LUSTER

menu

Follow us on Facebook and Instagram:
@Luster.maastricht
@theupperroom.maastricht

www.luster.nl
www.upperroom.nl



THE Upper ROOM
BY LUSTER

Discover our wine- en champagnebar
for events on www.upperroom.nl

SANDWICH

SALADS/SANDWICHS - till 16:00

Tuna salad
Yellowfin tuna, wasabi, samphire, apple, fennel & furikake _____ 21

Caesar salad
chicken thigh, bacon, salty anchovy, tomato, parmesan, crouton & mustard-miso dressing ____ 19.5

Eggs royale
brioche - poached eggs, smoked salmon & yuzu hollandaise foam _____ 18
· avocado +2

Spanish benedict
brioche - poached eggs, serranoham & yuzu hollandaise foam _____ 17
· avocado +2

Steak sandwich
focaccia - grilled steak, garlic mayo, cashew nuts & pecorino _____ 18.5

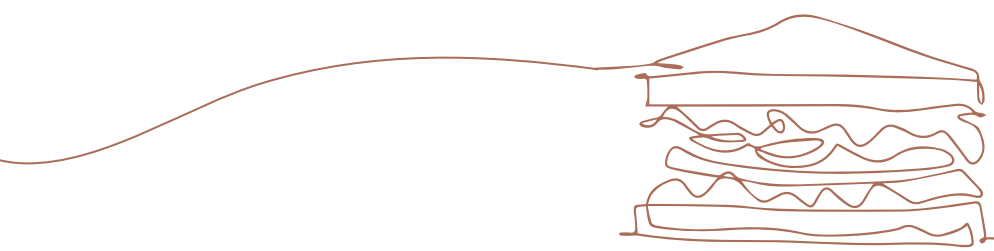
Japanese sandwich
Katsu Sando - sticky chicken, shallot, salad & mayo _____ 16.5

Smashed LUSTER burger
brioche bun - 100% Blanc Bleu Belge, cheddar & bourbon mayo _____ 20

Burrata sandwich
focaccia - basil pesto, burrata di bufala, lemon & pistachio _____ 17
· mortadella pistacchio +3

Croque mediterraneo
focaccia - serranoham, mozzarella, tomato & basilpesto _____ 16

> 11:00 **Check our sharing dishes, available all day!**



LUNCH menu

2-course lunchmenu

33.5 p.p.

Select your own dishes

Including one coffee/tea

2 to start dishes / 1 to start dish & 1 sandwich

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

APERO

OYSTERS

Premier Irish Supreme No°2

1/4 dozen oysters _____ 14
1/2 dozen oysters _____ 27
3/4 dozen oysters _____ 40
1 dozen oysters _____ 52

- oysters will be served with vinaigrettes



CHARCUTERIE - a la minute

Charcuterie 120 gr
selection of mediterranean meats _____ 18

Jamon Serrano Gran Reserva 60 gr _____ 9
Jamon de Bellota Iberico 60 gr _____ 20
Dolce zero 60 gr - dry aged entrecote, coffee & hazalnut _____ 17
Finocchiona IGP 60 gr _____ 9
Mortadella pistacchio 60 gr _____ 9



EXPERIENCE menu

Sharing dishes
selected by **LUSTER**

Chefs choice
3 courses from 2 people

52.5 p.p.

2 starters - 2 mains - 2 desserts

Dietary wishes? Let us know.

SHARING

all day

<

22:00

TO START ...

