

RESTAURANT



"Where love sets the table, food tastes best."

Daniël van der Wal, Chef & René Joosen, F&B Manager

CHECK OUT OUR



DRINKS MENU

ALLERGENS INFORMATION



DO YOU HAVE AN ALLERGY? REPORT THIS TO YOUR WAITER AT ALL TIMES SO OUR KITCHEN CAN TAKE THIS INTO ACCOUNT.

VEGETARIAN HALAL PACKAGE CHOICE

Are you traveling by car?
Then don't forget to scan your parking ticket with one of our staff members,
so you can get out free of charge.



LUNCH

12.00 - 16.30

HOMEMADE SOUP

Spicy pumpkin soup    

Bean sprouts | spring onions | shiitake mushrooms | 10

Italian tomato soup   

Green herb oil | served with bread | 9

RUSTIC BREAD WHITE OR BROWN

Avocado toast     

Red beet hummus | avocado | curry mayonnaise | puffed quinoa | poached egg | 14

Goat cheese from the oven   

Honey | pecans | arugula | sweet and sour onion | 15

Carpaccio    

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 15

RUSTIC SALADS

Caesar    

Romaine lettuce | Nicola potato | chicken | boiled egg | Parmesan cheese | croutons | bacon | anchovies | 15

Goat cheese à la LoeV style     

Endive | apple | sweet and sour onion | pecans | balsamic vinegar | 16

Carpaccio    

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 16

Burrata    

Baby leaves | roasted walnuts | pistachio pesto | papadum | 16

Smoked duck breast    

Pumpkin and celeriac salad | red chicory | raspberry vinaigrette | 16

EGG DISHES

Plain sunny side up with bread | 10   

Optional: ham | cheese | bacon | +2 | carpaccio | +6 

Omelette    

Optional: vegetarian | 15

Tip! CHEF'S FAVORITES

Brioche Steak tartare   

Beef | Parmesan cheese | chives | frisée lettuce | truffle mayonnaise | 15

Brioche crab salad     

Crab meat | brunoise apple | chives | curly endive | cocktail sauce | 15

Chicken wrap     

Fried chicken | crispy lettuce | spicy mayonnaise | tomato | bacon | 15

LUNCH

12.00-16.30

LOEV'S CLASSICS

Club sandwich 🍷 🍳 🥛

Naan bread | smoked chicken | bacon | tomato | lettuce | sriracha mayonnaise | mango compote | fries | 17

Tip! Club sandwich fish 🍷 🍳 🥛 🥛

Naan bread | smoked salmon | avocado | boiled egg | cream cheese | cucumber | curry mayonnaise | French fries | 17

(12 o'clock) Soup, croquette & sandwich 🍷 🍳 🥛

Choice of: meat lover 🍷 | happy fish 🍷 🍷 🍷 | vega o'clock 🍷 🍷 🍷 | 15

Classic tosti 🍷 🍳 🥛

Ham | cheese | white bread | 10

Italian toast 🍷 🍳 🥛 🥛

Tomato | mozzarella | pesto | brown bread | 10

Croquettes on bread 🍷 🍳

White mini bread | coleslaw | mustard | choice of: shrimp 🍷 🥛 🍷 | veal 🍷 🍷 | veggie 🍷 🍷 | 14

Pokebowl 🍳 🍷 🥛 🥛

Rice | Japanese mayonnaise | wakame | crispy corn | radish | edamame | cucumber | Choice of: salmon | chicken | avocado | 14 🍷 🍷 🍷

CHEF'S SPECIALS

Tip! Philly cheesesteak sandwich 🍷 🍳 🥛 🥛 🍷

Thinly sliced steak | pinsa | melted cheddar | sautéed onion | truffle mayonnaise | 18

Toekan burger 🍷 🍳 🥛

100% beef | aged cheese | iceberg lettuce | pickle | bacon marmalade | smokey bbq mayonnaise | 25

LoeVega burger 🍷 🍳 🥛 🍷

100% plant-based | aged cheese | iceberg lettuce | pickle | smokey bbq mayonnaise | 25

Irish bullet steak (200 grams) 🍷 🍳 🍷

Fried onion | mushrooms | choice of: fries or bread | choice of: pepper sauce, stroganoff sauce or mushroom cream sauce | 25

Chicken thigh satay 🍷 🍷 🍳 🍷 🍷 🍷 🍷

Peanut sauce | prawn crackers | pickled vegetables | served with fries or bread | 25

Sole (500-600 gram) 🍷 🍷 🍷

Butter sauce | parsley | salad | 45

Tip! Sole Sunday

2 Sole (each 500-600 gram) | bottle of white house wine | for 2 persons | 99

LUNCH DESSERTS

LoeV's dame blanche 🍷 🍷 🍷

Chocolate mousse | whipped cream | vanilla ice cream | 10

Cheese board 🍷 🍷 🍷 🍷

Five types of cheese | rich fruit loaf | fig chutney | 16

MENU

17.00-21:30

CHOICE MENU

Three-course menu | 47,50
Starter | main course | dessert

Four-course menu | 52,50
Starter | soup | main course | dessert

You can choose your dishes from the menu with a toucan symbol.



Would you like to expand your choices and select from the entire menu?
This is possible with an additional surcharge.

