



## LUNCHMENU

ORDER BETWEEN 12.00 AND 14.00

### BUSINESS MENU

<i>Two course lunch menu</i>	34.50
<i>Three course lunch menu</i>	46.00
<i>Four course lunch menu</i>	58.50

## BITES | LUNCH | DINER

## OYSTERS | GREAT IRISH

### OYSTER CRUDE

*Served with lemon and red wine vinegar*

4.75

### OYSTER GRATIN

*With Parmesan cheese | Creme fraiche*

5

### OYSTER ORIENTAL

*With sukiyaki and coriander*

5

### OYSTER DE LUYTERVELDE

*With steak tartare and 10 grams of Royal Asetra Caviar*

30

## BITES

### PATA NEGRA

*50 grams*

18

### BRIOCHE EEL

*Avruga | Creme fraiche | 2 pieces*

14.5

### DUCK GYOZA

*With hoi-sin | 4 pieces*

9

### BLINIS WITH SALMON

*With salmon caviar | 2 pieces*

12

### IBERICO BITTERBALL

*With aioli | 4 pieces*

9

### RENDANG CROQUETTE

*Vegan | 4 pieces*

12

### STUFFED TOMATO

*Dutch Shrimp | 2 pieces*

11

### Royal Asetra CAVIAR

*Blinis | Egg | Onion | Chives | 30 grams*

115



## MENU'S

### MENU DE LUYTERVELDE

7-COURSE TASTING MENU

85.00

*Hamachi - Avocado - Dashi* Δ○□  
*Crab - Vadouvan - Granny Smith*  
*Halibut - Tom Kha Kai - Sea lavender* Δ○□  
*Asparagus - Egg yolk - Parmesan* □  
*Fowl - Morel - Shallot* ○□  
*Lamb - Sweetbreads - Tomato* Δ○□  
*Dessert De Luytervelde* Δ○□

*Supplement cheese*

*Ask for our cheese menu*

*Cheese instead of dessert + 7.50*

**Menus can only be ordered per table**

<b>4 COURSES</b> Δ	<b>58.50</b>
<b>5 COURSES</b> ○	<b>69.50</b>
<b>6 COURSES</b> □	<b>77.50</b>

### VEGAN MENU

5-COURSE TASTING MENU

69.50

*Rettich - Avocado - Arugula*  
*Garden pea - Broad bean - String bean*  
*Asparagus - Potato - Lovage*  
*Jerusalem artichoke - Morilles - Truffle*  
*Dessert De Luytervelde*

## ARRANGEMENT

Lunch & Dinner

Five course menu

Five accompanying wines with still or sparkling water

Coffee with sweet treats

**130**



## À LA CARTE | LUNCH & DINNER

### APPETIZER

#### 'SHRIMP COCKTAIL'

Juice | Citrus gel | Cocktail sauce foam  
19

#### STEAK TARTARE

Piccalilli | Cauliflower | Pickle  
19

#### CRISPY SWEETBREADS

Asparagus ribbon | Bacon | Black Garlic  
25

#### NORTH SEA CRAB

Granny Smith | Quinoa | Vadouvan  
24

#### LOBSTER BISQUE

With quarter or half lobster  
17/27

#### ROYAL SALAD

Lobster | Scallop | Langoustine | Asparagus  
38

#### FOIE GRAS YAKITORI

Sesame | Bok choy  
27

#### LOBSTER

Rettich | Lemongrass | Lime leaf  
29

#### MEATLESS COCKTAIL

String bean | Pea | Broad bean | Vegetarian  
Supplement eel +7.00 euros  
18

#### FAKE TARTAR

Tomato | Parmesan | Mozzarella | Vegetarian  
17



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## MAIN DISHES FROM THE SEA

### HALIBUT

TOM KHA KAI | SEA LAVENDER | LOTUS ROOT

32

### SEAFOOD PLATTER | 2 OR 4 PEOPLE

LOBSTERS | SCALLOP | BBQ GAMBAS | FRITTO MISTO | PASTA AIOLI | SALAD

97.50/195.00

### PASTA LOBSTER

HALF LOBSTER | LOBSTER SAUCE | SPINACH | RED PEPPER

32

### TURBOT

ASPARAGUS | MOREL | EGG YOLK | BEURRE BLANC

58.50

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## MAIN COURSES OF THE LAND

### GRAIN FED AUSTRALIAN BLACK ANGUS

TENDERLOIN | MUSHROOM | CANDIED POTATO | ONION

49

### PASTA TRUFFLE

TRUFFLE | PARMESAN | QUAIL EGG

31

### LAMB FILET

MISO | LOVAGE | EGGPLANT

39

### FERMIER CHICKEN

CONFIT BOLT | TRUFFLE | GREEN ASPARAGUS

32

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

TO SHARE 2-3 PEOPLE | LITTLE GEM | PATATAS BRAVAS | VIOLET MUSTARD

98.50

### ASPARAGUS

EGG | BEURRE NOISETTE | 7 PCS

28

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### TOMATO SALAD

SHALLOT | TOMATO

7.50

### GARLIC POTATOES

CRUNCHY | GARLIC OIL | MAYONNAISE

9.00

### BRABANT ASPARAGUS

4 PIECES

12.00

### PATATAS BRAVAS

AIOLI AND BRAVAS SAUCE

8.50

### FARM FRIES

WITH FLEMISH MAYONNAISE


6.50

### GREEN SALADE

VINAIGRETTE

7.00

*For more information about allergens, you can ask one of our employees for advice.*





## FOR THE LITTLE ONES

### CARPACCIO BEEF TENDERLOIN

Classic

14

### BBQ FREE RANGE CHICKEN

With fries | Salad | Applesauce from our own orchard

24

### PETIT DAME BLANCHE or ICE CREAM

9/3.50

## CHEESE

*Ask for our cheese menu | Selected by Fromagerie Guillaume*

3 KAZEN 14.50

5 KAZEN 19.50

7 KAZEN 24.00

## DESSERTS

### TONY CHOCOLONELY

Caramel | Sea Salt | Butterscotch

16

### SCROPINO

Gray Goose Vodka | lemon sorbet

11

### SWEET TREATS

Served with coffee

7

### DAME BLANCHE

*Best in town*

16

### CREME BRULEE

Kahlua | Espresso Martini

14

### ROMANOFF

Strawberry | Vanilla

14

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