

LUSTER

- Eggs royale**
brioche - poached eggs,
smoked salmon & hollandaise sauce _____ 13,50
· avocado +2,00
- Spanish benedict**
brioche - poached eggs,
serrano ham & hollandaise sauce _____ 13,50
· avocado +2,00
- French breakfast**
☺ croissant with jam, butter & coffee _____ 5,90
- Scrambled eggs**
pain rustique - smoked salmon _____ 8,25
· avocado +2,00
- Acai bowl**
☺ with passion fruit, red fruit, banana,
coconut & seeds _____ 9,50
- Avocado on toast**
☺ with lemon & kaffir oil _____ 5,50

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10:00

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12:00



L U N C H

SIGNATURE DISHES - sharing

Tuna tartare
avocado, dukkah & wasabi crème _____ 13,50

Portobello steak
☪ portobello mushroom, purée of lima bean
& harissa _____ 9,50

Vitello tuna tataki
thin sliced veal, tuna tataki,
caponata & tuna crème _____ 12,90

Scallops
crème of Jerusalem artichoke, marinated
fennel & sesame seeds _____ 14,50

Arancini
risotto balls, changing recipe
with pecorino & tomato salsa _____ 9,50

Superfood salad
☪ halloumi, grilled vegetables, dates,
pumpkin seeds & pine nuts _____ 11,50

Caprese
☪ burrata, basil oil & tomatoes _____ 10,90

Bruschetta
garlic bread, tomato, basil & serrano ham ____ 7,90

Scampi tempura
crispy black tiger prawns & piri piri sauce _ 10,50

Ajam dabu-dabu
chicken skewers & dabu-dabu salsa _____ 9,90

Sardines
hand-canned sardines, with fennel
& garlic bread _____ 12,90

Cod fillet
pearl couscous, sauce of saffran
& lemon grass _____ 15,90

Pulpo nero
linguine al nero, octopus, tomatoes & red
wine _____ 17,90

Churrasco de cuadril
grilled chuck tender, green asparagus,
little gem & pistachio crème _____ 15,90

Ravioli
truffle, forest mushrooms
& Grana Padano foam _____ 13,50

OYSTERS - seasonal

1/4 dozen _____ 11,50

1/2 dozen _____ 20,50

1 dozen _____ 36,50



BREAD & WRAPS - served until 16:00

Eggs royale
brioche - poached eggs,
smoked salmon & hollandaise sauce _____ 13,50
· avocado +2,00

Spanish benedict
brioche - poached eggs,
serrano ham & hollandaise sauce _____ 13,50
· avocado +2,00

Carpaccio
pain rustique - beef carpaccio,
truffle crème, pecorino & pine nuts _____ 11,50

Vitello
pain rustique - thin sliced veal,
caponata & tuna crème _____ 11,50

Wrap togarashi chicken
spicy chicken, avocado, sun-dried tomatoes
& labneh _____ 10,90

LUSTER burger
100% Black Angus, brioche, cheddar,
bacon, onion compote, pickles, tomato &
truffle crème _____ 15,50

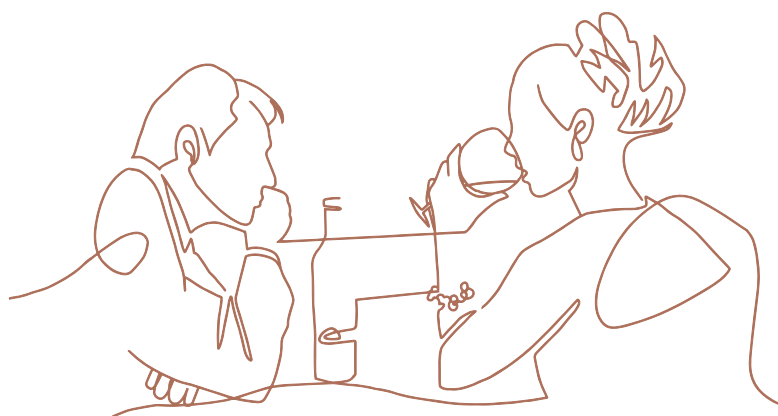
Goat cheese
☪ pain rustique - figs, pumpkin crème,
caramelised onion & pistachio _____ 11,50

