



LUNCHMENU

ORDERING HOURS ARE FROM 11:30 AM TO 1:30 PM

DE LUYTERVELDE BUSINESS MENU

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

BITES TO START WITH

OYSTERS | IRISH MÓR

RAW OYSTER

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 grams of Imperial

Heritage

30

BITES

PATA NEGRA

50 gram

19

SASHIMI

Salmon | Tuna | Tomassu

22

DUCK DUMPLINGS

Hoi-Sin Sauce | 4 pieces

12

LOBSTER CAPPUCCINO

Our famous bisque

11

IBERICO BITTERBALLEN

Aioli | 4 pieces

12

ROYAL OSCIETRA CAVIAR

With garnish | 10 or 30 grams

55/100

SPANISH GRISSINI

Pata Negra | Rocket | Basil Pesto

18

IBERICO RIBS

Hoi-Sin

17

CHICKEN KARAAGE

Korean cuisine | Bonito

15

SNAILS

Chive Emulsion | Panko Breadcrumbs | Parsley

17

BIMI DIPPERS

Crispy buckwheat | Yogurt sauce

14

ROMAN OCTOPUS

Cheese with black pepper

17

MOSCOW MILLEFEUILLE

Potato | Crème Fraîche | Caviar

15

BRIOCHE PALING ORIENTAL

Per 2 | +12.50 for caviar

15



MENU'S

MENU DE LUYTERVELDE

7-COURSE MAIN MENU

89.50

Tuna - Wasabi - Avocado Δ ○ □
North Sea Crab - Green Apple - Lime Leaf
Skrei - Oyster Mushroom - Pandan Δ ○ □
Smoked Rib-Eye - Gnocchi - Fenugreek □
Veal Cheek - Baba Ganoush - Pomegranate □
Duck - Pumpkin - Carrot - Mustard Δ ○ □
Dessert De Luytervelde Δ ○ □

*Cheese enhancement Inquire about our cheese selection
Cheese as a substitute for dessert + 7.50*

Menus may only be ordered for each table.

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

PLANT-BASED

7-COURSE MAIN MENU

89.50

Pumpkin - Curry - Coconut Δ ○ □
Tomato - Celery - Tabasco
'Onion Broth' Δ ○ □
Truffle - Parmesan - Mushroom ○ □
Zucchini - Fennel □
Mexican Mole - Jackfruit - Corn Δ ○ □
Dessert De Luytervelde Δ ○ □

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5 COURSES ○	69.50
6 COURSES □	79.50

ARRANGEMENT

Five-course meal
Five paired wines with still and/or sparkling water
Coffee with sweets

140

*For additional information regarding allergens,
please consult one of our staff members for guidance.*



À LA CARTE | LUNCH AND DINER

APPETIZERS

DUTCH PRAWNS

Cocktail sauce | Dill

22

BEEF TARTARE

Mexican style | Corn | Chili

24

SWEETBREAD

Crispy fried | Gado Gado | Peanut sauce

29

VITELLO TONATO

Pastrami | Tuna | Capers

24

LOBSTER BISQUE

With a quarter or half of a lobster

18/29

CRAB

Green apple | Lime leaf

27

LOBSTER

Trio | Tomato | Bisque

29

ROYAL SALAD

Lobster | Scallop | Eel | North Sea Shrimp

*Goose liver supplement +15.50

39

PUFFPASTRY

Kemper Land Poultry | Truffle | Thyme

29

FOIE GRAS

Fried | Yakitori | Trio

29

SPICY BURRATA

Chili oil | Labneh

22

SMOKY AVOCADO

Cilantro pesto | Feta cheese | Olive oil

22

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MAIN COURSES FROM THE OCEAN

CODFISH

Mussel | Chervil | Leek | Vadouvan
38

LOBSTER PASTA

1/2 lobster | Lobster sauce | Spinach
34

SEAFOOD PLATTER FOR 2 PERSONS

BBQ Shrimp | Whole Lobster | Shellfish
97.50

DOVER SOLE

500 grams+ | Meunière | Grenobloise
59.50

LINGUINI ROYAL

Langoustine | Caviar
85

TARBOT

North Sea | Salpicon | Truffle
65

MAIN COURSES FROM THE LAND

GRAIN-FED AUSTRALIAN BLACK ANGUS

Beef fillet | Onion | Truffle
*Supplement for fried foie gras +15.50
45

TRUFFLE PASTA

Truffle | Parmigiano-Reggiano | Quail Egg
34

FARMER CHICKEN

Organic | Goose liver | Poultry sauce
39

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

Australian | 200-day grain-fed | Tagliata
*Sweetbread supplement +15.50
49,50/99,50

VEAL CHEEK

Radicchio | Beef sauce | Blue cheese
38

ASIAN DUCK

Pumpkin | Hoi-sin | Pak Choi
39

SIDES

GARLIC POTATOES

Crispy | Garlic Oil | Mayonaise
8

ROASTED BIMI

Hollandaise sauce | Smoked almonds
8

HARICOTS VERTS

Bacon
8

TRUFFLE PUREE

Classical
12

SMOKED POTATOES

Smokey
8

FRIES

Dill-infused Mayonnaise
6

GREEN SALAD

Crispy | Cuts
7

ASIAN SALAD

Mango | Courgette | Sesame
7



FOR THE YOUNG ONES

CARPACCIO OF BEEF
CLASSICAL
14

FISH AND CHIPS OF CHICKEN
SALAD | DRESSING
24

PETITE DAME BLANCHE OR BALL OF ICE CREAM
9/3.50

CHEESES

Inquire about our cheese menu | Curated by Fromagerie Guillaume

4 PIECES	17.50
5 PIECES	21.50
6 PIECES	25.50

DESSERTS

TIRAMISO
Cocoa | Miso Mascarpone
14

SCROPINO
Grey Goose Vodka | Lemon Sorbet
11

FRIANDISES
Accompanied by Coffee
8.50

DAME BLANCHE
Best in town
18

CRÈME BRÛLÉE
Coffee | Lotus
14

TONY CHOCOLONELY
Hazelnut | Toffee | Vanilla
16

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