

LEV. FOODBAR

11:00 hrs till 17:00 hrs

LUNCH DISHES

SANDWICHES 12,5

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

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 15,5

LEV's smoked salmon | Sereh cream | Radishes |
Airy curry

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

Goat cheese | Beets | Hibiscus | Aceto Balsamico (V)

Wild boar ham | Red cabbage chutney |
Liquorice | Raisins in brandy syrup

Pigeon | Creamy sauerkraut | Apricot | Curry

Deer stew | Mushrooms | Sprouts | Marsala (+3.00)

Pheasant | Chicory | Pork bacon | Port (+3,00)

Wild duck | Pumpkin | Sweet potato | Plum | 1001
nights of tea (+3,00)

Puffed celeriac | Black garlic | Miso | Hazelnut (V)

Duet of our own cows | Parsnip | Onion Compote |
Juniper (+3.00)

Seasonal fish | Saffron couscous | Jerusalem
artichoke | Vanilla

Deer | Pommes dauphine | Baked pineapple |
Comté | Fig leaf gravy (+3.00)

Potato marble | Roasted onion | Parmesan | 63
degree egg (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

Grapefruit | Cream cheese | Pistachio
cake | Buttermilk sorbet

Coconut macaroon | Tropical fruit |
Rice mousse | Chili ice cream

Assorted Dutch cheeses | Nuts | Jam |
Nut bread (+4.00)

SPECIAL 19,5

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

Served with fries and salad

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requirements into account

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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)

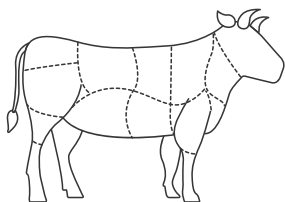
SHARED PLATTER 19,5

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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