

LUNCH

11:00 - 16:00

SANDWICHES 12,5

Choose between light or dark bread

Club sandwich | Cheese | Smoked chicken |
Raw ham | Doesburgse mustard
Can also be vegetarian

Brömmels goat cheese | Pickled apple |
Aceto Balsamico | Pumpkinseeds

Sandwich with LEV
As one of us prefers to eat it!

COMFORT FOOD 12,5

Burger from the Klumper farm | Brioche bun |
Red wine with bacon and onion | Cheddar |
Coleslaw

Potato pancakes | Smoked salmon | Herbs |
Avocado

Carpaccio | Potato | Matured cheese |
Trufflemayonnaise
(with animal-friendly goose liver +6,5)

SALADS 12,5

Achterhoek meats | Vegetables | Bacon
dressing

Honey | Brömmels goat cheese | Grilled
zucchini | Honey | Nuts

LEV.'s smoked salmon | Grilled catch of the
day | Wasabi yuzu

SOUP 7,5

Soup of the day

SIDES

Thick fries | Brander mayonnaise | 5

LEV. bread and dips | 6.5

QUICK LEV. LUNCH

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

APERITIF

Oysters per piece | 4
Natural
Nam Kee

LEV. bread and dips | 6,5

Charcuterie | Homemade | 12,5 per plank
(2 persons)

FINGERFOOD 8,5

12:00 - 17:00 & AFTER 21:00

Cheese spring rolls (6)

Evers bitterballen (8)

Mixed snacks (10)

Prawns in phyllo dough (6)

Matured cheese | Olives | Dried sausage

Chicken wings (4 pcs)

SNACK PLATTER 19,5

"Achterhoek" | Sausage | Ham | Cheese |
Bread and butter

"Fish from Wennekes" | Assorti fish | Salad |
Olives | Bread en butter

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 |
Champagne

Hummus bonbon | 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

SIDES 5

Thick 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)