



Lu & Na

RESTAURANT - WIJNBAR

Menu

At Lu & Na, experience a rare flavour born from a passion for preparing fresh, original and above all delicious food, with a focus on only the very best meat.

Our menu is simple, wholesome and yet luxurious, because our dishes are made with only the finest ingredients.

Follow us



LunaKelpenOler



lunawoodstone_barbecue

Menu





Welcome to Lu & Na

A place full of fire, passion and hospitality.

In our restaurant, you can feel the love for pure flavours. The vibrant heart of Lu & Na is the wood-fired barbecue.

Only premium meat is good enough for our guests. We pair it with world-class premium wines, so every sense is awakened.

Our roots are in Armenia, and this also forms the foundation of our hospitable approach and pure dishes. The art lies in gathering the finest ingredients, which our stars in the kitchen use to create the ultimate flavour experience.

Every day we continue to develop, always looking for exciting combinations. We would be delighted to take you on this journey of discovery.

Please ask our service team about the possibilities and experience it yourself.

team Lu & Na



Starters

ASETRA CAVIAR

Asetra caviar from *Acipenser gueldenstaedtii*, mild and nutty in character, with a refined salinity. Elegant pearls in shades of olive to deep black

35 10 gr.



LAVASH BREAD

Delicate, paper-thin Armenian lavash bread, served with a refined wood-fired vegetable dip

8



TARTARE D'AUBERGINE & BURRATA

Slow-cooked wood-fired aubergine, served with velvety buffalo burrata

18



PROVOLA

Italian provola cheese, gently melted on the barbecue, served with cherry tomatoes and pesto

19



WAGYU A5+ CARPACCIO

Thinly sliced Japanese Wagyu A5+ carpaccio, served pure

35

+ ASETRA CAVIAR

15 supplement

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



WAGYU SPICE RESERVA

Australian Wagyu MB 9+, subtly seasoned and matured according to a traditional Armenian family recipe

32



PEPPERS & STRACCIATELLA

Lightly barbecued peppers, filled with grilled aubergine and parsley, served on creamy Italian stracciatella

23

+ ASETRA CAVIAR
15 supplement



WAGYU TARTARE

Hand-cut Japanese Wagyu A5+, classically prepared

35

+ ASETRA CAVIAR
15 supplement



CARPACCIO BLACK ANGUS

Finely sliced carpaccio of Black Angus tenderloin

21



CHEESE PLATTER

Selection of the world's most refined cheeses
For two people

35

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



STEAK TARTARE BLACK ANGUS

Hand-cut tartare of Black Angus tenderloin

24

+ ASETRA CAVIAR

15 supplement



GAMBAS Y ESPÁRRAGOS

Wood-fired prawns, served with a fresh asparagus and tomato tartare

19



“Pure meat. Just fire.”

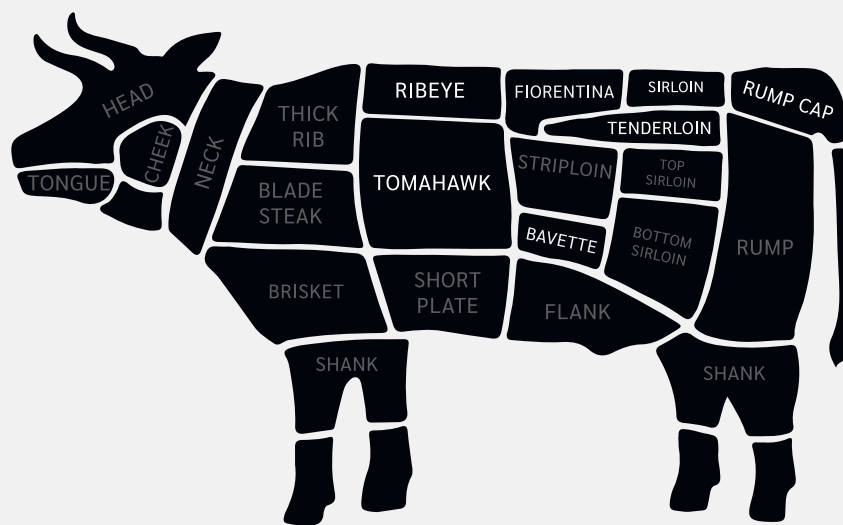
At Lu & Na, we serve only the very best premium meat in the world. We work exclusively with award-winning farms such as Creekstone Farms (North America) and Jack’s Creek (Australia), renowned for their exceptional grain- and corn-fed Black Angus and Wagyu cattle.

We also present Iberico pork from Spain, from the most refined pig breed in the world. Iberico pigs roam freely across the vast dehesa regions and are fed on acorns, creating unique marbling, juiciness and deep flavour. Because of these qualities, Iberico pork is often compared with Japanese Wagyu. Our selection comes from Andalusia, especially Jabugo (Huelva), a region that stands worldwide for absolute top quality.

As the ultimate highlight, we offer authentic Japanese Wagyu A5+, with a BMS score of 11/12. It comes from the most exclusive cattle breed in the world, renowned for its unmatched marbling, velvety texture and deep, elegant flavour.

Pure meat. Just fire.

All our meat is prepared exclusively over wood fire, without marinades or flavourings - only the pure character of the meat and the fire. We use Sekelbos wood from Namibia, known for its powerful, dry heat and unique aroma. This traditional way of barbecuing creates an authentic and refined flavour experience in which the meat is fully allowed to shine.



We serve our meat dishes as standard with a balanced vegetable garnish that perfectly complements the flavour of the meat. Potato dishes and other extras can be ordered on request for a small surcharge. This helps us reduce food waste and cook more consciously.



