

Gran Duca
I L R I S T O R A N T E



ITALIAN ROOFTOP RESTAURANT GRAN DUCA

Gran Duca, gastronomic rooftop restaurant, is located on the 6th floor of the Hyllit Hotel. With a 180° panoramic view over the Antwerp skyline, it is a place where Italian tradition and a peaceful atmosphere come together. The restaurant is an elegant hideaway in the bustling city, providing a little piece of Italian gastronomy.

Gran Duca offers a refined dining experience, serving modern Italian cuisine with classic dishes such as pasta, risotto, fresh lobster pasta, and ossobuco. Praised by culinary critics as one of the best Italian restaurants in Antwerp, Gran Duca has been serving exquisite Mediterranean cuisine for nearly 25 years. The restaurant features a selection of fine wines, including renowned classics like Brunello, Barolo, Barbaresco, Chianti, and Super Tuscans. Additionally, they continually seek out unique, regional wines to complement the menu.

VEGETARIAN MENU | €63

Starters

Burrata con gazpacho di pomodoro e grissino alla cipolla

Burrata with tomato gazpacho and an onion breadstick

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Parmigiana di melanzane

Aubergine parmigiana

Main courses

Risotto con tartufo pregiato

Risotto with fine black truffle

-

Ravioli di ricotta e spinaci

Ricotta and spinach ravioli

Desserts

Torta al cioccolato

Chocolate cake

-

Torta al limone e meringa

Lemon meringue cake

BEVERAGE PACKAGE | €35 P.P.

*one glass of Prosecco
two glasses of white or red house wine
water (unlimited)
one coffee or tea*

MENU FORMULA | €59

(min. 20 people)

Choose between 2 formulas:

starter + main course

main course + dessert

Starters

Duo di salmone

Salmon duo

-

Carpaccio di 'fassona Piemontese' con rucola e parmigiano

Beef carpaccio of "Fassona Piemontese" with arugula and parmigiano

Main courses

Orecchiette ragù di scampi e pesto

Orecchiette with scampi ragù and pesto

-

Scaloppina all'arciduca

Veal escalopes in Archduke sauce

Desserts

Tiramisù della casa

Homemade tiramisù

-

Tartufo al limoncello

Limoncello Truffle Dessert

Including ½ bottle of water, one coffee or tea p.p.

MENU 2 | €72

Starters

Antipasto misto

Variation of Italian meat, combined with mozzarella and grilled vegetables

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Carpaccio di salmone affumicato al whisky, insalata di finocchi, olive nere

Whisky-smoked salmon carpaccio with fennel salad and black olives

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Parmigiana di melanzane

Aubergine Parmigiana

Main courses

Branzino con caponata Siciliana

Sea Bass with Sicilian Caponata

-

Orecchiette con pesto e scampi

Orecchiette with pesto and scampi

-

Arrosto di maiale tenero al forno

Oven-roasted tender pork

Desserts

Tiramisù della casa

Homemade tiramisù

-

Bavarese ai frutti di bosco

Forest berry bavarois

-

Cheesecake caramello e cioccolato

Caramel and chocolate cheesecake

BEVERAGE PACKAGE | €35 P.P.

*one glass of Prosecco
two glasses of white or red house wine
water (unlimited)
one coffee or tea*

MENU 3 | €87

Starters

Crocchetta di formaggio, crema di piselli e tartufo fresco di stagione

Cheese croquette with pea cream and seasonal fresh truffle

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Tartare di tonno con salsa guacamole

Tuna tartare served with guacamole

-

Vitello tonnato

Thinly sliced veal roast with tuna sauce and capers

Main courses

Paccheri ragù d'astice

Paccheri with lobster ragù

-

Filetto di manzo con salsa arciduca o al pepe verde

Beef tenderloin with Archduke sauce

-

Sogliola alla griglia con verdure di stagione

Grilled sole with seasonal vegetables

Desserts

Tartufo al cioccolato

Chocolate truffle dessert

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Gelato alla vaniglia con fragole al vodka e menta

Vanilla gelato with vodka-infused strawberries and mint

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Panna cotta, pesca e menta

Panna cotta with peach and mint

BEVERAGE PACKAGE | €35 P.P.

*one glass of Prosecco
two glasses of white or red house wine
water (unlimited)
one coffee or tea*

MENU 4 | €107

Starters

Tartare di manzo toscano con crema di pecorino profumato al tartufo

Tuscan beef tartare with Pecorino cream infused with truffle

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Capesante scottate, crema di piselli e tartufo di stagione

Seared scallops with pea cream and seasonal truffle

First courses

Granchio reale, ravioli con ragù di scampi e limone

King crab and ravioli with scampi ragù and lemon

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Risotto con tartufo pregiato

Risotto with fine black truffle

Second courses

Gambas con salsa al cognac e tortino di verdure

Gambas with cognac sauce and vegetable tartlet

-

Tagliata di ribeye black Angus rucola e grana

Sliced black Angus ribeye with arugula and Grana cheese

Desserts

Semifreddo al caffè e nocciola

Coffee and hazelnut semifreddo

-

Delizia ai frutti della passione, biscotto alle mandorle e cioccolato fondente

Passion fruit delight with almond biscuit and dark chocolate

BEVERAGE PACKAGE | €35 P.P.

*one glass of Prosecco
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water (unlimited)
one coffee or tea*

BOOK YOUR ITALIAN EXPERIENCE

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