

LUSTER

English
menu

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www.luster.nl
www.upperroom.nl



THE
Upper
ROOM
BY LUSTER

Discover our wine- and champagnebar via
the website www.upperroom.nl.

S A N D W I C H

LUNCH DISHES - till 16:30

Caesar salad - served with focaccia
chicken thigh, egg yolk, bacon, salty
anchovis, cherry tomato & mustard-miso
dressing _____ 17.9

Eggs royale
brioche - poached eggs,
smoked salmon & yuzu hollandaise foam _____ 16.5
· avocado +2

Spanish benedict
brioche - poached eggs,
serranoham & yuzu hollandaise foam _____ 15.9
· avocado +2

Beef steak
focaccia - grilled steak, garlic mayo, cashew
nuts & pecorino _____ 16.9

Japanese sandwich
Katsu Sando - sticky chicken, shallot, salad
& mayo _____ 14.9

Smashed LUSTER burger
brioche bun -100% Blanc Bleu Belge, cheddar,
salad, tomato & bourbon mayo _____ 19.5

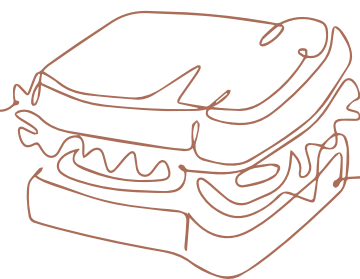
Burrata sandwich
☉ focaccia - basil pesto, burrata di bufala,
sundried tomato, lemon & pistacchio _____ 15.5
· mortadella pistacchio +2

Croque mediterraneo
focaccia - serrano, mozzarella, tomato &
basil pesto _____ 14.5

**Check our sharing dishes, available all
day!**

>

11:00



LUN CH menu

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

2-course lunchmenu

32.5 p.p.

Select your own dishes

Including coffee/tea

☉ - vegetarian
· gluten free +1

· ask for our dishes for kids

A P E R O

OYSTERS

Premier Irish Supreme No°2

1/4 dozen oysters _____ 12.9

1/2 dozen oysters _____ 24.5

3/4 dozen oysters _____ 36.5

1 dozen oysters _____ 47.5

- oysters will be served with vinaigrettes



CHARCUTERIE - a la minute

Charcuterie 120 gr
selection of Mediterranean meats _____ 17.5

Mortadella pistacchio 80 gr _____ 11

Serranoham 80 gr _____ 11

Changing salami 80 gr _____ 11



E XPE RIEN CE

menu

Sharing dishes
selected by **LUSTER**

Chefs choice
4 courses for minimum of
2 persons

52.5 p.p.

1 appetizer - 2 starters - 2 mains - 1 dessert

Dietary wishes? Please inform us!

S H A R I N G

all day
<
22:00

TO START ...

- Sfogliatelle**
puff pastry, garlic mayo, ham & provolone _____ 11.5
- Flamed tuna carpaccio**
Yellow fin tonijn, fennel, orange & avocado-sour cream _____ 16.9
- Asparagus**
☺ white asparagus, beurre noisette mousse & parmesan biscuit _____ 16.5
- Grilled gamba** 3st
black tiger gamba, herb butter & lemon _____ 16.5
- Scallops** 3st
Jersusalem artichoke, kaffir lime & sesame _____ 19.5
- Arancini** 4st
changing risotto balls & salsa _____ 12.5
- Burrata**
☺ burrata di bufala, caponata & filo pastry _____ 15.5
- Sticky chicken**
chicken thigh, Gochujang sauce, spring onion & peanut _____ 13.9
- Souvlaki**
bavette, porkbelly, buttermilk-chimichurri & pita chips _____ 16.5
- Coliflor frito**
☺ cauliflower, beetroot hummus, dukkah & beetroot gel _____ 14.5
- Dumplings**
wagyu, mustard-soy, sesame, chives & shallot _____ 13.9
- Bao bun** 2st
porcetta, fennel & rosemary mayo _____ 15.5
- Steak tartare**
tartare préparé, wild garlic, egg yolk & tempura crisp _____ 17.5

SIDE DISHES

- ☺ Mediterranean fries & mayo _____ 6
- ☺ Focaccia & garlic mayo _____ 5.5
- Roasted baby potatoes & pecorino _____ 6.5
- ☺ Honey-garlic vegetables & lemon _____ 6.5
- ☺ Fresh salad & parmesan _____ 6.5

TO CONTINUE ...

- Catch of the day**
changing fish, kimchi & dill-cream sauce _____ 26.5
- Ravioli scampi**
langoustine bisque, corn-lemongrass cream & crispy corn _____ 24.5
- Moussaka**
☺ fresh gnocci, eggplant, tomato, feta & bechamel foam _____ 22.5
- Bavette**
grain-fed bavette, baby potatoes & dashi beurre blanc _____ 29.5
- Short rib**
Double Dutch short rib, tomato & grilled eggplant purée _____ 24.5

RIB-EYE to share

- Taurus Gold Rib-eye ± 500 gr**
chimichurri _____ 69
· preparation ± 30 min



DESSERTS

- ☺ **Basque cheesecake**
spicy crumble & biscoff cream _____ 11
- ☺ **Lemon-meringue coupe**
meringue, lemon curd & almond crumble _____ 11
- ☺ **Affogato** _____ 7.5
- ☺ **Sorbet trio by Qrème** _____ 10.5
- ☺ **Verse eclairs by Eclair Affair** _____ 7.5
- ☺ **Kaasplankje by 't Rommedoeke** _____ 17.5

☺ - vegetarian
· gluten free +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, Gouchujang sauce, spring
onion & peanut
13.9

 **Focaccia**
with garlic mayo
5.5

 **Cheeseplatter**
by 't Rommedoeke
17.5

 **Gorgonzola dolce DOP**
with currants-fennel bread
10.5

Calamares
with garlic mayo
12.9

 **Marinated olives**
4.5

Dumplings
wagyu, mustard-soy, sesame, chives
& shallot
13.9

Sfogliatelle
puff pastry, garlic mayo, ham & provolone
11.5

THE Upper ROOM

Book your event!

Check our events calendar
www.upperroom.nl