

Brasserie DE LUWTE

STARTERS

OYSTER MIGNONETTE4,5

Red wine vinegar, shallot & lemon

wine: Champagne blanc de blancs

GOLDEN & RED BEETROOT SALAD | VEGAN.....13

Vegan feta, walnuts, arugula, balsamico syrup and garlic croutons

wine: Matthieu de Brully | Pinot Noir

CRISPY AUBERGINE.....12,5

Roasted red pepper-tahini, walnuts, crumbled feta pomegranate & herb oil

wine: Awatere | Sauvignon Blanc

BURRATA.....14,5

Coloured tomatoes, basil oil,

balsamico glaze, pinenuts and crostini

wine: Clay Creek | Chardonnay

BEEF TARTARE SANDO.....15,5

Butter toasted brioche, filled with seasoned raw beef, topped with parmesan, caramelized onion, truffle mayonnaise and egg yolk cream

wine: Matthieu de Brully | Pinot Noir

VITELLO TONATO.....16,5

Thinly sliced veal, creamy tuna sauce, crispy capers rocket and sourdough croutons

wine: El Coto | Verdejo

SPICY TUNA TARTARE.....16,5

Avocado cream, sesame wonton crisps, soy-wasabi glaze, red tobiko & gochujang mayonnaise

wine: El Coto | Verdejo

BLACK TIGER SHRIMP & PULPO.....16,5

Crushed baby potato, red chili, chimichurri

wine: El Coto | Verdejo

ON THE SIDE

BREAD AND WHIPPED BUTTER7,5

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

FRENCH FRIES...5,5

SWEET POTATO FRIES...6,5

optional: truffle and parmesan +1

GRILLED VEGETABLE TARTINE...7,5

with hummus, chickpeas, pomegranate, pumpkinseeds and green oil

OLIVES...5

SIDE SALAD...7,5

MAINS

FLAT IRON STEAK.....32,5

Rosemary baby potatoes, green asparagus, beech mushrooms and chimichurri

wine: Heredad de baroja | Rioja

DOVER SOLE.....32,5

Two whole dover soles, beurre noisette, lemon, served with french fries and green salad

wine: Clay Creek | Chardonnay

SESAME CRUSTED TUNA STEAK.....32,5

Bulgur salad with mango, tomato, cucumber, red onion, avocado-lime cream and soy-chili dressing

wine: El Coto | Verdejo

FARMHOUSE CHICKEN.....31,5

Glazed coloured carrots, baby potatoes, broccolini, & porcini cream sauce

wine: Matthieu de Brully | Pinot Noir

TRUFFLE RAVIOLI.....25,5

Filled with ricotta, topped with truffle cream, portobello, parmesan, chili flakes and parsley

wine: Castellani | Negroamaro

LEMON RAVIOLI.....24,5

Filled with ricotta, lemon-sage creamsauce, parmesan, parsley and walnuts

wine: Awatere | Sauvignon Blanc

RISOTTO | vegan option.....24,5

With courgette, mint, green peas, parmesan and pistachecrumble

wine: Ravasqueira | Viognier

DAILY SPECIAL

Ask your waiter

DESSERTS

HALFBAKED CHOCO-CHIP COOKIE.....12

Warm cookie served with vanilla icecream

"Tip: Drink with an amaretto sour a la luwte"

COCONUT PANNA COTTA.....12

Mango coulis with lime and almond crunch

"Tip: Drink with an bellini"

CHOCOLATE MOUSSE.....13

54,7 % Cacao, praline caramel, hazelnutcrumble & seasalt

"Tip: Drink with an espresso martini"

PORNSTAR MARTINI CHEESECAKE.....13,5

Passionfruit creamcheese, cookie crumble, merengue, and passionfruit coulis

Brasserie DE LUWTE

LUNCH

BURRATA SANDWICH15,5 
Creamy burrata, red datterini tomatoes,
rocket, basil pesto and pinenuts

SALMON BRIOCHE16,5
Smoked salmon, lemon crème fraîche, dille
and poached egg

FOCACCIA15,5 
Grilled vegetables, hummus, chickpeas, pomegranate
pumpkinseeds and green oil

CAESAR SALAD18
Little gem, roasted chicken, parmesan, poached egg
garlic croutons and caesar dressing

PASTRAMI TARTINE ROYAL18,5
Toasted sourdough bread, warm pastrami, light trufflemayonaise,
parmesan, rocket and cornichons

CLUB SANDWICH19
Roasted chicken filet, lettuce, tomato, bacon, fried egg and
mayonnaise

SIDES

OLIVES...5

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
wine: Champagne de monterat

ROASTED VEGETABLE TARTINE...7,5
*with hummus, chickpeas, pomegranate, pumpkinseeds
and green oil*

SIDE SALAD...7,5

PAY WITH CARD
ONLY

Please let our staff know if you have any allergies