

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
------------------------------------	--------------

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

Lucia's Classic Burger 19,50

Brioche, Beef, Old Amsterdam cheese, little gem, tomato, dill chips, red onion & Lucia's sauce
With fries (+2,50)

Spicy Chicken 12,50

Sourdough ciabatta, little gem, marinated chicken & pickled red onion

Smoked Salmon 15,50

Sourdough ciabatta, mesclun, capers, pickled cucumber & anchovy mayo

Steak Sandwich 13,50

Sourdough ciabatta, mesclun, pico de gallo, Gouda cheese & cheddar cheese

Burrata Sandwich 15,50

Sourdough ciabatta, tomato compote, pistachio, basil, honey & balsamic

SALADS

Caesar Salad 12,50

Little gem, croutons, egg, parmesan & caesardressing

With chicken (+3,50)

Watermelon Salad 13,50

Pomegranate, cucumber, feta, macadamia, rocket & lime dressing

Smoked Salmon Salad 16,50

Mesclun, dill, chives, yogurt dressing, pickled red onion & sun-dried tomato

Thai Beef Salad 15,50

Mesclun, mango, cucumber, carrot, bean sprouts, peanuts & thai dressing

WARM DISHES

Pasta Aglio e Olio 15,50

Olive oil, garlic, chili pepper & parsley
With gamba's (+4,50)

Soup of the Day 9,50

Served with bread

SIDES

Parmesan Truffle Fries 8,50

Parmesan, parsley & truffle mayo

Sweet Potato Fries 7,00

Lucia's mayo

Fries 6,00

Lucia's mayo

Seasonal Vegetables 7,00

Mixed sautéed vegetables

Sourdough Bread 7,50

Herb butter

BITES

Bread & Butter 7,50

Dutch Old Cheese 9,50

Nacho's 12,50

With chicken (+3,50)

Bitterballen 9,00

Cheese Sticks 9,00

Crispy Fried Chicken 12,50

Korean Fried Chicken 12,50

Lucia's Fries 5,50

Mayo or ketchup

Parmesan Truffle Fries 8,50