMS+ | MEUNIÈRE | ANTIBES
59.50

LOBSTER PASTA

1/2 LOBSTER | LOBSTER SAUCE | SPINACH
34

LINGUINI ROYAL

LANGOUSTINE | CAVIAR
85

SEAFOOD PLATTER FOR 2 PERSONS

BBQ SHRIMP | WHOLE LOBSTER | SHELL
115

TURBOT

NORTH SEA | FENNEL | MUSTARD SEED
65

MAIN COURSES FROM THE LAND

GRAIN-FED AUSTRALIAN BLACK ANGUS

BEEF FILLET | ONION | TRUFFLE
PAN-SEARED FOIE GRAS SUPPLEMENT +15.50
45

GRAIN-FED RIB-EYE | 300 GRAMS OR 650 GRAMS

AUSTRALIAN | 200-DAY GRAIN-FED | SLICED
SWEETBREAD SUPPLEMENT +15.50
49,50/99,50

TRUFFLE PASTA

TRUFFLE | PARMIGIANO-REGGIANO | QUAIL EGG
34

VEAL CHEEK

RED ENDIVE | BEEF SAUCE | BLUE CHEESE
38

FARMER CHICKEN

ORGANIC | MISO | BROWN JUS
39

LAM

LAVASH | ASPARAGUS
39

SIDES

GARLIC POTATOES

CRISPY | GARLIC INFUSED OIL | AIOLI
8

TURNIP GREENS PURÉE

SMOKED MASHED POTATOES
8

ROASTED BROCCOLINI

HOLLANDAISE SAUCE | SMOKED ALMONDS
8

FRIES

DILL MAYONNAISE
6

ASPARAGUS

WITH EGG AND TOMATO
14

GREEN SALAD

CRISPY | CUTS
7

SPINACH

WITH CREAM
12

ASIAN SALAD

MANGO | COURGETTE | SESAME
7



FOR THE YOUNG CHILDREN

CARPACCIO OF BEEF

CLASSIC

16

CHICKEN FISH AND CHIPS

SALAD | DRESSING

24

PETITE DAME BLANCHE OR ICE CREAM SCOOP

9/4.50

CHEESE

Inquire about our cheese menu | Curated by Fromagerie Guillaume

4 CHEESES	17.50
5 CHEESES	21.50
6 CHEESES	25.50

DESSERTS

STRAWBERRIES À LA ROMANOFF
CLASSICAL

14

SCROPINO
GREY GOOSE VODKA | LEMON SORBET

11

FRIANDISES
ACCOMPANIED WITH YOUR COFFEE/TEA

8.50

DAME BLANCHE
BEST IN TOWN

18

CRÈME BRÛLÉE
PINEAPPLE | COCONUT

14

TONY CHOCOLONELY
HAZELNUT | TOFFEE | VANILLA

16

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