

RESTAURANT

Loeu

CHECK OUT OUR



DRINKS MENU

RESTAURANT

Loeu

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

- Daniël van der Wal, Chef-kok

ALLERGENS INFORMATION




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



LUNCH

12.00-16.00
















HOME MADE SOUP

- Limburg mustard soup    8,5
Fried bacon | served with bread
- Italian tomato soup    8,5
Green herb oil | served with bread

RUSTIC BREAD WHITE OR BROWN

- Avocado toast      13,5
Red beet hummus | avocado | curry mayonnaise | puffed quinoa | poached egg
- Brie    13,5
Honey | walnuts | cress
- Shrimp croquettes       14,5
Fresh lemon mayonnaise | coleslaw
- Veal croquettes      13,5
Spicy mustard mayonnaise | coleslaw
- Burgundian vegetarian croquettes      14,5
Mustard mayonnaise | coleslaw
- Carpaccio     13,5
Parmesan | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato
Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato





RUSTIC SALADS

- Caesar      14,5
Little gem | tender chicken thighs | boiled egg | Parmesan | croutons | bacon | anchovies
- Goat cheese à la LoeV style       14,5
Chicory | apple | sweet and sour onion | pecans | balsamic vinegar
- Carpaccio     14,5
Parmesan | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato
Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato

LUNCH

12.00-16.00

LOEV'S CLASSICS

Club sandwich 	16,5
Naan bread smoked chicken bacon tomato lettuce sriracha mayonnaise mango compote fries	
Brioche smoked salmon 	15,5
Fresh dill fresh lemon mascarpone capers boiled egg red onion	
Meat lover 	14,5
Tomato soup veal croquette carpaccio sandwich	
Happy fish 	14,5
Tomato soup shrimp croquette tuna salad sandwich	
Vega o'clock 	14,5
Tomato soup vegetarian croquette smashed avocado sandwich	
Classic toast 	8,5
Ham cheese white bread	
Italian toast 	8,5
Tomato mozzarella pesto brown bread	
Pokebowl 	13,5
Rice Japanese mayonnaise wakame crispy corn radish edamame cucumber Choice of: salmon chicken avocado 	


EGG DISHES

Plain sunny side up 	9 +1,5
Option: ham cheese bacon	
Carpaccio sunny side up 	14,5
Omelette 	14,5
Option: vegetarian	

LUNCH

12.00-16.00


CHEF'S SPECIALS

LoeV's hamburger 	22,5
Beef bacon melted cheddar smokey barbecue sauce fried onion rings fries	
LoeVega burger 	22,5
100% vegetable melted cheddar smokey barbecue sauce fried onion rings fries	
Tuna melt 	12,5
Brioche melted cheddar jalapeño sweet and sour onion spicy mayonnaise	
Pulled chicken 	12,5
Brioche melted cheddar jalapeño sweet and sour onion piccalilly pickle	
Irish sirloin steak (200 grams) 	19,5
Fried onion mushrooms choice of fries or bread	

LUNCH DESSERTS

LoeV's dame blanche 	9,50
Chocolate mousse whipped cream vanilla ice cream	
Cheese board 	13,5
Five types of cheese from Fromagerie Guillaume	

SIDE DISHES

Fries with mayonnaise 	3,75
Rustic bread with dips 	7,5
<u>EXTRA SAUCE</u>	
Pepper sauce 	2,5
Stroganoff sauce 	2,5
Mushroom cream sauce 	2,5

MENU

17.00-21:30

CHOICE MENU

Three-course menu Starter main course dessert	42,5
Four-course menu Starter soup main course dessert	45

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



If you would like to expand your choices and select from all the dishes on the menu, that is certainly possible. However, there will be an additional charge for this.


DINNER

17.00-21.30
















STARTER

- Rustic bread with dips     7,5
Various dips
-  Carpaccio     13,5
Parmesan | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato
Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato
-  Steak tartare      13,5
Papadum | piccalilly cream | chives | quail egg
-  Burrata      13,5
Pumpkin hummus | roasted carrots | pumpkin seed oil | naan bread
-  Shrimp cocktail    13,5
Norwegian jumbo shrimp | whiskey foam | tangy Granny Smith | chives
-  Gravad lax      14,5
Blini | crème fraîche | fresh dill | herring caviar
-  Pokebowl       13,5
Rice | Japanese mayonnaise | wakame | crispy corn | radish | edamame | cucumber
Choice of: salmon | chicken | avocado   

HOMEMADE SOUP

-  Limburg mustard soup    8,5
Fried bacon | served with bread
-  Italian tomato soup    8,5
Green herb oil | served with bread

