

LEV. @ DE WERELD

12:00 o'clock till 17:00 o'clock

LUNCH DISHES

SANDWICHES

Are served on white or brown bread.

Carpaccio | Truffle mayonnaise | 12,5
Nagelholt | Matured cheese | Pumpkin seeds

Free range eggs from Tomesen | 8,5
Sunny side up | Ham or cheese

Smoked salmon | Garden cress | 12,5
Pickled cucumber | Radish

Club | Chicken | Mustard | Egg | Bacon | 14,5
Matured cheese

Croque | With ham and cheese 7,5

Croque Brömmels goat cheese | Rum 9,5
Raisins | Walnut

Evers croquettes | Mustard 8,5

Sandwich of the month | Invented by 12,5
someone from our crew

SALADS 13,5

All our salads are served with bread and butter

Caesar | Chicken | Anchovies | Cheese | Egg
Bacon +1

Veggie | Grilled vegetables | Sunflower seeds | Capres

SOUP 6,5

Our soup will be served with bread and butter

Today's soup



HIGH TEA 29,5

Time to catch up! Fresh tea with 2 courses of sweet and savory dishes.

HIGH WINE 34,5

Between 15-18 o'clock

Let's start with some sparkling wine!
Enjoy 2 cold and 2 warm dishes with matching wines.

TASTE OF THE VELUWE

5 local lunch dishes to enjoy
16,5 p.p

QUICK LEV. LUNCH

2 Courses | 27,5 p.p
3 Courses | 34,5 p.p



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12:00 o'clock till 22:00 o'clock

DISHES TO ENJOY 14,5

LEV.'s smoked salmon | Marinated asparagus | Wild garlic | Egg yolk

Tartelette | Asparagus | Parsley | Butter (V)

Carpaccio | Nekka | Trufflecrème | Wagenings Roem (with gooseliver +3,5)

Steak tartar | Amsterdam onion | Quail egg | Oyster crème

Pappadum | Crayfish | Kohlrabi | Lime +1,5

Fish of the season | Belgium spinach | Potato mousseline | Hibiscus (with oyster +3,5)

Chicken | Raw asparagus | Soy | Fried rice

Ling | Shiitake | Hemp | Lovage | Seaweed

Linguine | Green asparagus | Rocket | Matured Goatcheese (V)

Beef ribs | Asparagus | Potato | Rum

Veil loin + cheek | Asparagus | Baby potatoes | Red port and tarragon +2

Asparagus tempura | Baby bok choy | Green mustard | Eggwhite crème (V)

Ramen | Rettich | Egg | Sriracha (V)

(V) = veggie dish or possible to order as a veggie dish

APPETIZER

Zeebonk bread | Dips | 4,5

Oyster | Ponzu Granité | Borage | 3,5 p.p

CHEF'S MENU

4 courses € 42,5

5 courses € 52,5

6 courses € 59,5

Also VEGGIE & VEGAN



SIDE DISHES 4,5

Green salad | Cress | Croutons

Vegetables of the day

Thick fries | Mayonnaise



TEMPTATIONS 8,5

Strawberry | White chocolate | Basil | Pecan

Passion fruit | Cheesecake | Brownie ice cream

Cheeses from the region | with sides +3

SPECIALS | OUR OWN COWS

Dry aged beef 35,-

Pomme Dauphine | Red wine jus | Onion

LEV. Burger 19,5

Brioche bun | Bacon & Onion | Red wine | Pickles | Fries | Salad

Our kitchen crew would also love to cook for you without any fish or meat. They're inspired by the season. Just ask for extra vegetarian dishes! Please let us know if you have allergies or diets.

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APERITIF & SNACKS

APERITIF

Zeebonk bread | Dips 4,5

LEV. oyster | Ponzu granita | Borage 3,5 p.p.

SNACKS 7,5

Bitterballen | Mustard (8 pcs)

Beetroot snacks | Mustard (8 pcs)

Prawn croquettes | Cress mayonnaise (6 pcs)

Cheese sticks | Truffle crème (8 pcs)

Flammkuchen | Pulled pork | Brandt & Levie |
Sour cream +5

SNACK PLATTER 17,5

for 2 persons!

Shared platter "Veluwe" | Sausage | Ham |
Cheese | Bread | Butter

Shared platter "Fish from Wennekes" |
Assorti fish | Cold and warm fish snacks |
Bread | Butter

SCAN FOR THE HISTORY
OF HOTEL DE WERELD!

