

# LEV. FOODBAR

11:00 hrs till 17:00 hrs

## LUNCH DISHES

### SANDWICHES 10,5

*Choose between dark and white bread*

Smoked salmon | Garden cress | Sweet and sour cucumber

Clubsandwich | Chicken | Dried ham | Matured cheese | Curry mayonnaise

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

### 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.



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



Password: levfoodbar

# LEV. FOODBAR

12:00 hrs till 22:00 hrs

DISHES TO ENJOY 15,5

LEV's smoked salmon | String bean | Pea | Elderflower

Tartare sea bass | Cucumber | Soy pearls | Wasabi sorbet

Scallops | Crushed and grilled | Leche de Tigre | Sea vegetables | Red onion

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

Watermelon | Gazpacho | Goat cheese | Pumpkin seed (V)

Risotto | Aged buffalo cheese | Pomodori | Garlic (V)

Seasonal fish | May tuber | Millet | Koji

Duck breast | Potato rösti | Chimichurri | Cauliflower

Linguine | Seafood | Lemon | Zucchini

Veal cheek | Green asparagus | Mashed turnip greens | Thyme

Plaice | Lentils | Summer leeks | Water mint

Duet of our own cows | Wood carrots | Potato "croissant" | Sherry (+3.00)

Aubergine | Peppers | Parmesan | Curry (V)

## CHEFS MENU

4 courses | 8 dishes

44,5 P.P.

Can only be ordered per table



## SIDES 5

Thick fries | Mayonnaise

Green salad

Vegetables | Of the day



## TEMPTATIONS 10,5

Strawberries | Lemoncurd | Vanilla sabayon | Andaliman pepper ice cream

Blackberries | White chocolate | Strained yoghurt | Sereh

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 4  
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)

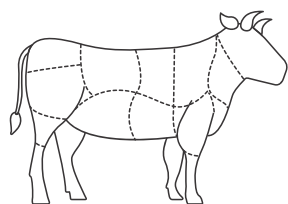
### SHARED PLATTER 19,5

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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