LUNCH

11:00 - 17:00

SANDWICHES 13,5
Choice between light or dark bread

Sandwich with LEV.

Club sandwich I Cheese I Ham I Chicken I Mustard

Crispy chicken I Red onion I Truffle I BBQ sauce

Goat cheese I Apple I Aceto

SPECIALS 15,5

Potato pancake I Smoked salmon I Crème fraîche

LEV. burger I Pickle I Onion I Bacon I BBQ sauce

LEV. cheeseburger I Pickle I Onion I Bacon I Cheddar I BBQ sauce

SALADS 15,5

Smoked salmon I Warm fish of the day I Wasabi

Crispy chicken I Egg I Avocado I Curry

Goat cheese I Honey I Nuts I Zucchini

Veggie I Vegetables of the season

Carpaccio I Matured cheese I Truffle mayonnaise

SOUP

Soup of the day I 8,5

QUICK LEV. LUNCH

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

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

APPETIZERS

12:00 - 22:00

Oysters per piece
Nam Kee 4,5
Au gratin 5,25
Natural 4,5

LEV bread with butter and dip 7,5

Brioche 4,5
Goat cheese I Apple I Aceto
Steak I Truffle
Smoked salmon I Lime

Blini's 4,5
Crème fraîche I Seaweed caviar
Crème fraîche I Smoked salmon
Crème fraîche I Homemade nekka

EVERYONE CRAVES LEV.

HAUTE FRITURE 9,5

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

Crispy chicken I BBQ sauce (6)

'Evers bitterballen' I Mustard mayonnaise (8)

Crispy shrimps I Chili sauce (6)

Mushroom croquettes I Truffle mayonnaise (8)

SHARED PLATTER 20,5

Various meats I Bread & dips I Cheese I Olives

Various fish I Bread & dips I Salad I Olives

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DISHES TO ENJOY 16,5

12:00 - 22:00

Each dish is the size of an appetizer

Smoked salmon I Sushi rice I Avocado I Sriracha I Prawn crackers

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

Thinly sliced venison fillet I Black garlic I Radish I Macadamia

Marinated beetroot I Goat's cheese I Ginger I 5-Spice (V)

Venison steak I Red cabbage I Potato pillow I Kaffir lime (+3)

Hare I Green cabbage I Celeriac I Truffle (+6)

Wild duck I Onion compote I Pommes Anna I Apple I Apple syrup (+3)

Salsify I Fritots I Piccalilli I Rosemary I Comté (V)

Prawns I Chicory I Black beans I Shallot

Mackerel I Kale I Pickles I Roasted mustard

Beef I Curry mashed potato I Chinese cabbage I Red wine

Pumpkin risotto I Orange I Walnut I Yellow chilli-mirin (V)

Pigeon I Chestnut I Rösti I Stewed pear I Fig leaf

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CHEF'S MENU

Four courses I Eight dishes

49,5 p.p.

Only available to order per table

Prefer cheese instead of a sweet dessert? +4

ON THE SIDE 5,5

French fries I Mayonnaise

Green salad

Vegetables I Fresh of the day

DESSERTS 10,75

Pecan I Pear I Caramel I Sea salt

Pineapple I Coconut I Chamomile I Vanilla

Dutch cheeses I Nut bread I Jam (+4)

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