

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 TUNA SUSHI
MAKI VEGGIE SUSHI
GOAT CHEESE & APPLE SYRUP
STEAK TARTARE ORIENTAL
CROQUETTE OF PULLED PORK
WATERMELON & GOAT CHEESE
STEAK, HERB BUTTER & FRIES
HAPPY HALIBUT

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 CAPSICUM SOUP 3,50
GLASS OF BISQUE 4,00
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

CHICKEN RAMEN 9,50
fresh Japanese noodle soup with chicken and 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, sweet and sour red onion & okonomiaki (= Japanese ketchup)

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

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 GOAT CHEESE and yam 13,-

MAIN

PICANHA & SALSA 21,00
grilled picanha with a tomato salsa and basil butter
PAPPARDELLE ALFREDO DI LUX also veggie 18,00
pappardelle (pasta), cream, truffle, nuts and Parmesan cheese
VEGGIEBURGER DELUX 21,00
made from chick peas and Madras, served with Cheddar, veggie bacon and a fresh yoghurt-mint dip
GUINEA FOWL & SAUERKRAUT 26,00
pan fried guinea fowl with fresh sauerkraut and a creamy truffle sauce
LAMB & PORT 29,00
lamb fillet, green veggies and a sauce of red shallots and port
OSSOBUCO MILANESE 25,00
veal ossobuco with a risotto and gremolata
SWEETBREAD & CHEEKS 32,00
pan fried crispy sweetbread and slow cooked veal cheek with a sauce of red shallots and port
TOURNEDOS Lady 22,00 ... 29,00
béarnaise sauce, truffle sauce or pepper sauce
SEA BASS & CHOU 24,00
grilled sea bass with cabbage and a creamy 'sauce à l'oignon'
COD & CAPSICUM 25,00
slow cooked cod with green veggies and a beautiful capsicum coulis
GAMBA & RED CURRY 23,00
pan fried gambas with a Thai red curry, udon, bean sprouts and sweet-and-sour cucumber
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: 14,00 | main: 24,00 | dessert: 7,00.

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

MENU DELUX

37,-

LITTLE DESSERTS

SGROPPINO glass 7,00 jug 32,00
CHEESE red, white, blue and old goat 10,00
CRÈME CARAMEL 4,50
STRAWBERRIES ROMANOFF DELUX 9,00
BROWNIE dark chocolate brownie, caramel sabayon & vanilla icecream 9,00
MACARONS & ICE-CREAM chocolate, banana & raspberry 9,00
RASPBERRY & SEREH 9,00
raspberries with white chocolate-sereh mousse and white chocolate icecream

DESSERT TIP FOR TWO ... 14,-

Crème caramel, strawberries Romanoff deLUX and a brownie to share.
And of course two glasses of Sgroppino!

ALLERGY

List of allergens is present.