LUNCH

11:00 - 16:00

SANDWICHES 13,5

Choose between light or dark bread

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

Brömmels goat cheese I Pickled apple I Aceto Balsamico I Pumpkinseeds

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

COMFORT FOOD 15,5

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

Potato pancakes I Smoked salmon I Herbs I Avocado

Beef carpaccio I Pork ham I Truffle I Olde van Weenink
(with animal-friendly foie gras shavings +6,5)

SALADS 15,5

Achterhoek meats I Vegetables I Bacon dressing

Honey I Brömmels goat cheese I Grilled zucchini I Honey I Nuts

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

SOUP 7,75

Soup of the day

SIDES

Thick fries I Brander mayonnaise I 5,5

LEV. bread and dips I 7.5

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

APERITIF

Oysters per piece I 4,5
Natural
Nam Kee

LEV. bread and dips I 7,5

Charcuterie I Homemade I 13,5 per plank (2 persons)

FINGERFOOD 9,5

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

Cheese spring rolls (6)

Evers bitterballen (8)

Mixed snacks (10)

Prawns in phyllo dough (6)

Matured cheese I Olives I Dried sausage

Chicken wings (4 pcs)

SNACK PLATTER 20,5

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

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

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

DISHES TO ENJOY 16,5

12:00 - 22:00

Each dish is the size of an appetizer

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

Roe deer tartare | Black garlic | Radish | Macadamia

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

Beef carpaccio | Pork ham | Truffle | Olde van Weenink
(with animal-friendly foie gras shavings +6,5)

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

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

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

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

Prawns | Chicory | Black beans | Shallot

Mackerel | Kale | Pickles | Roasted mustard

Beef | Curry mashed potato | Chinese cabbage | Red wine

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

Pigeon | Chestnut | Rösti | Stewed pear | Fig leaf

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

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 5,5

Thick fries | Mayonnaise

Green salad

Vegetables | Fresh of the day

DESSERTS 10,75

Pecan | Pear | Caramel | Sea salt

Pineapple | Coconut | Chamomile | Vanilla

Dutch cheeses | Nut bread | Jam (+4)

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