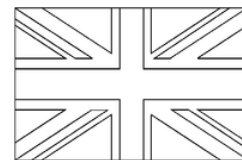


Menu (groups)


THE LEVEN



SOUPS

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

STARTERS

- | | | | |
|---|----|---|----|
|  DRY AGED BEETROOT TARTAR
With pickled ginger, Granny Smith apple and topped with a dressing of pomegranate | 12 | DIAMOND STEAK CARPACCIO
With Stokâlde Fryske cheese (very old cheese), hazelnut, rocket salad, truffle mayonnaise and dried yellow tomatoes | 15 |
| SHRIMP COCKTAIL
With a sherry-bell pepper sauce, Granny Smith apple, cucumber and a frisee salad | 13 | DUCK FILLET
Smoked duck fillet with a rilette of duck leg, served with orange wedges | 14 |
| GRAVAD LAX MADE OF NORWEGIAN SALMON
With mustard ice cream and topped with a vinaigrette of basil | 13 | | |

SALADS

SMALL/LARGE

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

Do you have allergies or dietary requirements? Feel free to let us know!







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LEVEN

Main course (groups)

VEGAN/VEGETARIAN

 VEGETABLE CURRY 23 With baba ghanoush and Lebanese bread	 CLASSIC CHEESE FONDUE "HET LEVEN" 24 Made of gorgonzola and young cheese. Served with a variety of raw vegetables, bread, and baby potatoes
 FILLED PORTOBELLO 20 Portobello filled with a risotto made of forest mushrooms, topped with grated truffle and Parmesan cheese	OPTION: steak tips 10
	 CAULIFLOWER BURGER 22 Burger topped with homemade piccalilli, gherkins, lettuce and vegan curry mayonnaise

FISH/ MEAT

SALMON FILLET 26 Skin fried salmon fillet, served with Moroccan herb couscous and salicornia butter sauce	TENDER SPARERIBS 27 Choose from: smoky bbq or honey/pepper marinade With homemade aioli and sriracha mayonnaise
RENDANG MADE OF BEEF, GALANGAL, GINGER, AND LIME LEAVES 24 With coco rice, atjar, green beans, and fried onions	SATAY MADE OF CHICKEN LEGS 21 / 23 Served with atjar, satay sauce, and fried onions. Choose 2 or 3 skewers
SLOWLY COOKED BEEF STEW 24 Stew made of Simmentaler beef, a mash of summer vegetables, green herbs, and a jus-de-veau with truffle	GRILLED ENTRECÔTE 34 With homemade salsa verde, roasted vegetables, and garlic chips
All our dishes are served with complementary fries, salad and homemade rhubarb compote	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



PLAN YOUR NEXT TRIP HERE



Ask our host(ess) for a matching wine!