DINNER

17.00-21.30

STARTERS

Sourdough roll with dips 🌾🍷🍷

Aioli | herb butter | tapenade | 10

🍴 Carpaccio | 🍷 *Marques de la Carrasca* | *Tempranillo* | *Shiraz* 🍷🍷🍷

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 15

🍴 Classic steak tartare | 🍷 *Masseria Borgo dei Trulli* | *Primitivo* 🌾🍷🍷

Kataifi | truffle mayonnaise | poached egg | 16

🍴 Shrimp cocktail | 🍷 *Marques de la Carrasca* | *Verdejo* | *Sauvignon Blanc* 🍷🍷🍷

Jumbo shrimp | whiskey foam | fresh and tart Granny Smith | chives | 17

🍴 Smoked salmon 🌾🍷🍷

Salmon marinated in gin, beetroot, and orange | potato salad | cream cheese | 16

🍴 Pokebowl | 🍷 *Domaine Raissac* | *Viognier* 🌾🍷🍷🍷🍷

Rice | Japanese mayonnaise | wakame | crispy corn | radish | edamame | cucumber

Choice of: salmon | chicken | avocado | 14 🌾🍷🍷

HOMEMADE SOUP

Spicy Pumpkin Soup 🌾🍷🍷🍷

Bean sprouts | spring onion | shiitake mushrooms | 10

🍴 Italian tomato soup 🌾🍷🍷

Green herb oil | served with bread | 9

RUSTIC SALADS

🍴 Caesar 🌾🍷🍷🍷

Romaine lettuce | Nicola potato | chicken | boiled egg | Parmesan cheese | croutons | bacon | anchovies | 15

Goat cheese à la LoeV 🍷🍷🍷🍷🍷

Endive | apple | sweet and sour onion | pecans | balsamic vinegar | 16

Carpaccio 🍷🍷🍷

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 16

Smoked duck breast 🌾🍷🍷🍷

Pumpkin and celeriac salad | red chicory | raspberry vinaigrette | 16

🍴 Burrata 🌾🍷🍷🍷

Baby leaves | roasted walnuts | pistachio pesto | papadum | 16

DINNER

17.00-21.30

MAIN COURSES

Tournedos (200 grams) |  *Masseria Borgo dei Trulli* | *Primitivo*    
South American | truffle madeira gravy | 35

Venison steak    
Stewed pear | cranberry sauce | 28

Ribeye (200 grams)    
Dutch pasture-raised beef | herb butter | 26

 Toekan burger    
100% beef | aged cheese | iceberg lettuce | pickle | bacon marmalade | smokey bbq mayonnaise | 25

 Schnitzel   
220 grams | sauce of your choice | 25

Toekan schnitzel   
Fried onion and mushrooms | cherry tomatoes | cheese sauce | 27

 Irish bullet steak (200 grams)   
Irish | sauce of your choice | 26

 Chicken thigh satay        
Peanut sauce | prawn crackers | pickled vegetables | lime rice | 25

 Spicy duck breast    
Duck spring roll | ginger sauce | 27

Salmon |  *Beauvignac* | *Chardonnay*      
Gremolata | white wine sauce | 25

 Sea bass |  *Marques de la Carrasca* | *Verdejo* | *Sauvignon Blanc*     
Roasted tomato | curry sauce | 28

Sole (500-600 grams) |  *Domaine Raissac* | *Viognier*    
Butter sauce | parsley | salad | 45

Tip! Sole Sunday

2 sole (500-600 grams each) | bottle of house white wine | for 2 persons | 99

Veggie special

 LoeVega burger     
100% plant-based | aged cheese | iceberg lettuce | pickle | smokey bbq mayonnaise | 25

 Pumpkin risotto    
Roasted pumpkin | Parmesan cheese | arugula | fried oyster mushrooms | 25

Ravioli     
Ricotta | spinach | sage butter | green asparagus | Parmesan cheese | 25

DINNER

17.00-21.30

SIDE DISHES & SAUCES

WE SERVE FRIES WITH THE MAIN COURSES AS STANDARD

Fries with mayonnaise | 5 🍟🥛

Braised potatoes with parsley | 5 🥔

Fresh salad | 5 🍃🥛🌱

Fresh vegetables | 8 🥕

Sautéed mushrooms and onion | 5

Sourdough bread with dips 🍞🥛🥛

Herb butter | tapenade | 10

Loaded fries 🍟🥛🥛

Truffle mayonnaise | Parmesan cheese | parsley | 8

YOU CAN CHOOSE FROM THE FOLLOWING SAUCES

IF YOU WANT EXTRA SAUCE, THERE WILL BE AN ADDITIONAL CHARGE

Pepper sauce | 3 🍴🥛🥛

Stroganoff sauce | 3 🍴🥛🥛

Mushroom cream sauce | 3 🍴🥛🥛

DESSERTS

Valk Special

Coffee of your choice with liqueur 🍴🥛

Coffee, cappuccino, espresso, double espresso, latte macchiato, tea, fresh mint tea | 8

 LoeV's dame blanche | 🍷 *Domaine Berta Maillol | Banyuls* 🍴🥛
Chocolate mousse | vanilla ice cream | whipped cream | 10

 Apple tarte tatin 🍴🥛🥛
Vanilla ice cream | whipped cream | 10

Crème brûlée | 🍷 *Ouma se Wyn | Muscat* 🍴🥛🥛
Forest fruit compote | blackberry ice cream | 10

 Hot cherries 🍴🥛🥛
Waffle | vanilla ice cream | whipped cream | 10

Cheese board | 🍷 *Kopke fine Tawny Port* 🍴🥛🌱🧀🍷
Five types of cheese | rich fruit loaf | fig chutney | 16