LUSTER

English
menu

Follow us on Facebook and Instagram:
@Luster.maastricht

www.luster.nl

THE Upper ROOM
BY LUSTER

Discover our wine - en champagnebar at
www.upperroom.nl

SANDWICH

LUNCH DISHES - till 16:30

Caesar salad - served with bread
chicken fillet, egg yolk, bacon, salty anchovis, cherry tomato & mustard-miso dressing _____ 17.9

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

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

Beef steak
schiacciata - grilled steak, garlic mayo, pecorino & cashew _____ 16.9

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

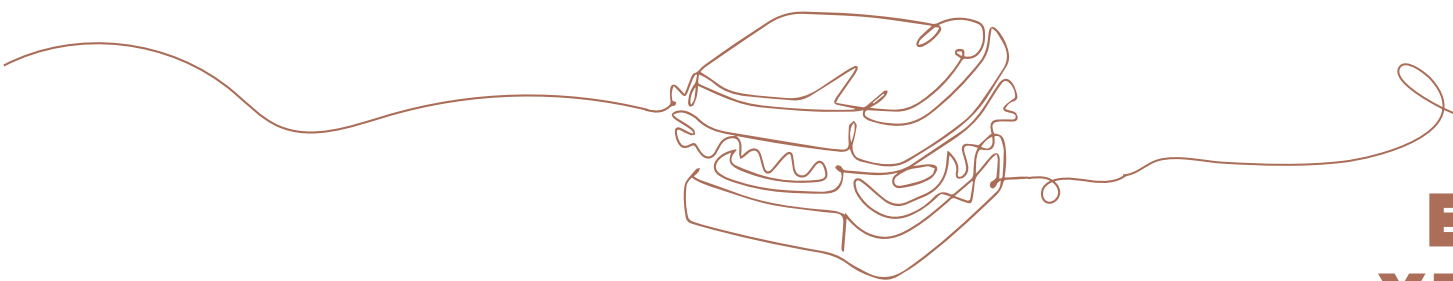
Smashed LUSTER burger
brioche bun - 100% Blanc Bleu Belge, cheddar, salad, tomato & bourbon mayo _____ 18.9

Burrata sandwich
schiacciata - basil pesto, burrata di bufala, sundried tomato, lemon & pistacchio _____ 15.5
· mortadella pistacchio +2

Croque mediterraneo
schiacciata - serrano, mozzarella, tomato & basil pesto _____ 14.5

Check our sharing dishes, available all day!

> 11:00



APERO

OYSTERS

Premier Irish Supreme No°2

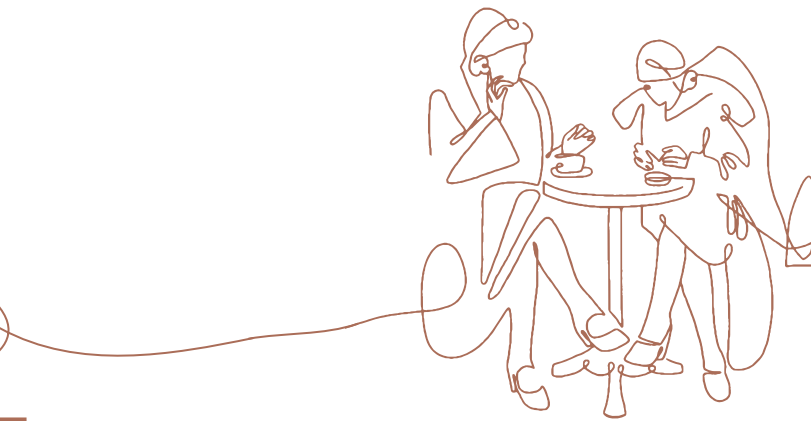
1/4 dozen oysters _____ 12.9
1/2 dozen oysters _____ 24.5
3/4 dozen oysters _____ 36.5
1 dozen oysters _____ 47.5

- oysters will be served with vinaigrettes

CHARCUTERIE - a la minute

Charcuterie 120 gr
selection of Mediterranean meats _____ 16.5

Mortadella pistacchio 80 gr _____ 10.5
Serranoham 80 gr _____ 10.5
Changing salami 80 gr _____ 10.5



EXPERIENCE

menu

Sharing dishes
selected by **LUSTER**

Chefs choice
4 courses for minimum of 2 persons

52.5 p.p.

1 appetizer - 2 starters - 2 mains - 1 dessert

Dietary wishes? Please inform us!

- vegetarian
· glutenfree +1
· **ask for our dishes for kids**

SHARING

All day

till

22:00

TO START ...