Prime Black Angus classic

Timeless Prime Black Angus classics, selected for their full flavour, texture and perfection over wood fire

PICANHA

Firm and juicy rump cap, full of flavour and perfectly prepared over wood fire. A robust cut for the true enthusiast

35 300 gr. 55 500 gr.



BAVETTE

Robust flank steak, full of character and prepared directly over wood fire, served sliced

25 200 gr. 37 300 gr. 59 500 gr.



ENTRECOTE

Cut from the striploin, with fine marbling and full flavour. Juicy and elegant, prepared over wood fire

26 200 gr. 39 300 gr. 65 500 gr.



RIBEYE

Boneless rib cut, richly marbled and full of flavour, prepared over wood fire

30 200 gr. 44 300 gr. 72 500 gr.

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



Sharing Classics

Available from two people. Price per person.
A selection of classics to share

TASTE OF ARMENIA

Traditional Armenian barbecue with selected Iberico pork, barbecued over wood fire in the authentic Armenian way. Served with authentic Armenian lavash bread.

75 p.p.



CLASSIC SELECTION

Wagyu A5+ - Picanha Black Angus - Bavette Black Angus

85 p.p.



TASTE OF BLACK ANGUS

Tenderloin - Ribeye - Entrecote

95 p.p.

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



Prime Black Angus Signature selection

A chef-curated selection of special Black Angus cuts such as tomahawk, tenderloin and T-bone

BISTECCA ALLA FIORENTINA (T-BONE)

Thick T-bone, inspired by the classic Fiorentina steak from Florence, prepared over wood fire

Market price



TOMAHAWK

Impressive cut of beef, taken from the rib, with bone and rich marbling, prepared over wood fire

Market price



TENDERLOIN

Taken from the tenderloin, the most tender part of the back. Refined in flavour and prepared over wood fire

25 100 gr. **49** 200 gr. **71** 300 gr. **110** 500 gr.

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



Japanese Wagyu A5+ Signature selection

Authentic Japanese Wagyu, classified A5+ with BMS 11/12 for exceptional marbling and refined flavour

ENTRECOTE

49 100 gr. 95 200 gr. 135 300 gr.



RIBEYE

55 100 gr. 99 200 gr. 150 300 gr.



TENDERLOIN

75 100 gr. 140 200 gr. 185 300 gr.

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



Signature sharing

Available from two people. Price per person
Our most exclusive sharing selections, curated by the chef

WAGYU A5+ EXPERIENCE

Wagyu A5+ Tenderloin - Wagyu A5+ Ribeye - Wagyu A5+ Entrecote

175 p.p.



IMPERIAL

Wagyu A5+ Ribeye - Tomahawk - Black Angus Tenderloin

160 p.p.



ROYAL

Wagyu A5+ Entrecote - Bistecca alla Fiorentina (T-bone) Black Angus -
Bavette Black Angus

140 p.p.



ELEGANCE

Wagyu A5+ Tenderloin - Black Angus Tenderloin - Wagyu A5+ Ribeye

150 p.p.

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



Exclusive 5-course menu

LU & NA Signature experience menu

A refined culinary experience, personally created by our chefs and sommeliers.

The evening begins with an elegant aperitif and refined amuse-bouche, followed by a stylish starter, a masterful main course and a sublime dessert.

The experience is completed with a carefully selected top wine from our cellar and finished with an exclusive cognac or whisky with coffee.

Price and availability on request

Please ask our servers

Would you like our Paleo, Keto & Carnivore option, or do you have an allergy? Please let us know.



Side dishes

LAVASH BREAD

Delicate, paper-thin Armenian lavash bread, served with a refined wood-fired vegetable dip

8



POTATO WEDGES

Marinated, roasted potato wedges with a pure, full flavour

8



PIMIENTOS DE PADRÓN

Wood-fired Spanish peppers, mild in character, finished with sea salt and extra virgin olive oil

8



BARBECUED ASPARAGUS

Prepared over wood fire and elegantly finished with extra virgin olive oil and sea salt

12



Desserts

Ask our service team about the current selection.

We usually serve three to four unique desserts, which change every two to three months.

Our servers will be happy to tell you more about the current dessert selection.

Barbecue brings people together!

It gives people time to see each other more often

At Lu & Na, people take more time to talk to each other and look at life in a positive way - a feeling that is often underestimated.

We sometimes hear from visitors that they expect to enter a traditional grill restaurant, as people are used to in the Netherlands. That was never our intention. Our goal is to change the perception of barbecue and offer a unique experience. People in the Netherlands are used to a piece of meat covered in sauce, and then that is called barbecue. Sometimes guests even ask for barbecue sauce or, worse, mayonnaise with fries. We want people to understand that herb butter or barbecue sauce does not necessarily belong with barbecue. Good barbecue meat does not need sauce.

After service, we regularly reflect on the restaurant experience our visitors have had. What went well and what can be improved? For a while, we struggled with what we wanted to offer and what people expected. Doubts came over us. Are we doing the right thing? What is the best choice?

Should we give in to demand and only think about financial gain? No, because we are proud Armenians and fully stand behind our concept and the experience we want to give our guests.

Opening an authentic barbecue restaurant was our ultimate goal, truly in our own way.

We could not give up; we had to let our guests experience our unique barbecue.

For us, it is barbecue our way or not at all.

Fortunately, this approach is highly appreciated by our guests, as the many positive reviews show. We are proud to have changed how people think about barbecue, and we love seeing how much our guests value this unique approach.

team Lu & Na

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