

APERITIF

LUXURY TIP

Start with a table full of delicious snacks! Six different appetizers per person, pata negra and bread with dips. Let us surprise you!
17,- PP

CROQUETTE OF LOBSTER
TASTY TUNA
GAMBA TEMPURA
SESAME SALMON
FRIED EEL SUSHI
MAKI TUNA SUSHI
HAPPY HALIBUT
STEAK ORIENTAL
CROQUETTE OF PULLED PORK
SMOKED DUCK BREAST
BEEF TATAKI
GOAT CHEESE
TEMPURA ASPARAGUS **2,50**
A PIECE

OYSTER with shallot and red wine vinegar 3,00
BREAD, DIPS AND CRUDITÉS 4,50
PATA NEGRA 12,50
GLASS OF ASPARAGUS SOUP 3,50
GLASS OF BISQUE 4,50
GAMBA'S & GARLIC (5) 9,50
LUX PLATTER 15,00
Manchego, Tallegio, pata negra, Parmaham, truffle salami & olives

We have a large collection of 'open' wines. For the complete selection, ask for our wine list.

STARTERS

ASPARAGUS SOUP 9,50
with cooked ham and boiled egg
BISQUE D'HOMARD 14,50
lobster soup, with crayfish tails and risotto
GAMBAS & GARLIC 9,50
CARPACCIO ½ 9,00 ... 15,00
pesto, pine nuts, bacon and Parmesan cheese
SASHIMI ½ 9,00 ... 15,00
salmon, tuna and scallop

PICA

2 FOR 11,-

Crispy wonton tacos. The best of Asia and South America in one delicious dish.

SALMON PICA
fresh salmon, avocado, olives and an oriental dressing

CHICKEN PICA
chicken, avocado, olives and cocktail sauce

VITELLO TONNATO 12,50
slow cooked veal and raw tuna
LOBSTER THERMIDOR (HALF) 22,00
filled lobster au gratin
STEAK TARTARE 15,00
jalapeño chutney, brioche, quail egg and lemon mayonnaise
GAMBA & CURRY as a starter 17,00
Thai gambas with sweet-and-sour cucumber as a main 23,00
SCALLOPS & BASIL 19,00
pan seared scallops with a salsa of basil, avocado, mango, tomato and cucumber

KIDS

PIZZA MARGHERITA 7,50
PASTA TOMATO 7,50
'FRIKANDEL' or CROQUETTE with fries 7,50

POKE SALAD

A hit in New York, but the origin lies in Hawaii. Poke is a delicious salad with avocado, chunks of fish or meat and a beautiful oriental vinaigrette. Without fish or meat it's a vegetarian dish.

POKE TUNA raw 13,-
POKE BEEF tataki 13,-
POKE ASPARAGUS and mango 13,-

MAIN

ASPARAGUS BRABANÇONNE also veggie 22,00
asparagus with cooked ham, butter, egg and small potatoes
PAPPARDELLE ALFREDO DI LUX also veggie 18,00
pappardelle (pasta), cream, truffle, nuts and Parmesan cheese
VEGGIEBURGER DELUX also veggie 21,00
made from chick peas and Madras, served with Cheddar and a yoghurt-mint dip
SECRETO & TALLEGIO the secret of the Duroc pig 25,00
filled with Parmaham, Tallegio, duxelles and a gravy of sundried tomatoes
LAMB & PORT 28,00
grilled lamb chops, baked asparagus with a sauce of red shallots and port
VEAL & CHICORY 25,00
braised veal with wild mushrooms, cream sauce and raw chicory
SWEETBREAD & LAUREL 32,00
pan fried crispy sweetbread with stewed cabbage and a laurel gravy
TOURNEDOS Lady 22,00 ... 29,00
béarnaise sauce, truffle sauce or pepper sauce
SURF 'N TURF 33,00
shrimp and beef
SEA BASS & PAK CHOI 24,00
grilled, pak choi and yellow curry
COD & ASPARAGUS 25,00
slow cooked cod with boiled asparagus, beurre blanc and pesto
PASTA VONGOLE 22,00
spaghetti, vongole (clams), green salsa and Parmesan cheese
THERMIDOR DELUX 41,00
filled lobster au gratin

THREE COURSE MENU

Ask our wait staff what's on the menu today!
The dishes from the Menu DeLux are also sold separately:

starter: 15,00 | main: 23,50 | dessert: 7,00.

Large appetite? Complement the menu with three appetizers and bread with dips (+7,-).

MENU DELUX

37,50

LITTLE DESSERTS

SGROPPINO glass 7,00 jug 32,00
DON PEDRO winter-sgroppino 7,00
CHEESE red, white, blue and old goat 10,00
CRÈME CARAMEL 4,50
STRAWBERRIES & MASCARPONE 7,00
BROWNIE dark chocolate brownie & white chocolate sabayon 4,50
MACARONS & ICE-CREAM chocolate, banana & raspberry 9,00
MILLIONAIRE SHORTBREAD with raspberries 4,50

DESSERT TIP FOR TWO ... 14,-

Crème caramel, millionaire shortbread and a brownie to share. And of course two glasses of Sgroppino!

ALLERGY

List of allergens is present.