Sfogliatelle
puff pastry, ham, provolone & lemon mascarpone — 11.5

Tuna tataki
tuna, jalapeño-avocado cream, fermented jalapeño oil & soy-yuzu gel — 16.9

Mussels
Tom Yum mussels, coconut, Thai basi oil & kaffir lime — 17.5

Scampi tempura
black tiger gamba, apricot chutney & sweet chili — 12.9

Coquilles
Canadian scallops, porkbelly, chocolate-hazelnut crumble & galangal cream — 17.5

Arancini 4st
changing risottoballs & salsa — 12.5

Burrata
burrata di bufala, basil waffle, cherry tomato, cardamom & macadamia nut — 15.5

Sticky chicken
chicken thigh, Gochujang sauce, spring onion & peanut — 13.5

Coliflor frito
cauliflower, beetroot hummus, dukkah & beetroot gel — 13.5

Wagyu dumplings
wagyu, mustard-soy, sesame, chives & shallot — 13.5

Bao bun 2st
pulled chicken, pickeld cucumber, maple syrup & BBQ mustard-mayo — 15.5

Thai steak tartare
tartare preparé, Thai basilicum-ponzu vinaigrette, Laos mayo & gyoza chips — 17.5

BIJGERECHTEN

Mediteranean fries & mayonaise — 5.9

Bread & garlic mayo — 5.5

Baby potatoes & pecorino — 6.5

Honey-garlic vegetables — 6.5

Red pepper, green asparagus & raspberry viniagrette — 6.5

TO CONTINUE ...

Catch of the day
changing fish, winter vegetables & rosmarry sauce — 24.5

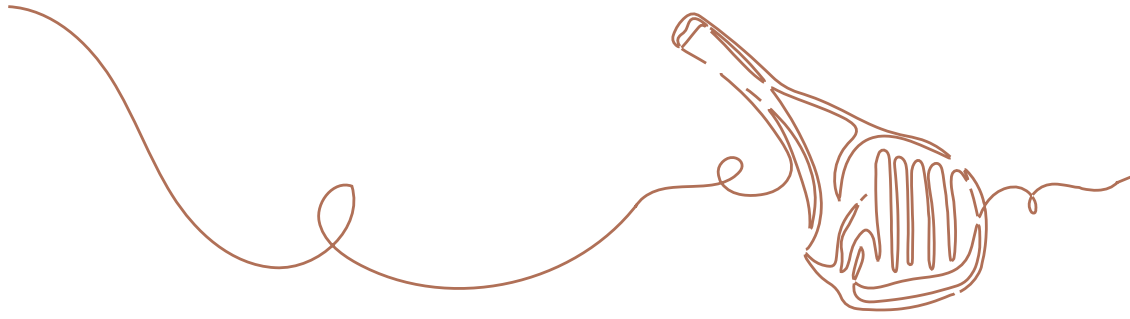
Ravioli
ricotta-spinach ravioli, sage-butter sauce, sundried tomatoes & lemon mascarpone — 21.5

Gnocci
fresh gnocchi, porkbelly, pumpkin & smoked cheese — 21.5

Bavette
grainfed bavette, forest mushrooms & dashi beurre blanc — 28.5

Brisket stroganoff
Miguel Vergara brisket, stroganoff saus, chives & thyme potato purée — 25.5

Rib-eye (± 500 gr)
Taurus gold rib-eye & chimichurri — 69
· preparation ± 45 min



DESSERTS

Basque cheesecake
spicy crumble & Biscoff cream — 10.5

Tonka chocolate mousse
chocolate mousse, white chocolate, hazelnut & banana cream — 10.5

Affogato — 7.5

Italian sorbet trio — 10.5

Fresh eclairs by Eclair Affair — 7.5

Cheeseplatter by 't Rommedoeke — 17.5

- vegetarian
· glutenfree +1.5
· **Ask for our dishes for kids**

BITES

bitesmenu

till 23:00

Antipasti misto
selection of cold Mediterranean delicacies
25.5

Sticky chicken
chicken thigh, Gouchujang sauce, spring onion & peanut
13.5

Bread
with garlic mayo
5.5

Cheeseplatter
by 't Rommedoeke
17.5

Gorgonzola dolce DOP
with currants-fennel bread
10.5

Calamares
with garlic mayo
12.9

Marinated olives
4.5

Scampi tempura
black tiger gamba, apricot chutney & sweet chili
12.9

Wagyu dumplings
wagyu, mustard-soy, sesame, chives & shallot
13.5

Sfogliatelle
puff pastry, ham, provolone & lemon mascarpone
11.5