

LUSTER

English menu

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www.luster.nl



THE
Upper
ROOM

BY LUSTER

Celebrate your private event at The
Upper Room. For more info, check the
website www.upperroom.nl.

L U N C H

SELECTED SHARING DISHES

Please enjoy a minimum of 3 dishes per 2 persons, unless you choose the lunch dishes.

Asian tuna stick
tuna, nori, soy, spring onion & wasabimayo ___ 15.9

Coliflor frito
cauliflower, tahini, beetroot, parmesan & pickled onion _____ 13.5

Coquilles
scallops, salsify, cashew nuts & potato
beurre-noisette _____ 17.5

Steak tartare
steak tartaar, egg yolk, tempura crisp & truffle mayo _____ 130 gr ___ 19.9
· fresh truffle +9

Arancini 4st
changing risottoballs & salsa _____ 10.5

Burrata
burrata di bufala, appel, grape, pecan & walnut ajo blanco _____ 15.5

Greek salad
roasted paprika, tomato, cucumber, olive, feta cheese & rusk _____ 13.5

Crispy gamba 4st
crispy black tiger gamba's, apricot chutney & sweet chili _____ 12.9

Bao bun 2st
pulled beef, pickled fennel & mustard-miso sauce _____ 15.5

Korean sticky chicken
chicken thigh, spring onion, peanut & Gochujang sauce _____ 11.5

Chicken dumplings
chicken, ginger & soy _____ 13.5

Zeewolf
zeewolflet, oyster mushroom, slow cooked onion & champaign sauce _____ 24.5

Bavette steak
grain-fed bavette, potatoes, romanesco, potato beurre-noisette & veal gravy _____ 26.5

Ravioli al tartufo
truffle, oyster mushroom, parmesan & chives ___ 22.5
· fresh truffle +9



LUNCH DISHES - till 16:30

Caesar salad - served with bread
chicken breast, egg yolk, bacon & mustard-miso dressing _____ 17.5

Eggs royale
brioche - poached eggs,
smoked salmon & hollandaise sauce _____ 15.9
· avocado +2

Spanish benedict
brioche - poached eggs,
serranoham & hollandaise sauce _____ 15.5
· avocado +2

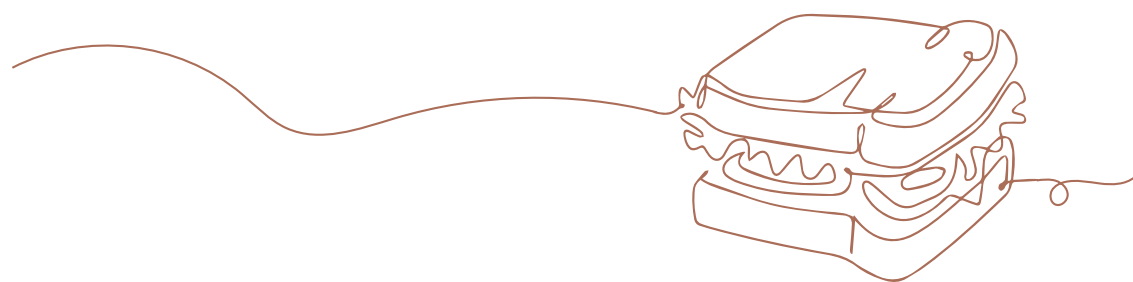
Beef steak
schiaciatta - grilled steak, aioli, cashew nuts & pecorino _____ 15.9

Japanese sandwich
Katsu Sando - Korean sticky chicken, pickled onion & mayo _____ 14.9

Smashed LUSTER burger
brioche bun - 100% Blanc Bleu Belge, cheddar, salad, tomato & bourbon mayo _____ 18.9

Burrata sandwich
schiaciatta - pesto, burrata di bufala, sundried tomato, lemon & pistachio _____ 14.9
· mortadella pistacchio +2

Groque mediterraneo
schiaciatta - serrano, mozzarella, tomato & basil oil _____ 13.9



🌿 - vegetarian
· gluten free +1,50

· ask about our dishes for the kids

OYSTERS

1/4 dozen of oysters _____	12.9
1/2 dozen of oysters _____	24.5
3/4 dozen of oysters _____	36.5
1 dozen of oysters _____	47.5

- oysters will be served with vinaigrettes



CHARCUTERIE - a la minute

Charcuterie selection of Mediterranean meats _____	16.5
Mortadella pistacchio _____	9.5
Serranoham _____	9.5
changing salami _____	9.5



