LUSTER

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 our website wwww.upperroom.nl.

LUNCH

from

11:00

SELECTED SHARING DISHES

Vitello tonnato
calf mouse, tuna mayo & olive crumble _____ 14.5

Coliflor frito
cauliflower, tahini, beetroot & Parmesan _____ 14.5

Scallops guanciale
hazelnut, thin sliced pork cheek, sweet potato & mustard seed _____ 12.9

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

Arancini
changing risottoballs & salsa _____ 10.5

Hidden burrata
burrata di bufala, tomato, basil, olive & lemon biscuit _____ 16.9

Bruschetta
garlic bread, tomato, basil & serranoham _____ 11.5

Crispy gamba
crispy black tiger gambas, apricot chutney & sweet chili _____ 13.5

Sea bao
bao bun, codfish tempura, black garlic mayo & beetroot _____ 15.5

Greek skewers
chicken skewers, yoghurt-dill sauce & pita __ 13.5

Anchovies
sweet and sour anchovies, sweet potato & mediterranean crumble _____ 9.9

Chicken dumplings
chicken, ginger & soy dip _____ 13.5

Bacalao
codfish, safron-hollandaise sauce & shallot ___ 23.5

Bavette steak
grain-fed bavette, guanciale, polenta & veal gravy _____ 25.5

Ravioli al tartufo
truffle, oyster mushroom, Parmesan & chives ___ 21.5
· fresh truffle +9

SALADS - till 16:30

Chicken salad
salad, chicken breast, cripsy bacon, pecorino & mediterranean crumble _____ 18.9

Garden salad
salad, burrata di bufala, Granny Smith, pear gel, fennel & caramelized nuts _____ 18.9

- salads will be served with bread

BREAD DISHES - till 16:30

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

Vitello tonnato
pain de campagne - veal mouse, tuna mayo, tomato & olive _____ 14.5

Beef steak
pain de campagne - grilled steak, aïoli, cashew nuts & pecorino _____ 15.9

Pita chicken
pita - chicken breast, Granny Smith & curry mayo _____ 14.5

smashed LUSTER burger
100% Black Angus, brioche, cheddar, bacon, onion compote, pickle, tomato & truffle cream _ 18.9

Burrata
ciabatta - pesto, burrata di bufala, tomato, lemon & pistachio _____ 14.9
· mortadella pistachio +1.5

Pulled duck
brioche - duck, hoisin mayo & sesame _____ 15.9

SOUP

Bouillabaisse
stuffed fish soup, rouille, cheese & garlic bread _____ 22.5

- vegetarian
· gluten free +1,50
· **ask for our dishes for kids**

OYSTERS

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

- oysters are served with vinaigrettes

SIDE DISHES

Fries Provençal & mayonnaise	5.9
Bread & aïoli	5.5
Grilled vegetables & lemon vinaigrette	7.9

DESSERTS

Brownie & salted caramel	10.5
LUSTER martini cheesecake	10.5
Chefs millefeuille white chocolate, lemongrass, strawberry & lemon cake ice cream	10.5
Sorbet trio by Visser	10.5
Fresh eclairs by Eclair Affair	7.5
Cheeseplatter by 't Rommedoeke	18.5

BITES

menu

till 23:00

Charcuterie
Mediterranean meats
20.9

Gnocchi fritti
black garlic aïoli
7.9

Bread
with aïoli
5.5

Cheeseplatter
van 't Rommedoeke
18.5

Gorgonzola Gran Riserva
with currant fennel bread
10.5

Serranoham
10.5

Rendang kroketjes
sweet and sour vegetables &
lemon mayo
12.9

Calamares
with aïoli
12.9

Crispy gamba
crispy black tiger gambas, apricot
chutney & sweet chili
13.5

Chicken dumplings
chicken, ginger & soy dip
13.5

DINER

till

22:00

SHARING DISHES

TO START ...

Vitello tonnato
veal mouse, tuna mayo & olive crumble _____ 14.5

Coliflor frito
cauliflower, tahini, beetroot & Parmesan _____ 14.5

Arancini
changing risottoballs & salsa _____ 10.5

Hidden burrata
burrata di bufala, tomato, basil, olive & lemon biscuit _____ 16.9

Greek skewers
chicken skewers, yoghurt-dill sauce & pita _____ 13.5

Scallops guanciale
hazelnut, thin sliced pork cheek, sweet potato & mustard seeds _____ 12.9

Bruschetta
garlic bread, tomato, basil & serranoham _____ 11.5

Charcuterie
Mediterranean meats _____ 20.9

Crab croquettes
North sea crab, lemon mayo & fennel _____ 12.9

Anchovies
sweet and sour anchovies, sweet potato & mediterranean crumble _____ 9.9

Chicken dumplings
chicken, ginger & soy dip _____ 13.5

Sea bao
bao bun, codfish tempura, black garlic mayo & beetroot _____ 15.5

Crispy gamba
crispy black tiger gambas, apricot chutney & sweet chili _____ 13.5

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

SHARING DISHES

... TO CONTINUE

Bacalao
codfsh, saffron-hollandaise sauce & shallot _____ 23.5

Ravioli al tartufo
truffle, oyster mushrooms, Parmesan & chives _____ 21.5
· fresh truffle +9

Bavette steak
grain-fed bavette, guanciale, polenta & veal gravy _____ 25.5

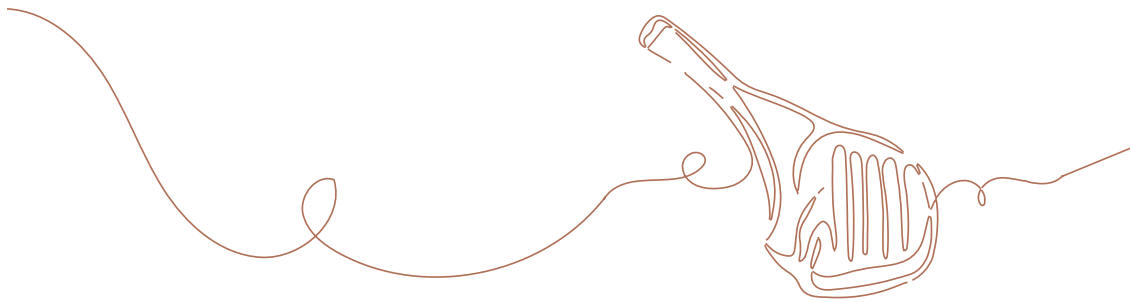
Confit de canard
confit duck, black carrot, bimi & demi-glace _____ 23.5

Gnocchi
fresh gnocchi, gorgonzola dolce, pear & walnut _____ 20.9

Tagliatelle alla norma
tomato, eggplant, stacciatella & basil _____ 19.5

COTE DE BOEUF

Double Dutch côte de boeuf, chimichurri & grilled seasonal vegetables _____ 72.5
· preperation time ± 45 min ± 2 persons



EXPERIENCE

menu

Sharing dishes selected by **LUSTER**

4 courses for 2 persons

49.5 p.p.

- vegetarian
· **ask for the menu for kids**