

LEV. @ DE WERELD

17:00 o'clock till 22:00 o'clock

DISHES TO ENJOY 15,5

LEV's smoked salmon | Sereh cream | Radishes | Airy curry

Carpaccio | Nailwood | Wageningse Roem | Truffle cream (with animal-friendly Foie Royale curls + 6.50)

Goat cheese | Beets | Hibiscus | Aceto Balsamico | Cracker of smoked almond (V)

Wild boar ham | Red cabbage chutney | Liquorice | Farmboy syrup

Leek | Nori | Miso | Bundle mushroom (V)

Zander | Sauerkraut | Curry

Roe Stew | Mushrooms | Sprouts | Marsala | Puree (+3.00)

Pheasant | Chicory | Pork bacon | Port sauce | Puree (+3,00)

Wild duck | Pumpkin | Sweet potato | Plum | 1001 nights cream sauce (+3,00)

Puffed celeriac | Black garlic | Miso | Hazelnut (V)

Duet of homegrown cows | Parsnips | Onion compote | Juniper gravy (+3.00)

Seasonal fish | Saffron couscous | Jerusalem artichoke | Vanilla

Potato marble | Burnt onion | Parmesan | 63 degree egg (V)

APPETIZER

LEV. bread | Dips | 6,5

Coppa from Sandershof | Gordal olives | 8.5

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



delicious Zeeland Creuses oysters

SIDE DISHES 5

Green salad | Cress mayonnaise | Croutons

Vegetables of the day

Thick fries | Mayonnaise

TEMPTATIONS 10,5

Grapefruit | Cream cheese | Pistachio cake | Buttermilk sorbet

Coconut macaroon | Tropical fruit | Rice mousse | Chili ice cream

Assorted Dutch cheeses | Nuts | Jam | Nut bread (+4.00)

DRY-AGED BEEF

From local cows | Seasonal vegetables | 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 | 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 | Gordal 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 9,5

Bitterballen | Mustard (8 pcs)

Prawn croquettes | Cress mayonnaise (6 pcs)

Vegan bitterballen | Mustard (8 pcs)

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

Mix of delicious snacks (12 pcs) +4

Karaage | Japanese fried chicken | Sriracha mayonnaise (8 pcs)

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).



Please let us know if you have allergies or diets.