

lucky duck

VOETBOOGSTRAAT 13
AMSTERDAM

PRIVATE DINING & BUYOUTS

Behind a door
most people
walk past, *the night
is yours.*

Two tables, twenty-six seats, beautiful Asian wallpaper and lanterns. Asian sharing menus from €69 — or take the whole place for up to 150.



THE ROOM

One floor above the restaurant, behind a door most people walk past. Beautiful Asian wallpaper, lanterns, two tables and twenty-six seats. Close the door and the night is yours.

IN THE HEART OF AMSTERDAM

Celebrations, corporate dinners and private events.

Private dining at a glance

Private room for up to 26 guests

Whole venue — 100 seated, 150 standing

Flexible à la carte drinks

Asian sharing menus from €69 p.p.

Three group menus to choose from

Full venue hire available

[REQUEST A PROPOSAL](#)



THE SPACE

See it before you
book it.

Beautiful Asian wallpaper, low lanterns and two
tables that seat twenty-six. The room upstairs, the
bar below, and the whole place when you want it to
yourselves.



Upstairs seats 26. The whole venue takes 150.



The three group menus

Designed to share, with dishes inspired by every corner of Asia. From delicate sashimi and handmade gyoza to slow-grilled meats from the robata — each dish brings its own story to the table. All listed dishes are included and served to share.

The Gathering

€69 p.p.

TO BEGIN

Edamame Salty
Maldon Salt

Edamame Spicy
Green Chili · Goma

STARTERS

Pop Shrimp
Spicy Miso Cream

Crunchy Duck Rolls
Peking Duck · Orange Chili

SUSHI

Salmon Roll
Salmon · Cucumber · Ikura

Lucky Duck Roll
Peking Duck · Spring Onion · Cucumber · Hoisin Mayo

SIGNATURES

Peking Duck
Hoisin · Cucumber · Leeks · Pancakes

Turbot Tempura
Spicy Lime Dressing · Thai Herb Mix

Chicken Skewer
Kimchi Glaze · Sesame

SIDES — ALL THREE MENUS

Wagyu Fried Rice
Shimeji · Bimi · Garlic Furikake · Egg Yolk

DESSERT

Mochi Selection
Mango · Chocolate · Yuzu

Matcha Cheesecake
Black Sesame Crumble

The Feast

€77 p.p.

Edamame Salty
Maldon Salt

Edamame Spicy
Green Chili · Goma

Crispy Rice Tartare
Crispy Rice · Bluefin Tuna · Salmon · Hamachi

Wagyu Gyoza
Black Garlic · Goma Ponzu

Spicy Tuna Roll
Bluefin Akami · Avocado · Spicy Kimchi Sauce

Salmon Roll
Salmon · Cucumber · Ikura

Peking Duck
Hoisin · Cucumber · Leeks · Pancakes

Butterflied Seabass
Dashi Beurre Blanc · Ikura · Shiso Oil

Chicken Skewer
Kimchi Glaze · Sesame

Veggie Fried Rice
Shimeji · Bimi · Garlic Furikake · Egg Yolk

Mochi Selection
Mango · Chocolate · Yuzu

Mango Sticky Rice
Fresh Mango · Coconut Mousse

The Banquet

€85 p.p.

Edamame Salty
Maldon Salt

Edamame Spicy
Green Chili · Goma

Sliced Hamachi
Smoked Ponzu · Kombu · Miso

Wagyu Gyoza
Black Garlic · Goma Ponzu

Toro Roll
Fatty Bluefin Tuna · Sweet Radish · Yuzu · Shiso

Salmon Roll
Salmon · Cucumber · Ikura

Nigiri Selection
Akami · Hamachi · Salmon

Peking Duck
Hoisin · Cucumber · Leeks · Pancakes

Butterflied Seabass
Dashi Beurre Blanc · Ikura · Shiso Oil

Tenderloin
Korean BBQ Glaze · Mizuna

Charred Shishito Peppers
Bonito Flakes · Sesame

Mochi Selection
Mango · Chocolate · Yuzu

Mango Sticky Rice
Fresh Mango · Coconut Mousse

Dietary requirements? Let us know in advance and we'll work around them.



Drinks, your way

Drinks are ordered à la carte, giving you complete freedom over the selection and the budget. Set a spending limit, choose a tailored drinks menu or keep the bar fully open. We'll shape it around your event.

BY THE GLASS

Schlumberger Grüner Veltliner — NV	€10
Vistas Cava — NV	€8
Louis Roederer Champagne — Collection 246	€17

A wine selection, by the bottle

A taste of the cellar. The full list on request.

WHITE

Joseph Drouhin Chablis
Chablis, France · 2023

€72

Marques de Riscal Verdejo
Limousin Reserva
Rueda, Spain · 2023

€49

Cordillera Chardonnay, Miguel Torres
Limari Valley, Chile · 2024

€48

CHAMPAGNE

Louis Roederer Champagne
Champagne, France · Collection 246

€120

RED

Marques de Riscal Rioja
Reserva
Rioja, Spain · 2021

€57

Drouhin Pinot Noir Laforet
Burgundy, France · 2022

€68

Campo di Cristobal Primitivo
Puglia, Italy · 2024

€36

Louis Roederer Blanc de Blancs
Champagne, France · 2017

€155



Prices are per bottle and subject to change. Vintages may vary.



The practical bit

CAPACITY

Up to 26 guests in the private room. 100 to 150 for full venue hire.

LOCATION

Voetboogstraat 13, Amsterdam. One floor above the restaurant.

MENUS

€69, €77 or €85 per person. All dishes included, served sharing style.

DRINKS

À la carte. Set a budget or a selection in advance.

SERVICE CHARGE

7% for groups of 8 or more.

DEPOSIT

20% to secure your booking.

CANCELLATION

The deposit is non-refundable for cancellations within 30 days of the event.

GUEST NUMBERS

Adjust free of charge up to 24 hours before. After that we bill the last confirmed number.

Full venue hire

For larger events, Lucky Duck is also available for exclusive hire. Host your guests across two floors, with full access to the restaurant, bar and kitchen team. Prices depend on group size, menu selection and date.

ASK US

+31 (0) 20 782 27 88



WHAT OTHERS SAY ABOUT US

“The atmosphere at Lucky Duck is beautiful and cozy, making you feel right at home as soon as you walk in. The staff seem to know exactly what you need before you even have to ask. And the food... honestly, it's the best I've had in a long time!”

P. WESSELINK — TRIPADVISOR

Let's get it in the calendar.

reservations@luckyduckamsterdam.com

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Duck into a night to remember.

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