

LUNCH

11:00 - 17:00

SANDWICHES 12,5

Choice between light or dark bread

Sandwich with LEV.

Club sandwich | Cheese | Ham | Chicken | Mustard

Crispy chicken | Red onion | Truffle | BBQ sauce

Goat cheese | Apple | Aceto

SPECIALS

Potato pancake | Smoked salmon | Crème fraîche | 12,5

LEV. burger | Pickle | Onion | Bacon | BBQ sauce | 12,5

LEV. cheeseburger | Pickle | Onion | Bacon | Cheddar | BBQ sauce | 13

SALADS 14,5

Smoked salmon | Warm fish of the day | Wasabi

Crispy chicken | Egg | Avocado | Curry

Goat cheese | Honey | Nuts | Zucchini

Veggie | Vegetables of the season

Carpaccio | Matured cheese | Truffle mayonnaise

SOUP

Soup of the day | 8,5

QUICK LEV. LUNCH

Two courses | 27,5 p.p.

Three courses | 34,5 p.p.

APPETIZERS

12:00 - 22:00

Oysters per piece

Nam Kee 4

Au gratin 4,75

Natural 4

LEV bread with butter and dip 6,5

Brioche 4

Goat cheese | Apple | Aceto

Steak | Truffle

Smoked salmon | Lime

Blini's 4

Crème fraîche | Seaweed caviar

Crème fraîche | Smoked salmon

Crème fraîche | Homemade nekka

EVERYONE CRAVES LEV.

HAUTE FRITURE 9,5

Peking duck spring rolls | Spicy soy |
Spring onion (6)

Crispy chicken | BBQ sauce (6)

'Evers bitterballen' | Mustard mayonnaise (8)

Crispy shrimps | Chili sauce (6)

Mushroom croquettes | Truffle mayonnaise (8)

SHARED PLATTER 19,5

Various meats | Bread & dips | Cheese | Olives

Various fish | Bread & dips | Salad | Olives

DISHES TO ENJOY 15,5

12:00 - 22:00

Each dish is the size of an appetizer

Smoked salmon | Cress | Quinoa salad | Saffron

Albacore tuna | Chilli pepper | Cucumber | White
Champagne

Hummusbonbon | Tortilla | Rocket | Caraway
seeds (V)

Carpaccio | Nekka | Truffle | Regional old cheese
(with animal-friendly goose liver +6,5)

Udon ramen | Lotus root | Sesame (V)

Scallops | Cauliflower | Beurre blanc | Curry oil
(+3,5)

Seasonal fish | Green beans | Gnocchi | Vanilla

Domestic duck | Spring roll | Bean sprouts | Fried
rice | Cashew

Mushrooms | Poached egg | Hollandaise sauce |
Potato (V)

Pork belly | Beetroot | White beans | Honey

Plaice | Lentils | Leek | Trout caviar (+2)

Fries with beef stew | Steak | Onions | Lettuce
hearts | BBQ sauce (+3)

Risotto | Fermented garlic | Swiss chard |
Mozzarella (V)

CHEF'S MENU

Four courses | Eight dishes

49,5 p.p.

Only available to order per table

Prefer cheese instead of a
sweet dessert? +4

ON THE SIDE 5

French fries | Mayonnaise

Green salad

Vegetables | Fresh of the day

DESSERTS 10,5

Green apple | Yuzu | Mint | Almond

Sea buckthorn berry | Vanilla | Coconut |
Chamomile

Dutch cheeses | Nut bread | Jam (+4)