DESSERTS

☞ Brownie & salted caramel _____	10.5
☞ Panna cotta panna cotta foam, cacao crumble, kletskep & caramalized orange _____	8.5
☞ Italian sorbet trio _____	10.5
☞ Fresh eclairs from Eclair Affair _____	7.5
☞ Kaasplankje by 't Rommedoeke _____	15.5

BITES

antipasti

till 23:00

Antipasti misto
selection of Mediterranean delicacies
25.5

Korean sticky chicken
chicken thigh, spring onion, peanut &
Gouchujang sauce
11.5

☞ **Bread**
with garlic mayo
5.5

☞ **Cheese platter**
van 't Rommedoeke
15.5

☞ **Gorgonzola dolce DOP**
with raisins fennel bread
10.5

Calamares
with garlic mayo
12.9

☞ **Marinated olives**
4.5

Crispy gamba
crispy black tiger gamba's, apricot
chutney & sweet chili
12.9

Chicken dumplings
chicken, ginger, garlig & soy
13.5

D I N E R

till
22:00

SHARING STARTERS

- Asian tuna stick**
tuna, nori, soy, spring onion & wasabimayo ____ 15.9
- 🌱 **Coliflor frito**
cauliflower, tahini, beetroot gel, parmesan & pickled onion _____ 13.5
- Coquilles**
scallops, salsify, cashew nuts & potato beurre-noisette _____ 17.5
- Arancini** 4st
changing risottoballs & salsa _____ 10.5
- 🌱 **Burrata**
burrata di bufala, apple, grape, pecan & walnut ajo blanco _____ 15.5
- Korean sticky chicken**
chicken thigh, spring onion, peanut & Gochujang sauce _____ 11.5
- 🌱 **Greek salad**
tomato, cucumber, olive, feta cheese, roasted paprika spread & Greek rusk _____ 13.5
- Chicken dumplings**
chicken, ginger, garlic & soy _____ 13.5
- Bao bun** 2st
pulled beef, pickled fennel & mustard-miso sauce _____ 15.5
- Crispy gamba** 4st
crispy black tiger gamba's, apricot chutney & sweet chili _____ 12.9
- Steak tartare**
steak tartare, egg yolk, tempura crisp & truffle mayo _____ 130 gr ____ 19.9
· fresh truffle +9

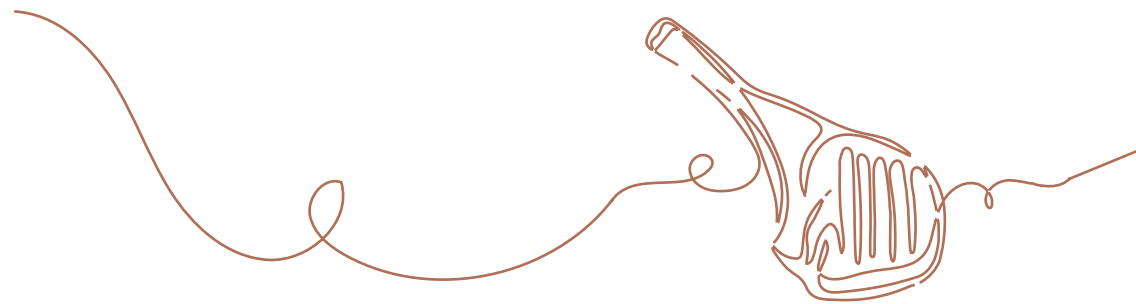
SIDES DISHES

- 🌱 Mediterranean fries & mayonnaise _____ 5.9
- 🌱 Bread & aioli _____ 5.5
- 🌱 Grilled vegetables & vinaigrette _____ 6.5

SHARING MAINS

Sides are not included in the main dishes and can be ordered seperately.

- Zeewolf**
zeewolflet, oyster mushroom, slow cooked onion & champaign sauce _____ 24.5
- Ravioli al tartufo**
🌱 truffle, oyster mushroom, parmesan & chives ____ 22.5
· fresh truffle +9
- Bavette steak**
grain-fed bavette, potatoes, romanesco, potato beurre-noisette & veal gravy _____ 26.5
- Beef cheeks**
beef cheek, sweet potato & parmesan cloud ____ 24.5
- Wild ragu bolognese**
parpadelle, wild boar ragu, manchego & stew cream _____ 20.5
- Côte de Boeuf (± 800 gr)**
Double Dutch côte de boeuf, grilled vegetables & chimichurri _____ 69
· preparation ± 45 min



E XPE RIEN CE

menu

Sharing dishes
selected by **LUSTER**

Chefs choice
4 courses from 2 persons

52.5 p.p.

1 appetizer - 2 sharing starters - 2 sharing mains - 1 dessert

Dietary wishes? Discuss them with us!

🌱 - vegetarian
· ask about our dishes for the kids