

# COFFEE & TEA

Espresso / Ristretto	3,25
Coffee	3,75
Cappuccino / Flat White	4,75
Oat, almond, soy or coconut milk	+ 0,50
Latte Macchiato	4,75
Oat, almond, soy or coconut milk	+ 0,50
Iced Latte Macchiato	5,50
Double Espresso	5,00
Hot Chocolate	5,00
With whipped cream	+ 0,50
Irish/French/Spanish/Italian Coffee	9,75
Tea	3,50
Fresh Mint or Ginger Tea	4,50
Milk	3,50
Smoothie of The Day	6,00

# SOFT DRINKS

Pepsi Cola or Max	4,00
Sisi Orange	4,00
7up	4,00
Royal Club Bitter Lemon or Cassis	4,50
Lipton Ice Tea Lemon or Green	4,75
Apple or Orange Juice	4,75
Chocomel	4,50
Double Dutch Tonic, Ginger Ale or Ginger Beer	6,00
Still or Sparkling Water 35CL	3,50
Still or Sparkling Water 70CL	6,75

# COCKTAILS

Mojito	11,50
Dutch Negroni	11,50
Spicy Margarita	12,50
Whiskey Sour	12,50
Espresso Martini	13,50
Pornstar Martini	13,50

# WHITE SPARKLING

Asolo Prosecco '84	8,00 • 36,00
Vendôme 0,0%	10,50 •
	• 105,00
Moet & Chandon Champagne Brut	
Bitacora Verdejo	6,00 • 28,00
Budureasca Chardonnay	8,50 • 37,50
Meran Pinot Grigio	9,75 • 42,50
Weingut Schönlaub Riesling	10,50 • 52,50
Domaine Francis Blanchet Pouilly-Fume Sauvignon Blanc	14,50 • 65,00

# ROSE

Tanti Petali blush Pinot Grigio	6,00 • 28,00
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# RED

Lama Del Duca Sangiovese	6,00 • 28,00
Piuma Primitivo	8,00 • 35,00
Budureasca Pinot Noir	9,50 • 42,50
I Campi Ripasso della Valpolicella	13,00 • 57,50
Château Grand Peyrou Saint-Émilion Grand Cru Bordeaux	15,00 • 67,50

# BOTTLES BEER

Bavaria 0,0%	3,75
Bavaria 0,0% white	4,00
Bavaria 0,0% ipa	4,00
La Trappe Epos 0,0%	5,50
Bavaria Radler 2%	4,00
Claro	5,25
Somersby Cider	5,50
Lowlander IPA	7,50
La Trappe White Trappist	6,00
La Trappe Double Trappist	6,50
La Trappe Triple Trappist	7,00

# DRAFT BEER

Swinckels 20CL	4,00
Swinckels 25CL	4,50
Swinckels 50CL	8,50
Uiltje Draft 25CL	6,75
Seasonal Draft 25CL	6,75
La Trappe Draft 30CL	7,50

# SPRITZ

Aperol/Campari Spritz	9,50
Bellini Spritz	9,50
ST. Germain spritz	10,50
Limoncello Spritz	10,50
Watermelon Spritz	10,50

# LUNCH

FOLLOW US ON INSTAGRAM  
@LUCIAS\_RESTAURANT  
AND SHARE YOUR FAVOURITE LUCIA'S MOMENTS

LUCIA'S  
bar  
restaurant  
living room

## WELCOME AT LUCIA'S STADSHART

At Lucia's Stadshart, we believe that great food starts with honest ingredients.

Every day, we work with fresh products from local farmers and artisans in the region, people who put just as much love into their craft as we do in our kitchen.

Even our bread is delivered daily by a local bakery, ensuring everything served at your table is fresh and carefully prepared.

Our philosophy is simple: let the ingredients speak for themselves.

We do not create overly complicated dishes to impress, but honest and flavourful food that makes you feel at home.

Quality over quantity, always.

The seasons guide what we serve. In spring and summer, we celebrate fresh greens and lighter flavours.

In autumn and winter, we embrace warmth, comfort, and hearty dishes. This means our menu is always changing, exactly as it should be.

Whether you join us for a relaxed lunch, a good cup of coffee, or simply a pleasant moment together, we hope you enjoy being at the table as much as we enjoy being in the kitchen.

— Team Lucia's Stadshart

## SANDWICHES

<b>Lucia's Classic Burger</b>	19,50
Brioche, Beef, Old Amsterdam cheese, little gem, tomato, dill chips, red onion & Lucia's sauce <i>With fries (+2,50)</i>	
<b>Spicy Chicken</b>	12,50
Sourdough ciabatta, little gem, marinated chicken & pickled red onion	
<b>Smoked Salmon</b>	15,50
Sourdough ciabatta, mesclun, capers, pickled cucumber & anchovy mayo	
<b>Steak Sandwich</b>	13,50
Sourdough ciabatta, mesclun, pico de gallo, Gouda cheese & cheddar cheese	
<b>Burrata Sandwich</b>	15,50
Sourdough ciabatta, tomato compote, pistachio, basil, honey & balsamic	

## SALADS

<b>Caesar Salad</b>	12,50
Little gem, croutons, egg, parmesan & caesardressing <i>With chicken (+3,50)</i>	
<b>Watermelon Salad</b>	13,50
Pomegranate, cucumber, feta, macadamia, rocket & lime dressing	
<b>Smoked Salmon Salad</b>	16,50
Mesclun, dill, chives, yogurt dressing, pickled red onion & sun-dried tomato	
<b>Thai Beef Salad</b>	15,50
Mesclun, mango, cucumber, carrot, bean sprouts, peanuts & thai dressing	

