

# LUSTER

<b>Eggs royale</b> brioche - poached eggs, smoked salmon & hollandaise _____ · avocado +2	13.9
<b>Spanish benedict</b> brioche - poached eggs, serrano ham & hollandaise _____ · avocado +2	13.9
<b>French breakfast</b> ☪ croissant with jam, butter and coffee _____	5.9
<b>Scrambled eggs</b> pain rustique - scrambled eggs & smoked salmon _____ · avocado +2	9.5
<b>Acai bowl</b> ☪ with passion fruit, red fruit, banana, coconut & seeds _____	10.5
<b>Avocado on toast</b> ☪ with lemon & kaffir oil _____	6.5

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10:00

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12:00



# L U N C H

## SIGNATURE DISHES - sharing

**Tuna tataki**  
tuna tataki, sesame seeds, mango  
& wasabi crème \_\_\_\_\_ 13.9

**Coquilles**  
white chocolate, cucumber & lime \_\_\_\_\_ 15.9

**Asian steak tartare**  
steak tartare, radish, pearl onion,  
nori & ponzu \_\_\_\_\_ 13.5

**Arancini**  
risotto balls, changing recipe  
with pecorino & tomato salsa \_\_\_\_\_ 9.5

**Superfood salad**  
☞ halloumi, grilled vegetables, dates,  
beetroot crème, pumpkin & pine nuts \_\_\_\_\_ 13.9

**Caprese de fraise**  
☞ burrata, basil oil & strawberries \_\_\_\_\_ 11.9

**Bruschetta**  
garlic bread, tomato, basil & serrano ham \_\_\_\_ 8.9

11:00 **Gamba tempura**  
crispy black tiger prawns & pico de gallo \_\_\_\_ 11.5

**Ajam dabu-dabu**  
chicken skewers & dabu-dabu salsa \_\_\_\_\_ 9.9

17:30

**Sardines Millésimées**  
hand-canned sardines from Bretagne, fennel  
& garlic bread \_\_\_\_\_ 13.9

**Kimchi dumplings**  
☞ fermented cabbage & soy dip \_\_\_\_\_ 10.9

**Fusion haddock**  
haddock fillet, Thom kha kai, leak  
& pistachio \_\_\_\_\_ 16.9

**Pulpo nero**  
linguine al nero, octopus, & puttanesca \_\_\_\_ 18.9

**Churrasco primavera**  
grilled chuck tender, green asparagus &  
smoked herb butter \_\_\_\_\_ 16.9

**Ravioli**  
☞ truffle, wild mushrooms & Grana Padano foam \_\_\_\_ 14.5  
· fresh truffle +9.5



# EXPERIENCE

menu

Sharing dishes  
selected by **LUSTER**

39.5 p.p.

## BREAD & WRAPS - served until 16:00

### Eggs royale

brioche - poached eggs,  
smoked salmon & hollandaise \_\_\_\_\_ 13.9  
· avocado +2

### Spanish benedict

brioche - poached eggs,  
serrano ham & hollandaise \_\_\_\_\_ 13.9  
· avocado +2

### Carpaccio

pain rustique - beef carpaccio,  
truffle crème, pecorino & pine nuts \_\_\_\_\_ 11.9

### Beef steak

pain de campagne - grilled steak,  
cashew nuts & pecorino \_\_\_\_\_ 12.5

### Wrap togarashi chicken

lightly spiced chicken, avocado,  
sun-dried tomatoes & labneh \_\_\_\_\_ 11.5

### LUSTER burger

100% Black Angus, brioche, cheddar, bacon,  
onion compote, pickles, tomato  
& truffle crème \_\_\_\_\_ 15.9

### Goat cheese

🌀 pain rustique - figs, pumpkin crème,  
caramelized onion & pistachio \_\_\_\_\_ 11.9

### Shrimp croquettes

pain de campagne - Dutch shrimp croquettes  
& lime crème \_\_\_\_\_ 14.9

### Croque mediterraneo

pain de campagne - serrano ham, mozzarella,  
tomato & herb spread \_\_\_\_\_ 10.9

## SOUP

### Mediterranean fish soup

rich fish soup, rouille, pecorino  
& garlic bread \_\_\_\_\_ 16.5

🌀 - vegetarian

· gluten free bread +1,50

· ask our staff for options for children

## LOBSTER - supply dependent

served luke warm, with smoked thyme butter

1/2 lobster _____	23.5
1 lobster _____	39.5



## FRUITS DE MER - seasonal

### Petit plateau

2 oysters, black tiger gamba, mussels,  
selection of shrimp, cockles, razor clams  
& samphire \_\_\_\_\_

29.5

· 1/2 lobster +19.5

### Grand plateau

4 oysters, black tiger gambas, mussels,  
selection of shrimp, cockles, razor clams  
& samphire \_\_\_\_\_

57.5

· 1/2 lobster +19.5

1/4 dozen oysters _____	11.5
1/2 dozen oysters _____	20.5
3/4 dozen oysters _____	29.5
1 dozen oysters _____	36.5



## DESSERTS

☞ Brownie _____	8.5
☞ LUSTER martini cheesecake _____	8.5
☞ Jardin de chocolate ice cream by Visser, white chocolate mousse & pistachio sponge cake _____	9.5
☞ Trio of sorbet ice cream by Visser _____	8.5
☞ Cheese platter by 't Rommedoeke _____	16.5
☞ Fresh eclairs by Eclair Affair _____	6.9

