

LEV. @ DE WERELD

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

LUNCH DISHES

SANDWICHES

Well-filled sandwiches with dark or light bread

Dry-cured beef | Hazelnut | Free-range egg | Roasted paprika 14,5

Smoked mackerel | Cornichons | Fried onion | Capers 12,5

Vegan Filet Americain | Sweet and sour red onion | Rocket lettuce | Achterhoek pumpkin seed (V) 10,5

Club | Chicken thigh | Mustard | Egg | Bacon | Wagenings Roem 14,5

Sandwich of the month | Created by someone from our team 12,5



CLASSICS 10,5

Croque | Ham and Wagenings Roem

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

Evers croquettes | Beef OR cheese /rocket (V) of your choice | Mustard



LEV. BURGERS 19,5

LEV. Burger | Brioche bun | Bacon | Mustard | Pickles | Fries | Salad

LEV. Vega Burger | Brioche bun | Wageningen Lupin Beans | Goat cheese | Pickles | Fries | Salad



SOUP 8,5

Pumpkin soup | toasted pumpkin seeds

SIDE DISHES 4,5

Thick fries | Brander Mayonnaise

SALADS 14,5

All salads are served with bread and butter

Smoked mackerel | Capers | Tomato | Cress | Croutons

Caesar | Chicken thigh | Anchovies | Cheese | Egg | Bacon

Grilled vegetables | Sunflower seeds | Gelderland buffalo feta | Lupin beans (V)

LEV LUNCH

2 gangen | 29,5 p.p.

3 gangen | 37,5 p.p.

Enjoy a culinary 2 or 3-course lunch with our dishes to enjoy: dishes of intermediate size and with seasonal products.

HIGH TEA 29,5

Between 12-4 PM

Delicious sweet surprises interspersed with savoury snacks. All while enjoying delicious Dilmah teas.

HIGH WINE 34,5

Between 3-6 PM

We kick off with a sparkling aperitif! Enjoy 2 cold and 2 hot dishes with matching wines



Reservation required for both

TASTE THE REGION

5 delicious local lunch dishes
to enjoy 17 p.p.

Please let us know if you have allergies or diets.

LEV. @ DE WERELD

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

DISHES TO ENJOY 14,5

LEV's smoked salmon | Purple cabbage | Black onion | Truffle potato

Carpaccio | Nekka | Local cheese | Truffle cream

Goat cheese | Stewed pear | Cinnamon | Filo pastry (V)

Goose fillet | Kale | Quince | Aceto Balsamico

Hare stew | Pumpkin | Brussels sprouts | Pandan

Pheasant | Chicory | Chestnut | Macallan 12 years Double Cask (+2,00)

Oyster mushroom rendang | Red onion | Rice | Yellow curry (V)

Steak | Green cabbage | Rosemary potatoes | Red wine sauce (+2,00)


Seasonal fish | Winter carrots | Peanut | Vadouvan

Jerusalem artichoke | Tempura | Hazelnut | Beurre noisette (V)

APPETIZER

LEV. bread | Dips | 6,5

LEV. Oyster | Tomasu Soy | 3,5 p.p

 delicious Fine de Claire oysters



SIDE DISHES 4,5

Green salad | Cress | Croutons

Vegetables of the day

Thick fries | Mayonnaise



TEMPTATIONS 10,5

Kaiserschmarrn | Apple | Liquorice | Raisins soaked in brandy

Carrot cake | Hibiscus | white chocolate | Lime leaf ice cream

Assortment of cheeses from the Netherlands | Nut bread | Jam (+4,50)

CHEF'S MENU

4 courses 47,5

6 courses 65

Also VEGGIE & VEGAN

LEV. BURGER 19,5

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

VEGGIE BURGER 19,5

Brioche bun | Wageningen Lupin Beans | Goat Cheese | Pickles | Fries | Salad (V)

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

APERITIF & SNACKS

APERITIF

LEV. bread | Dips | 6,5

LEV. oyster | Tomasu soy | 3,5 p.p.



delicious Fine de
Claire oysters

SNACK PLATTER 17,5

For 2 persons

"Veluwe" | Hams | Dry sausage |
Cheese | Picalilly | Olives

"Vis van Wennekes" | Assorted fish |
Salad | Olives

SNACKS 8,5

Bitterballen | Mustard (8 pcs)

Prawn croquettes | Cress mayonnaise (6 pcs)

Beetroot snacks (VEGAN) in the shape of
'bitterballen' | Mustard (8 pcs)

Cheese sticks | Truffle crème (V) (8 pcs)

Mix of delicious snacks (12 pcs) +4

Flammkuchen | Pulled pork | Dry sausage |
Sour cream +5

OUR OYSTERS: DID YOU KNOW?..

- Oyster farming originated in China. A hundred years BC, the Roman Sergius Orata introduced oyster farming to Europe.
- The Fine de Claire oyster is farmed in France's Charentes Maritimes, around the town of Marennes.
- Fine de Claire oysters are farmed on the French Atlantic coast and finished for several weeks in shallow clay ponds (claires).



SCAN FOR THE HISTORY
OF HOTEL DE WERELD!



Please let us know if you have allergies or diets.