## WARM DISHES

<b>Pasta Aglio e Olio</b>	15,50
Olive oil, garlic, chili pepper & parsley <i>With gamba's (+4,50)</i>	
<b>Soup of the Day</b>	9,50
Served with bread	

## SIDES

<b>Parmesan Truffle Fries</b>	8,50
Parmesan, parsley & truffle mayo	
<b>Sweet Potato Fries</b>	7,00
Lucia's mayo	
<b>Fries</b>	6,00
Lucia's mayo	
<b>Seasonal Vegetables</b>	7,00
Mixed sautéed vegetables	
<b>Sourdough Bread</b>	7,50
Herb butter	

## BITES

<b>Bread &amp; Butter</b>	7,50
<b>Dutch Old Cheese</b>	9,50
<b>Nacho's</b>	12,50
<i>With chicken (+3,50)</i>	
<b>Bitterballen</b>	9,00
<b>Cheese Sticks</b>	9,00
<b>Crispy Fried Chicken</b>	12,50
<b>Korean Fried Chicken</b>	12,50
<b>Lucia's Fries</b>	5,50
<i>Mayo or ketchup</i>	
<b>Parmesan Truffle Fries</b>	8,50

## STARTERS

<b>BEEF CARPACCIO</b>	15,50	<b>KALE SALAD</b>	13,50
Reypenaer cheese, rocket lettuce, pine nuts, truffle mayo & herb oil		Stracciatella cheese, sundried tomatoes, pumpkin, fermented mustard seeds & hazelnut	
<b>CAESAR SALAD</b>	14,50	<b>SEASONAL SOUP</b>	9,50
Parmesan, egg, croutons, little gem lettuce & Caesar dressing. <i>Add chicken + 3,50</i>		Ask for our daily fresh made soup	
<b>LUCIA'S TASTING PLATTER</b>	25,00	<b>CRISPY CAULIFLOWER BITES</b>	10,50
Platter from our Chef to share for 2 people		Kimchi mayo	

## MAINS

<b>LUCIA'S BEEF BURGER</b>	19,50
Brioche bread, little gem, tomato, bacon, Old Amsterdam, fries & Lucia's burger sauce <i>Vegan option: vegan burger with vegan bacon</i>	
<b>CHICKEN SATAY</b>	20,50
Atjar, prawn crackers, fries & peanut sauce	
<b>SALMON</b>	22,50
Served with creamy spinach	
<b>LUCIA'S STEAK</b>	27,50
Seasonal vegetables with Lucia's gravy	
<b>SPAGHETTI AGLIO E OLIO</b>	17,50
Parsley, shallot, chili, garlic & olive oil <i>Add gamba's + 4,50</i>	

## SIDES

<b>FRIES WITH LUCIA'S MAYO</b>	5,50
<b>SWEET PATATO FRIES WITH SRIRACHA</b>	6,50
<b>PARMESAN TRUFFLE FRIES</b>	8,50
<b>GREEN SALAD WITH LUCIA'S DRESSING</b>	6,50
<b>ROASTED CARROTS WITH LABNEH</b>	6,50
<b>SOURDOUGH WITH FLEUR DE SEL BUTTER</b>	6,50

## DESSERTS

<b>LUCIA'S CHEESECAKE</b>	8,50	<b>DUTCH APPLE PIE</b>	6,50
Served with forest fruit		Served with whipped cream <i>Add vanilla ice cream + 2,50</i>	
<b>DAME BLANCHE</b>	7,50		
Vanilla ice cream, whipped cream & chocolate sauce			

# SEASONAL MENU

## AUTUMN / WINTER 2025

LUCIAS  
bar  
restaurant  
living room

### STARTERS

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- TIGER PRAWNS** - wine pairing: Budureasca, Chardonnay 15,50  
Nduja, parsley & brioche
- SMOKED DUCK BREAST** - wine pairing: Piuma, Primitivo 14,00  
Apricot, black garlic, cherry tomato & frisée
- BEETROOT TARTARE** - wine pairing: Bitacora, Verdejo 12,50  
Goat cheese, walnut & beetroot espuma

### MAINS

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- VEAL SHANK** - wine pairing: Lama Del Duca, Sangiovese 26,50  
Potato, endive & homemade jus
- MARKET FISH** - wine pairing: Tanti Petali, Blush Pinot Grigio 24,50  
Carrot & sage cream sauce
- RISOTTO** - wine pairing: Budureasca, Chardonnay 19,00  
Truffle, mushrooms, walnut & Parmesan cheese

### DESSERTS

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- PEAR PARFAIT** - wine pairing: Clos dady 2015 9,50  
Cinnamon, forest fruit & port
- LAVA CAKE** - wine pairing: Barão de Vilar, Porto 9,50  
Chocolate & vanilla
- TIRAMISU** - wine pairing: Espresso Martini 8,50  
Cacao, apricot, mascarpone & espresso

### CHEF'S SURPRISE MENU

(CAN ONLY BE ORDERED PER TABLE AND IS EXCLUDING WINE PAIRING)

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- 3-COURSES** - wine pairing 19,50 42,50
- 4-COURSES** - wine pairing 27,50 52,50