# ANTI PAS TI

small bites/finger food

15:30 - 17:30      21:30 - 23:00

## Charcuterie

selection of mediterranean meat cuts  
15.5

🕒 **Bread & dips**  
8.5

🕒 **Cheese platter**  
by 't Rommedoeke  
16.5

**Serrano ham**  
9.5

**Rendang croquettes**  
cucumber & lime crème  
11.9

🕒 **Nachos**  
cheddar, red onion, jalapeños, guacamole,  
sour cream & tomato salsa  
12.9

**Arancini**  
risotto balls, changing recipe  
with pecorino & tomato salsa  
9.5

**Calamari**  
with lemon & labneh  
9.9

**Bitterballs**  
with mustard  
9.5

🕒 **Marinated olives**  
4.5

🕒 **Kimchi dumplings**  
fermented cabbage & soy dip  
10.9

**Sardines Millésimées**  
hand-canned sardines from Bretagne, fennel &  
garlic bread  
13.9

# D I N N E R

## SHARING DISHES

SMALL SIZED

### Tuna tataki

tuna tataki, sesame seeds, mango  
& wasabi crème \_\_\_\_\_ 13.9

### Coquilles

white chocolate, cucumber & lime \_\_\_\_\_ 15.9

### Arancini

risotto balls, changing recipe  
with pecorino & tomato salsa \_\_\_\_\_ 9.5

### Superfood salad

🍷 halloumi, grilled vegetables, dates,  
beetroot crème, pumpkin and pine nuts \_\_\_\_\_ 13.9

### Ajam dabu-dabu

chicken skewers & dabu-dabu salsa \_\_\_\_\_ 9.9

### Caprese de fraise

🍷 burrata, basil oil and strawberries \_\_\_\_\_ 11.9

### Bruschetta

garlic bread, tomato, basil & serrano ham \_\_\_\_\_ 8.9

### Charcuterie

Selection of mediterranean meats \_\_\_\_\_ 15.5

### Serrano ham

\_\_\_\_\_ 9.5

### Rendang croquettes

cucumber & lime crème \_\_\_\_\_ 11.9

### Sardines Millésimées

hand-canned sardines from Bretagne,  
with fennel & garlic bread \_\_\_\_\_ 13.9

### Kimchi dumplings

🍷 Fermented cabbage & soy dip \_\_\_\_\_ 10.9

### Gamba tempura

crispy black tiger prawns & pico de gallo \_\_\_\_\_ 11.5

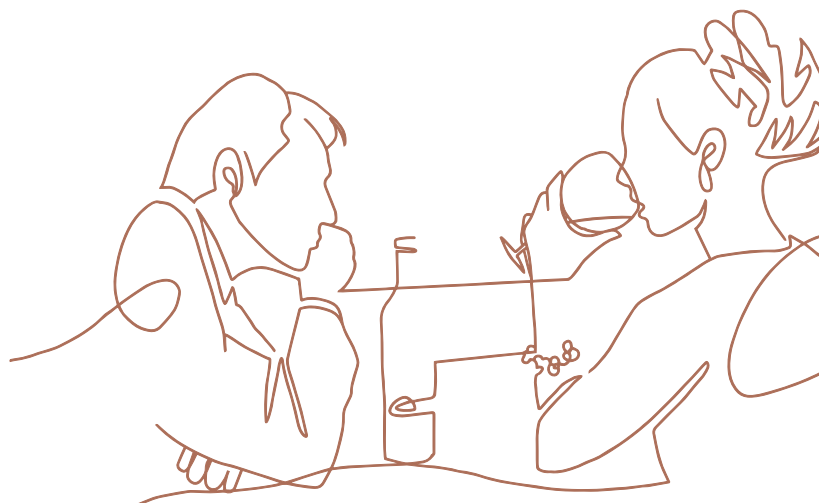
### Asian steak tartare

steak tartare, radish, pearl onion,  
nori & ponzu \_\_\_\_\_ 13.5

17:00

-

22:00



## SHARING DISHES

MEDIUM SIZED

<b>Fusion haddock</b> haddock fillet, Thom kha kai, leak & pistachio _____	16.9
<b>Pulpo nero</b> linguine al nero, octopus, & puttanesca _____	18.9
<b>Ravioli</b> ☞ truffle, wild mushrooms & Grana Padano foam ____ · fresh truffle +9.5	14.5
<b>Churrasco primavera</b> grilled chuck tender, green asparagus & smoked herb butter _____	16.9
<b>Duck breast</b> dashi, sweet potatoe & seasonal vegetables ____	16.9
<b>Gnocchi</b> ☞ fresh gnocchi, tricolore tomatoes, sage & butter jus _____	13.9
<b>Piccata al limone</b> veal loin, mediterranean jus, capers & grilled vegetables _____	17.5

## PICANHA

grain-fed Black Angus Picanha, chimichurri & grilled seasonal vegetables _____ · preparation ± 45 min	59.9	± 2 persons
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## SIDE DISHES

☞ Fries Provencal & mayonaise _____	4.9
☞ Garlic bread & aiolii _____	4.9
☞ Pimientos de Padrón & smoked sea salt _____	6.5

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menu

Sharing dishes  
selected by **LUSTER**

39.5 p.p.

☞ - vegetarian

· ask our staff for options for children

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[www.luster.nl](http://www.luster.nl)