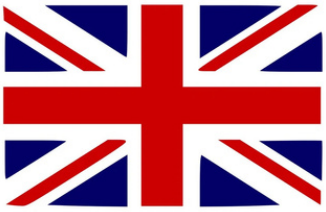
HET LEVEN

Groups menu



STARTERS

FRISIAN ONION SOUP 7
Served with a crispy crouton topped with Frisian "nagel cheese"

NORWEGIAN GRAVAD LAX 14
Lightly marinated salmon with basil vinaigrette and a scoop of home-made mustard ice cream

PRAWN COCKTAIL 11
With sherry-paprika sauce, Granny Smith apple, cucumber, and frisée lettuce

PULLED PORK BUN 14
Two buns filled with pulled pork, served with homemade barbecue sauce and crispy fried onions

LEEK & CURRY SOUP 7
Leek and curry soup with bacon (also available without bacon)

HOMEMADE CARPACCIO 14
With very old Frisian cheese, hazelnuts, arugula, truffle mayo, and dried yellow tomatoes.

CAESAR SALAD 19/24
With baby romaine, grilled chicken, bacon, anchovies, boiled egg, focaccia croutons, and roasted cherry tomatoes.

LEEK ROULEAU 14
Rouleau of young leek and nori, served with a smooth sweet potato cream, refined accents of kombu, edible flowers, and pandan pearls

MAINCOURSE

CLASSIC CHEESE FONDUE 'HET LEVEN' 24
Made with gorgonzola and young cheese. Served with raw veggies, bread and Roseval potatoes.

CELERIAC SATAY 23
Satay of roasted celeriac, served with soy–lime mayonnaise, grilled vegetables, and homemade kimchi

VEGETABLE CURRY & BABA GANOUSH 22
Mildly spiced curry with roasted vegetables, served with creamy baba ganoush and Lebanese flatbread for dipping

SKREI FILLET 28
Winter cod (skrei), firm and translucent, served with lightly sautéed samphire, carrot, crispy capers, and finished with a delicate saffron butter sauce

RIB-EYE WITH HERB BUTTER 35
Juicy rib-eye with melting herb butter, Roseval potatoes, and roasted vegetables

OPTIONAL: Gorgonzolasauce 2,5

GREEK MEAT SKEWER 23
Grilled chicken thigh skewer with tzatziki, rice, sweet-and-sour cucumber, and warm pita bread

SPARERIBS 25
Tender and sticky, your choice of smokey BBQ or honey-pepper marinade. Served with two house-made sauces

SIMMENTAL BEEF BLADE 26
Slow-braised Simmental beef blade on creamy mashed potatoes, seasonal vegetables and a rich gravy

SLOW-COOKED PORK SHOULDER 25
Slow-cooked until meltingly tender with a roasted crust, served with a seasonal mashed vegetable dish and a creamy pepper sauce

All dishes are served with fries, mayo and a fresh salad

VEGETARIAN VEGAN www.eetcafehetleven.nl EetcafeHetLeven eetcafe_het_leven

HET LEVEN

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GREAT TO SHARE...

fries with truffle mayo and parmesan	**6**
caesar salad small	**7**
roasted seasonal vegetables	**5**
rhubarb	**2**
Gorgonzola sauce	**2,5**
Bearnaisesauce	**2,5**
Pepersauce	**2,5**

KIDS MAIN COURSE

HAMBURGER — **13**
Children's hamburger made from tender beef on a soft bun with melted cheese, served with fries, salad, and applesauce

SPARERIBS — **11**
Served with fries, salad, and applesauce

SALMON FILLET — **13**
Skin-on salmon fillet pan-fried, served with fries, salad, and applesauce

MAC & CHEESE — **10**
Macaroni in tomato sauce with bacon, ground beef, and grated young cheese

CHICKEN SKEWERS — **13**
Softly marinated and tender, served with fries, fresh crudités, and a mild yoghurt dip.

DUTCH PANCAKES

Plain	**10**
Bacon	**11**
Cheese	**11**
Bacon & Cheese	**12**

DESERT & COFFEE WITH A WINK ;)

BANANA 2.0 — **11**
Lightly caramelized banana with coconut ice cream, vanilla sauce, and crunchy chocolate shards

CRÈME BRÛLÉE — **11**
Tonka bean crème brûlée, served with caramel ice cream

LAVA CAKE — **10**
Deliciously warm from the oven, served with vanilla ice cream

COCONUT RICE PUDDING — **10**
Vegan creamy coconut-based rice pudding, served with vanilla whipped cream and dark chocolate shards

VANILLA ICE CREAM WITH WHIPPED CREAM — **7**
Two scoops of vanilla ice cream with whipped cream

IRISH COFFEE — **8**
with Jameson & whipped cream

COFFEE 43 — **8**
with Licor 43 whipped cream

SPANISH COFFEE — **8**
with Tia Maria & whipped cream

ITALIAN COFFEE — **8**
with Amaretto & whipped cream

BAILEYS COFFEE — **8**
with Baileys & whipped cream

CHOCOMEL + BAILEYS — **8**
with Baileys & whipped cream

CHOCOMEL + LICOR 43 — **8**
with Baileys & whipped cream