Gran Duca

IL RISTORANTE



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

Tartare di verdure con yogurt marinato alle erbe
Vegetable tartare with herbed yoghurt
-
Couscous alla mediterranea con zucchine, menta e feta
Mediterranean couscous with courgette, mint and feta

Main courses

Risotto alla milanese con crema di Parmigiano Reggiano stagionato 36 mesi
Milanese-style risotto with cream of 36-month-aged Parmigiano Reggiano
-
Ravioli al tartufo con crema di funghi misti
Truffle ravioli with a creamy mixed mushroom sauce

Desserts

Tartufo al cioccolato
Italian chocolate ice cream truffle
-
Torta della nonna
Traditional Italian tart filled with vanilla cream and topped with pine nuts.

BEVERAGE PACKAGE | €35 P.P.

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

MENU 1 | €72

Starters

Antipasto misto
Selection of Italian cured meats with mozzarella and grilled vegetables
-
Carpaccio di pesce spada alla siciliana con limone, rucola e capperi fritti
Sicilian-style swordfish carpaccio with lemon, rocket and fried capers
-
Crocchette artigianali di Parmigiano Reggiano, con insalata mista
Homemade Parmigiano Reggiano croquettes with mixed salad

Main courses

Arrosto di maiale tenero al forno
Tender oven-roasted pork roulade
-
Branzino alla griglia con pomodorini, capperi, olive e purè di patate
Grilled sea bass with cherry tomatoes, capers, olives and mashed potatoes
-
Ravioli ai carciofi e pecorino con fonduta di taleggio
Ravioli filled with artichoke and pecorino, served with a Taleggio cheese sauce

Desserts

Tiramisù della casa
Homemade tiramisu
-
Tartufo al limoncello
Lemon and limoncello ice truffle
-
Cheesecake al caramello e cioccolato
Cheesecake with caramel and chocolate

BEVERAGE PACKAGE | €35 P.P.

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

MENU 2 | €87

Starters

Carpaccio di manzo piemontese con tartufo fresco
Piedmontese beef carpaccio with fresh truffle
-
Tartare di tonno con salsa al frutto della passione e pane tostato
Tuna tartare with passion fruit sauce and toasted bread
-
Burrata con gazpacho di peperone giallo grigliato, olio al basilico e polvere di olive nere
Burrata with grilled yellow pepper gazpacho, basil oil and black olive powder

Main courses

Paccheri al ragù d'astice
Paccheri pasta with lobster ragù
-
Tagliata di ribeye Black Angus con rucola, Grana Padano e aceto balsamico
Black Angus ribeye tagliata with rocket, Grana Padano and balsamic vinegar
-
Sogliola alla griglia con verdure e purè di patate
Grilled sole with vegetables and mashed potatoes

Desserts

Mousse al cioccolato e lamponi
Chocolate mousse with raspberries
-
Gelato alla vaniglia con fragole alla vodka e menta
Vanilla ice cream with vodka-infused strawberries and mint
-
Panna cotta al cocco, cioccolato e menta
Coconut panna cotta with chocolate 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 3 | €107

Starters

Tartare di manzo piemontese con tartufo fresco e crema di pecorino
Piedmontese beef tartare with fresh truffle and pecorino cream
-
Capesante scottate con crema di scampi, porri e zafferano
Seared scallops with scampi cream, leeks and saffron

Intermediate courses

Ravioli al granchio reale con ragù di scampi e liquirizia
King crab ravioli with scampi ragù and liquorice
-
Risotto mantecato con tartufo fresco
Creamy risotto with fresh truffle

Main courses

Gamberoni con salsa al cognac e couscous alla mediterranea
King prawns with cognac sauce and Mediterranean couscous
-
Filetto di manzo alla Rossini
Beef fillet Rossini-style

Desserts

Selezione di formaggi con confettura di fichi e confettura di cipolle
Selection of cheeses with fig jam and onion confit
-
Delizia ai frutti della passione con biscotto alle mandorle e cioccolato fondente
Passion fruit dessert with almond biscuit and dark chocolate

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
or
main course + dessert

Starters

Scampi fritti con salsa tartara
Fried scampi with tartare sauce
-
Vitello tonnato
Veal with tuna sauce

Main courses

Orata al forno con finocchi e arancia
Oven-baked sea bream with fennel and orange
-
Scaloppina alla pizzaiola
Veal escalope pizzaiola-style with tomato

Desserts

Tiramisù della casa
Homemade tiramisu
-
Semifreddo al torroncino
Nougat semifreddo

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

BOOK YOUR
ITALIAN EXPERIENCE

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