



LUNCHMENU

AVAILABLE FOR ORDERING FROM 11:30 AM TO 2:00 PM.

LUYTERVELDE BUSINESS MENU

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

BITES

IRISH OYSTERS

RAW OYSTER

Accompanied by lemon and red wine vinegar

4.75

OYSTER GRATIN

Parmesan Cheese | Creme Fraiche

6

ORIENTAL OYSTERS

Sukiyaki and Coriander.

5

OYSTER DE LUYTERVELDE

Steak tartare and 10 grams of Royal Asetra Caviar

30

BITES

PATA NEGRA

50 gram

18

TUNA SASHIMI

Wasabi | Tomassu

18

DUCK DUMPLINGS

Hoisin Sauce | 4 pieces

12

ARABIAN OCTOPUS

Hummus | Dukkah

17

IBERIAN CROQUETTE

Aioli | 4 pieces

12

PADRON PEPPERS

Smoked salt

11

LUYTERVELDE TOAST

Pata Negra | Liver | Truffle

12

BONELESS IBERICO RIBS

Oriental Sauce

16

RENDANG CROQUETTE

Spicy | Plant-based

12

SPICY PRAWNS

Harissa Remoulade | 2 units

12



MENU'S

LUYTERVELDE MENU

7-COURSE TASTING MENU

85.00

Salmon - Iki beer - TigermilkΔ○□

'Eel in green'

Scallop - Paprika - Lavender○□

Cod - Massala - PeanutΔ○□

Poussin - Tarte Tatin - Leg□

Grain Fed Flat Iron - Chorizo - GarlicΔ○□

Dessert De LuyterveldeΔ○□

Inquire about our selection of cheese offerings.

Cheese in stead of dessert + €7.50

Orders must be placed per table.

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

PLANTBASED

7-COURSE TASTING MENU

85.00

Kohlrabi, Iki Beer, Horseradish

Avocado, Piemont

Beet, Lovage, Buttermilk

Dumpling, Pearl Barley, Broccoli

Spinach à la crème

Cannelloni, Ratatouille

Dessert De Luytervelde

ARRANGEMENT

Available for ordering during lunch and dinner.

Five-course menu

Five paired wines with still and/or sparkling water.

Coffee with sweets

140

For further details on allergens, kindly consult one of our staff members for guidance.



A LA CARTE | LUNCH AND DINNER

APPETIZERS

NORTH SEA PRAWNS

Dill | Foam of cocktail sauce | Crunchy Quinoa
19

STEAK TARTARE

Mustard seeds | Piemont
22

SWEETBREADS

Indonesian style
25

TUNA

Miso | Pipirrana | More
26

BISQUE

With quarter or half lobster
19/29

LOBSTER

Bagna Cauda | Citrus
29

ROYAL LINGUINE

Caviar | Langoustine
85

ROYAL SALAD

Lobster | Scallop | Langoustine | Truffle
Goose liver supplement +15.50
38

TERIYAKI GOOSE LIVER.

Fried | Sesame | Bok choy
27

BEET TARTARE

Beetroot | Lovage | Buttermilk
19

BURRATA

Tomato | Tarragon | Strawberry
22



SEAFOOD MAIN COURSES

CODFISH

Rossini | Umeboshi | Albufera sauce
39

SEAFOOD PLATTER FOR 2 OR 4 PERS.

Lobster | Coquille | BBQ Prawns | Greenlip Mussel
+Carabinero €25.00 each
97.50/195

LOBSTER PASTA

Half lobster | Lobster sauce | Spinach
34

TARBOT

Eel | Verdant oil | Briny vegetables
62.50

SOLE

500 grams | Beurre | Sauce Grenobloise
59.50

NATIONAL ENTREES

AUSTRALIAN BLACK ANGUS FED ON GRAIN

Beef tenderloin | Turnip greens | Potato
Addition of fried foie gras: +\$15.50
45

Rib-eye Steak | 350 Grams

Australian | 200-day grain-fed | Béarnaise
Sweetbread addition +15.50
49

TRUFFLE PASTA

Truffle | Pecorino Romano
32

FARMER CHICKEN

Tarragon | Cabbage | Mousseline
34

GRAIN-FED FLAT IRON STEAK

Chorizo | Manchego | Truffle
38

VEAL CHEEKS

Celeriac with Madeira sauce
37

CELERIAC

Harissa | Quinoa | Hollandaise with cumin
32

TOMAHAWK | 1200 GRAMS

Australian | Grain-fed for 200 days
125

AIOLI PASTA

Garlic | Red pepper
8

CHICORY

XO Sauce | Parmesan
8

GARLIC POTATO

Crunchy | Garlic Oil | Mayonnaise
8

FRIES

Handcrafted
7

SPINACH

À la creme
8

BARBECUE ROMAINE LETTUCE

Caesar salad
9



CHILDREN

BEEF TENDERLOIN CARPACCIO

Classic
14

CHICKEN AND CHIPS OR FISH AND CHIPS

Salad | mayonnaise
24

SMALL DAME BLANCHE OR ICE CREAM SCOOP

9/3.50

THAT

Inquire about our cheese selection curated by Fromagerie Guillaume.

3 PIECES	15.50
5 PIECES	19.50
7 PIECES	24.50

DESSERTS

TONY CHOCOLONELY

Caramel | Sea salt | Butterscotch
16

SCROPINO

Grey Goose Vodka | Citron Sorbet
11

SWEETS

Accompanied by coffee or tea
8.50

DAME BLANCHE

Best in Town
16

CREME BRULEE

Caramel | Olive oil
14

ROMANOFF

Strawberry
14