

LEV. @ DE WERELD

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

LUNCH DISHES

SANDWICHES

Well-filled sandwiches with dark or light bread

Local 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

Tom Kha Kai | Spring onion | Coriander

SIDE DISHES 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 courses | 32,5 p.p.

3 courses | 39,5 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 32,5

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 15,5

LEV's smoked salmon | Kohlrabi | Japanese radish
| Za'atar

Homemade local cured beef | Hummus |
Vadouvan | Sourdough

Local goat cheese | Legumes | Coffee (V)

Carpaccio | Local cured beef | Local cheese |
Truffle cream (with animal-friendly Foie Royale
curls + 6.50)

Risotto | Pomodori | Buffalo cheese | Garlic (V)

Prawn | Parsnip | Hemp seed | Shellfish sauce

Seasonal fish | Purslane | Pearl barley | Combava

Corn chicken | Red chicory | Confit lemon | Soya

Red gurnard fillet | Kataifi | Palm cabbage | Ras el
hanout

Duet of local cows | Onion compote | Chestnut
mushrooms | Red wine sauce (+3.00)

Smoked beets | Atjar | Couscous | Tom Kha (V)

APPETIZER

LEV. bread | Dips | 6,5

Coppa from Sandershof | Gordial
olives | 8.5

LEV. Oyster | Lemon | Shallot | Red
wine vinegar | 4 per piece



delicious Zeeland Creuses
oysters



SIDE DISHES 5

Green salad | Cress | Croutons

Vegetables of the day

Thick fries | Mayonnaise



TEMPTATIONS 10,5

Banana | Peanut | Curry | Snicker
beignet

Panna cotta earl grey | Pineapple |
Coconut | Brown rum

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

DRY-AGED BEEF

From local cows | Carmelised onion compote |
Pommes Noisettes |
Red wine gravy | **35,-**

CHEF'S MENU

4 courses 49,5

6 courses 69,5

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.

LEV. @ DE WERELD

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

APERITIF & SNACKS

APERITIF

LEV. bread | Dips | 6,5

Coppa from Sandershof | Gordial olives | 8.5

LEV. oyster | Lemon | Shallot | Red wine vinegar | 4 p.s.



delicious Zeeland Creuses 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)

Mushroom 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 Grevelingen oyster is the same oyster as the Japanese or the creuse, familiar to us. The big difference is in the water regime and where the oyster grows up.
- These oysters are cultivated on tables and thus have plenty of nutrient-rich water to grow in. An additional advantage is that the oysters at this height are rid of oyster borers (the oyster's enemy).

SCAN FOR THE HISTORY

OF HOTEL DE WERELD!



Please let us know if you have allergies or diets.