

Brasserie DE LUWTE

STARTERS

OYSTER MIGNONETTE4,5

Red wine vinegar, shallot & lemon
wine: Champagne de monterat

DESEPTIVE BURRATA.....14,5

Marinated tomatoes, croutons, basil oil,
balsamico glaze & pinenuts
wine: Twin oaks, Robert Mondavi | Chardonnay

GOLDEN CRUSTED AUBERGINE.....12,5

Roasted red pepper-tahini, walnuts, fetacream
pomegranate & herb oil
wine: Wild rock | Sauvignon Blanc

SPICY TUNA TARTARE.....16

Avocadocream, sesame wonton crisps, soy-wasabi
glaze
& gochujang mayonaise
wine: Coto vintage | Verdejo

BEEF TARTARE SANDO.....15,5

Buttered toasted brioche, filled with seasond raw beef,
parmesan, caramelized onion, truffle mayonnaise and
eggyolk cream
wine: Heredad de baroja | Rioja

BUTTERFLIED TIGER SHRIMP & PULPO.....16

Crusted baby potato, red chili, chimmichurri
wine: Coto vintage | Verdejo

GOLDEN & RED BEETROOT SALAD | VEGAN.....12

Vegan feta, walnuts, arugula, balsamico syrup and
garlic croutons
wine: Twin oaks, Robert Mondavi | Chardonnay

ON THE SIDE

BREAD AND WHIPPED BUTTER7,5

Sourdough bread with whipped butter, applesyrup,
well aged cheese and seasalt

FRENCH FRIES...5,5

SWEET POTATO FRIES...6,5

optional: truffle and parmesan +1,5

TEMPURA VEGETABLES...9

With a spicy harissa dip sauce
wine: Champagne de monterat

PAY WITH CARD
ONLY

Please let our staff know if you have any allergies

MAINS

RIB-EYE 200 GRAMS.....32,5

Parsnip cream, green asparagus, roasted onion,
beech mushrooms & ximines jus
wine: Heredad de baroja | Rioja

DOVER SOLE.....32,5

Two whole dover soles, beurre noisette, served with
lemon,french fries and a side salad
wine: Twin Oaks, Robert Mondavi | Chardonnay

TUNA STEAK.....31,5

Sesame crusted tuna steak with pointed cabbage,
green beans, baby potato, broccolini and teriyaki
wine: Ruffino | Pinot Grigio

FARMHOUSE CHICKEN.....29,5

Glazed carrots, baby potatoes, broccolini,
& porcini cream sauce
wine: Laroche la Chaveliere | Merlot

TRUFFLE RAVIOLI.....25,5

Filled with ricotta, topped with truffle cream, portobello,
parmesan, chili flakes and parsley
wine: Campo di marzo | Negromaro

LEMON RAVIOLI.....24,5

Filled with ricotta, lemon-sage creamsauce,
parmesan and walnuts
wine: Ruffino | Pinot Grigio

VEGAN RISOTTO.....24,5

With courgette, mint, green peas and pistache-lemon
crumble
wine: Ruffino | Pinot Grigio

DAILY SPECIAL

Ask your waiter

DESSERTS

CHOCOLATE MOUSSE.....13

54,4 % Cacao, praline caramel hazelnutcrumble
& seasalt
"Tip: Drink with an espresso martini"

BRÛLÉE VANILLA CHEESECAKE.....12,5

Raspberry sorbet
"Tip: Drink with an pornstar martini"

COCONUT PANNA COTTA | VEGAN.....12

Mango coulis with lime and almond crunch
"Tip: Drink with an bellini"

HALFBAKED CHOCO-CHIP COOKIE.....11,5

Warm cookie served with vanilla icecream
"Tip: Drink with an amaretto sour a la luwte"

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LUNCH

CLUB SANDWICH19

Roasted chicken filet, lettuce, tomato, baconbites, fried egg and mayonnaise

SHRIMP ROLL19

Brioche, tigershrimps, baby gem, celery, lemon, chives & savora mustard mayonnaise

CAESAR TOAST16,5

Sourdough bread, little gem, grilled chicken, parmesan, and caesar dressing

OPTION: EGG+1

BURRATA TOAST15,5

Sourdough bread, datterini tomatoes, burrata, arugula, basil pesto, balsamico glaze & pinenuts

BEETROOT GOATCHEESE SALAD15,5

Roasted red and golden beetroot, walnuts, honey & aged goatcheese 'au gratin'

SIDES

BREAD AND WHIPPED BUTTER7,5

Sourdough bread with whipped butter, applesyrup, aged cheese and seasalt

FRENCH FRIES...5,5

SWEET POTATO FRIES...6,5

optional: truffle and parmesan +1,5