Tuna
Yellowfin tuna, apple, fennel, mandarin & chipotle cream — 17.5

Mussels
Zeeland mussels, fennel, bell pepper, tomato, anis & feta — 20

Grilled gambas 3st
black tiger gamba, herb butter & lemon — 17.5

Surf & turf roll 2st
scallops, porkbelly & hazelnut paste — 19.5

Arancini 4st
changing risottoballs — 13

Burrata
burrata di bufala, caponata & crouton — 16.5

Sticky chicken
chicken thigh, Gochujang sauce, spring onion & peanut — 15.5

Souvlaki
bavette, porkbelly, tigermilk-chimichurri & pita chips — 17

Coliflor frito
cauliflower, beetroot hummus, dukkah & beetroot gel — 15.5

Shrimp croquettes 2st
Dutch shrimps, black tiger gamba & nduja foam — 16.5

Lamb chops
lamb rack, yoghurt, mint, pistachio & eggplant puree — 22

Steak tartare
tartare preparé, rosemary, mustard, kalamata olive cream, eggplant & kataifi — 17.5

TO CONTINUE ...

Catch of the day
changing fish, celeriac, miso & lemon beurre noissette — 26.5

Ravioli tartufo
fresh truffle-mushroom ravioli, oyster mushroom & parmesan-cream sauce — 24
· fresh truffle 9

Lasagne millefeuille
lasagna a la plancha, minced beef, pecorino, honey & San Marzano tomato sauce — 23

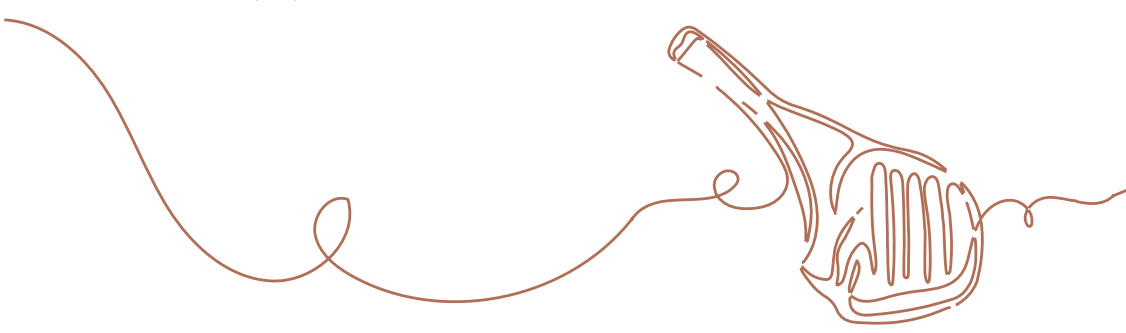
Bavette
grain fed bavette, sweet potatoe, cumin, red cabbage & dashi beurre blanc — 29.5

Short rib
Double Dutch short rib, tomato & grilled eggplant puree — 26.5

Sole
Northsea sole, butter, kumquat & samphire — 39.5
· not filleted

RIB-EYE to share

Taurus Gold Rib-eye ± 500 gr
chimichurri — 79
· preparation ± 30 min



SIDE DISHES

Mediterranean herb fries & mayonaise — 6.5

Focaccia & garlic mayo — 5.5

Roasted babypotatoes & pecorino — 7.5

Marinated grilled vegetables — 7.5

Fresh salad & parmesan — 6.5

DESSERTS

Tiramisu pistacchio
savoiardi, coffee, Tia Maria, pistachio & mascarpone — 11.5

Orange pie
portokalopita, crème pâtissière & cinnamon — 10

Affogato — 8.5

Sorbet bol by Qrème — 9.5

Verse eclairs by Eclair Affair — 7.5

Kaasplankje by Van Tricht — 18

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

BITES

bites menu

till 23:00

Antipasti misto
selection of cold Mediterranean delicacies
27.5

Sticky chicken
chicken thigh, Gochujang sauce, spring onion & peanut
15.5

Focaccia
with garlic mayo
5.5

Cheeseplatter
by Van Tricht
18

Gorgonzola dolce DOP
with fennel and raisin bread
11

Calamares
with garlic mayo
15.5

Marinated olives
4.5

Fried dumplings
wagyu, sweet chili mayo & spring onion
13.5

Arancini
changing risottoballs
13

THE Upper ROOM

Book your private event!

Check our website for more info!
@theupperroom.maastricht
www.upperroom.nl