

# LEV. FOODBAR

11:00 hrs till 17:00 hrs

## LUNCH DISHES

### SANDWICHES 10,5

*Choose between dark and white bread*

Smoked salmon | Garden cress | Rettich

Club sandwich | Chicken | Dried ham  
| Matured cheese | Doesburgse mustard

Club Sandwich | Smoked salmon | Herbed  
cheese | Little gem | Sweet and sour  
cucumber | Garden cress mayonnaise

Warm goat cheese | Pumpkin seed | Sweet  
and sour vegetables | Truffle honey (also  
delicious with bacon +2.00)

LEV. Burger | Brioche | Pickles | Little gem

Sandwich of the month | how we love to eat  
our sandwich!

### LEV'S PANINIS

Rendang | Coleslaw | Fried onions | Mango  
chutney | Yellow curry mayonnaise | 12,5

Melted tuna | Tuna salad | Melted cheese  
| Capers | Red onion | 12,5

Grilled vegetables | Mozzarella | Rocket  
| Pine nuts | Tomato salsa | 10

We are happy to take your allergies and/or  
dietary requirements into account

### SALADS 14,5

*All our salads will be served with bread and butter*

LEV. salad | Smoked salmon | Fish of the  
season | Sundried tomatoes

Achterhoek salad | Local meats | Grilled  
vegetables

Veggie | Grilled and panfried vegetables  
| Pine nuts



### SOUP

*All our soups will be served with bread and butter*

Today's soup | 8,5

### QUICK LEV. LUNCH

Two courses | 27,5 p.p.  
Three courses | 34,5 p.p.



Password: levfoodbar



# LEV. FOODBAR

12:00 hrs till 22:00 hrs

## DISHES TO ENJOY 14,5

LEV.'s smoked salmon | Piccalilly mousse | Asparagus ribbons | Quail egg

Steak tartare | Pickled egg yolk | Anchovies | Asparagus (+3.00)

Puffed eggplant | Tortilla | Jalapeño | Spring onion (V)

Carpaccio | Nekka | Olde van Weenink | Truffle cream (with animal-friendly Foie Royale curls + 6.50)

Risotto | Mushroom | Courgette | Asparagus (V)

Asparagus tempura | Foe Yong Hai | Bean sprouts | Soya (V)

Ravioli with prawn | pointed cabbage | Beluga lentils | lobster sauce

Seasonal fish | Meiknol | Tandori | Coconut | Cauliflower

Boil | Asparagus | Opperdoezer ronde | Truffle

Asparagus flan | Buffalo cheese | 63 degree egg | Provençal herbs (V)

Brisket of lamb | Fried asparagus | Potatoes | Badger chives

Trout | Fresh pea | Cockles | Green curry | Turnip greens

Duet of own cows | Carrots | Roasted vegetables | Red wine (+3.00)

### CHEFS MENU

4 courses | 8 dishes

42,5 P.P.

Can only be ordered per table



### SIDES 4,-

Thick fries | Mayonnaise

Green salad

Vegetables | Of the day



### TEMPTATIONS 10,5

Strawberry Romanoff

Parfait sea buckthorn berry | Beer foam | Vanilla cream | Puff pastry

Cheeses from the Netherlands | Nut bread | Truffle honey (+3,00)

### SPECIAL 19,5

LEV. burger | Bacon & Onion | Brömmels goat cheese | BBQ sauce | Pickles

Served with fries and salad

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# LEV. FOODBAR

12:00 hrs till 22:00 hrs

## APERITIF & WITH DRINKS

### APERITIF

LEV. oyster | Granité from  
passionfruit | Salty fingers 3,5 p.s

LEV. bread | Butter & Dips 6,5

Fingerfood | Three appetizers | Olives 8,5 p.p

### HAUTE FRITURE 9,5

Cheese spring rolls | Truffle (8 pcs)

Crispy chicken | Chili mayonnaise (6 pcs)

Calamaris | Lemon mayonnaise (6 pcs)

Mixed Haute Friture (8 pcs)

Evers bitterballen | Mustard (8 pcs)

Fried prawns | Chili sauce (6 pcs)

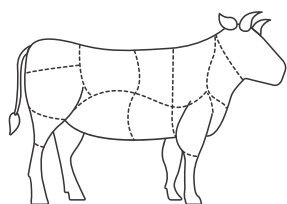
### SHARED PLATTER 19,5

For two persons

Shared platter "Brandt & Levi" | Sausage |  
Ham | Cheese | Bread | Butter

Shared platter "Fish from Wennekes" |  
Assorti fish | Cold and warm fish snacks |  
Bread | Butter

DRY AGED



Ask us about our  
dishes from our  
Dry Aged cabin

LEV.

foodbar

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