

# 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

**Clubsandwich | Chicken | Dried ham  
| Matured cheese | Doesburgse mustard**

Clubsandwich | 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



Password: levfoodbar

## 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.



# LEV. FOODBAR

12:00 hrs till 22:00 hrs

# DISHES TO ENJOY 15,5

LEV's smoked salmon | Sweet potato | Japanese radish | Za'atar

Homemade local cured meat | Hummus | Vadouvan | Sourdough

**Local goat cheese | Legumes | Coffee (V)**

**Carpaccio | Nekka | Local cheese | Truffle cream**  
(with animal-friendly Foie Royale curls + 6.50)

**Jerusalem artichoke | Tempura | Hazelnut | Beurre  
noisette (V)**

**Prawn | Parsnip | Hemp seed | Shellfish sauce**

Seasonal fish | Winter purslane | Pearl barley |  
Combava

**Venison steak | Quince | Sprouts | Walnut (+3.00)**

**"Steak" celeriac | Oyster mushroom | Black beans |  
Burnt mustard (V)**

“Tante Door” chicken | Red cabbage | Roseval  
potato | White port

**Red gurnard fillet | Kataifi | Palm cabbage | Ras el hanout**

**Duet of own cows | Dutch hutspot | Dates | Red wine  
sauce (+3.00)**

**Smoked beets | Atjar | Couscous | Tom Kha (V)**

## CHEFS MENU

**4 courses | 8 dishes**

44,5 P.P.

Can only be ordered per table

SIDES 4,-

Thick fries | Mayonnaise

## Green salad

## Vegetables | Of the day



TEMPTATIONS 10,5

Banana | Peanut | Curry | Snicker  
beignet

**Panna cotta earl grey | Pineapple |  
Coconut | Brown rum**

**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   Tomasu soy   Spring onion	3,5 per piece
LEV. bread   Butter & Dips	6,5
Fingerfood   Three appetizers   Olives	8,5 per person

### 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)

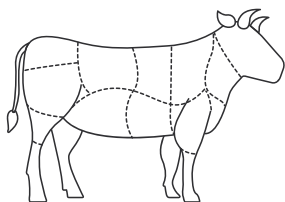
### SHARED PLATTER 19,5

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



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