Shrimp croquettes
pain rustique - shrimp croquettes
& lime crème _____ 14,50

Croque mediterraneo
pain rustique - serrano ham, mozzarella,
tomato & herb spread _____ 10,90

SOUP

Mediterranean fish soup
filled soup with rouille & garlic bread _____ 15,50



☪ - vegetarian

· gluten free +1,50

· Ask our staff for options for children

D I N E R

17:30

22:00

SHARING DISHES

SMALL SIZED

- Scallops**
crème of Jerusalem artichoke,
marinated fennel & sesame seeds _____ 14,50
- Tuna tartare**
avocado, dukkah & wasabi crème _____ 13,50
- Arancini**
risotto balls, changing recipe
with pecorino & tomato salsa _____ 9,50
- Superfood salad**
☺ halloumi, grilled vegetables, dates,
pumpkin seeds & pine nuts _____ 11,50
- Ajam dabu-dabu**
chicken skewers & dabu-dabu salsa _____ 9,90
- Caprese**
☺ burrata, basil oil and tomatoes _____ 10,90
- Bruschetta**
garlic bread, tomato, basil & serrano ham ____ 7,90
- Charcuterie**
selection of Mediterranean meats _____ 15,50
- Serrano ham** _____ 8,50
- Sardines**
hand-canned sardines, with fennel
& garlic bread _____ 12,90
- Kimchi dumplings**
☺ with soy dip _____ 9,50
- Scampi tempura**
crispy black tiger prawns & piri piri sauce __ 10,50
- Vitello tuna tataki**
thin sliced veal, tuna tataki,
caponata & tuna crème _____ 12,90
- Portobello steak**
☺ portobello mushroom, purée of lima bean
& harissa _____ 9,50



SHARING DISHES

MEDIUM SIZED

- Cod fillet**
pearl couscous, sauce of saffran
& lemon grass _____ 15,90
- Pulpo nero**
linguine al nero, octopus, tomatoes
& red wine _____ 17,90
- Ravioli**
☺ truffle, forest mushrooms
& Grana Padano foam _____ 13,50
- Churrasco de quadril**
grilled chuck tender, green asparagus, little
gem & pistachio crème _____ 15,90
- Duck breast**
soy shallots sauce, sweet potato & pak choi __ 15,90
- Lomo de ciervo**
venison steak, apple, onion, oyster mushroom
& port gravy _____ 16,90

SIDE DISHES

- ☺ Fries with mayonaise _____ 4,90
- ☺ Garlic bread with aioli _____ 4,90



OYSTERS - seasonal

- 1/4 dozen _____ 11,50
- 1/2 dozen _____ 20,50
- 1 dozen _____ 36,50

☺ - vegetarian

· gluten free +1,50

· Ask our staff for options for children

DESSERTS

- ☞ **Brownie** _____ 7,50
- ☞ **LUSTER martini cheesecake** _____ 7,50
- Crispy pear**
☞ caramel, hazelnut, vanilla foam _____ 7,50
- ☞ **Cheese platter** _____ 16,50
- ☞ **Pastry by Eclair Affair** _____ varying



ANTI PAS TI

finger food

15:30 - 17:30

21:30 - 00:00

Charcuterie

selection of Mediterranean meats
15,50

☞ Bread & dips

7,50

☞ Cheese platter

selection of cheeses
16,50

Serrano ham

8,50

☞ Nachos

cheddar, red onion, jalapeños,
guacamole, sour cream & tomato salsa
11,90

Arancini

risotto balls, changing recipe
with pecorino & tomato salsa
8,50

Calamares

with lemon & labneh
9,50

Bitterballs

with mustard
9,50

☞ Marinated olives

4,20

☞ Kimchi dumplings

with soy dip
9,50

Sardines

hand-canned sardines, fennel
& garlic bread

12,90

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