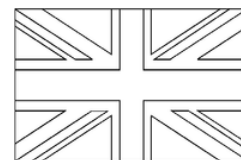


Appetizers



SOUPS

-  **TOMATO SOUP WITH PESTO** 7
Served with focaccia croutons
-  **AJVAR SOUP** 8
With grilled peppers and roasted cashew nuts
-  **FOREST MUSHROOM BROTH** 7
With chervil and tomato

GRAVAD LAX MADE OF NORWEGIAN SALMON 13

With mustard ice cream and topped with a vinaigrette of basil

SPICY TUNA TOSTADA 15

With guacamole made from avocado and Edamame beans, sesame crunch, mango habanero salsa and crispy leek

SHRIMP COCKTAIL 12

With a sherry-bell pepper sauce, Granny Smith apple, cucumber and a frisee salad

DIAMOND STEAK CARPACCIO 15

With Stokâlde Fryske cheese (very old cheese), hazelnut, rocket salad, truffle mayonnaise and dried yellow tomatoes

DUCK FILLET 14

Smoked duck fillet with a rilette of duck leg, served with orange wedges

BRUSCHETTA (CHOOSE THREE) 13

*Homemade tuna salad with capers, red onion, and bell pepper

*Pomodoro, red onion, basil, mozzarella and romaine lettuce

*Schrimp salad in a sauce made of sherry, whiskey, and smoky oil

*Duck confit with crispy leek

SALADS

SMALL/LARGE

- SALAD MADE OF SPICY TUNA TOSTADA** 19/24
With guacamole made from avocado and Edamame beans, sesame crunch, mango habanero salsa and crispy leek
-  **SALAD GOAT CHEESE FROM "THE MOLKERIJ"** 18/23
With honey and roasted nuts
-  **DRY AGED BEETROOT SALAD** 17/22
With quinoa, pickled ginger and Granny Smith apple, topped with a dressing of pomegranate
-  **SALADE OF STIR-FRIED ASPARAGUS** 17/22
With fennel and mushrooms and a dressing made of elderflower

VEGAN/VEGETARIAN

-  **FILLED CYLINDER** 12
Cylinder of carrot, filled with vegan cream cheese, chickpea cream and green herbs
-  **DRY AGED BEETROOT TARTAR** 13
With pickled ginger, Granny Smith apple and topped with a dressing of pomegranate

Main course

HET LEVEN

VEGAN

VEGETABLE CURRY 23

With baba ghanoush and Lebanese bread

CAULIFLOWER BURGER 20

Burger topped with homemade piccalilli, gherkins, lettuce and vegan curry mayonnaise

SATAY OF PUFFED CELERIAC 21

With peanutsaus and lime soy mayonnaise, grilled vegetables and homemade kimchi

VEGETABLE STRUDEL 22

Filled with a variety of vegetables and nuts. Served with a coulis made of grilled pepper

VEGETARIAN

CLASSIC CHEESE FONDUE 24

"HET LEVEN"

Made of gorgonzola and young cheese. Served with a variety of raw vegetables, bread, and baby potatoes

OPTION: steak tips 10

FILLED PORTOBELLO 22

Portobello filled with a risotto made of forest mushrooms, topped with grated truffle and Parmesan cheese

FISH

SALMON FILLET 26

Skin fried salmon fillet, served with Moroccan herb couscous and salicornia butter sauce

COD FILLET 27

With a lukewarm potato salad of dill an eel

KIDS

TOMATO SOUP 5

SNACK 11

Choose from: frikandel, croquette, or chicken nuggets.

Served with fries, salad, and apple sauce

CHICKEN LEG SATAY 11

Served with satay sauce, fried onions, fries, salad, and apple sauce

DUTCH PANCAKES FROM 9

Choose from: natural, cheese, bacon, cheese/bacon

SPARERIBS 12

Served with fries, salad, and apple sauce

SALMON FILLET 13

Skin fried salmon fillet, served with fries, salad, and apple sauce

All our dishes are served with complementary fries, salad and homemade rhubarb compote

Main course

HET LEVEN

MEAT

RENDANG MADE OF BEEF, GALANGAL, GINGER, AND LIME LEAVES 24

With coco rice, atjar, green beans, and fried onions

GRILLED ENTRECÔTE 34

With homemade salsa verde, roasted vegetables, and garlic chips

LACQUERED 'POUSSIN' 25

Spring chicken from the oven, served with halve a corn cob, butter sauce, and tarragon

SLOWLY COOKED BEEF STEW 24

Stew made of Simmentaler beef, a mash of summer vegetables, green herbs, and a jus-de-veau with truffle

All our dishes are served with complementary fries, salad and homemade rhubarb compote

HAMBURGER 'T LEVEN 22

Burger made of Frisian beef, with bacon, a variety of garnishes, and sriracha mayonnaise

TENDER SPARERIBS 27

Choose from: smoky bbq or honey/pepper marinade

With homemade aioli and sriracha mayonnaise

SATAY MADE OF CHICKEN LEGS 21/24

Served with atjar, satay sauce, and fried onions. Choose 2 or 3 skewers




SURF 'N TURF 28

Tenderloin pieces and body peeled king prawns, a variety of vegetables, and teriyaki sauce

RIBEYE WITH HERB BUTTER (250 GR) 35

Grilled ribeye with herb butter on a bed of roasted vegetables

TO SHARE...

-  Fries with truffle mayonnaise, Parmesan cheese, and fresh truffle 7
-  Grilled vegetables of the season 5
-  Gorgonzola sauce 3

"Het familie leven"

EVERY SUNDAY FROM 16:00 - 18:00

Children up to 8 years old eat for free!!

For more information, please contact one of our employees



PLAN YOUR NEXT TRIP HERE

Wine Tip

Ask our host(ess) for a matching wine!