RUSTIC SALADS

- Caesar      14,5
Little gem | tender chicken thighs | boiled egg | parmesan | croutons | bacon | anchovies
- Goat cheese à la LoeV       14,5
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- Carpaccio     14,5
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DINNER

17.00-21.30


MAIN COURSES

	Tournedos (200 grams)   	32,5
	Rösti bimi trufflechips gravy	
	LoeV's pork tenderloin  	24,5
	Parma ham choice of sauce	
	Picanha (200 grams)   	23,5
	Mashed potatoes roasted carrot chimichurri	
	LoeV's hamburger       	22,5
	Beef bacon melted cheddar smokey barbecue sauce fried onion rings	
	LoeVega burger        	22,5
	100% vegetable melted cheddar smokey barbecue sauce fried onion rings	
	Schnitzel   	22,5
	Mashed peas sauce of choice	
	Toekan schnitzel   	26
	Fried onion and mushrooms cherry tomatoes cheese sauce of choice	
	Irish sirloin steak (200 grams)  	24,5
	Fried onion fried mushrooms sauce of choice	
	Half chicken  	24,5
	Corn lemon butter sauce parsley	
	Salmon     	24,5
	Gremolata herb crust Hollandaise sauce	
	Sole (500-600 grams)     	39,5
	Butter sauce parsley salad	
	Thai green curry    	26,5
	Fried prawn noodles bean sprouts spring onion	
	Beet risotto   	22,5
	Deep-fried asparagus arugula Parmesan cheese	
	Veggie green curry    	22,5
	Shiitake noodles bean sprouts spring onion	

DINNER


17.00-21.30

DESSERTS


 Valk Special		
Coffee of your choice with liqueur  		7,5
Coffee, Cappuccino, espresso, double espresso, latte macchiato, tea, fresh mint tea		
 LoeV's dame blanche   		9,5
Chocolate mousse whipped cream vanilla ice cream		
 Classic Van der Valk sorbet  		9,5
Fresh fruit tropical ice cream whipped cream		
 Blondie    		9,5
White chocolate raspberry sorbet whipped cream		
 Crème brûlée   		9,5
Vanilla caramel mocha ice cream		
Cheese board     		13,5
Five types of cheese from Fromagerie Guillaume		

SIDE DISHES & SAUCES

WE SERVE A STANDARD PORTION OF FRIES WITH THE MAIN COURSES

Fries with mayonnaise   	3,75
Stewed potatoes with parsley 	3,75
Fresh salad    	3,75
Fresh vegetables 	3,25
Rustic bread with dips    	7,5

YOU CAN CHOOSE FROM THE FOLLOWING SAUCES
IF YOU WANT EXTRA SAUCE, THERE WILL BE AN ADDITIONAL CHARGE

Peppersauce    	2,5
Stroganoffsauce     	2,5
Mushroom cream sauce   	2,5

KIDSMENU



STARTER

Home made soup    5
Ask your host/hostess about the selection

MAIN COURSES

Dutch Menu    12,5
Fries | applesauce | crispy vegetable sticks
Option: schnitzel | croquette | chicken nuggets | cheese soufflé | frikandel

American Menu    12,5
Pancakes | fruit | honey 

Argentinian Menu  12,5
Steak | fries | crispy vegetable sticks

DESSERT

Kids Ice Cream   4,5

DRINKS MENU

Our beers contain gluten 

BEERS AND LAGER ON TAP

Swinckels, pils 25 cl	3,5
Swinckels, pils 50 cl	6,9
Cornet Oaked, blond 25 cl	5,75
Cornet Oaked, blond 50 cl	9,75
La Trappe, tripel	5,8
Seasonal beer	5,5

BEERS PER BOTTLE

La Trappe white, blond, dubbel, quadrupel	5,8
Cornet smoked	7
Liefmans	5,2
Swinckels 0,0 %	4,3
Bavaria Radler 0,0%	4,3
Bavaria Radler 2,0%	4,3
Bavaria IPA 0,0%	4,3
Bavaria wit 0,0%	4,3
Cornet 0.0%	5,75

COCKTAILS

Pornstar Martini	13
Passionfruit liqueur vodka vanilla lime	
Passion Mojito 0%	9
Passionfruit lime mint	
Aperol Spritz 	9
Aperol cava sparkling water	
Martini Bellini 	8
Peach prosecco	
 Toucan Gin Tonic	11
Lime	

RESTAURANT

LoeV








WINE LIST

"If you ask me, a good wine is surprising, not too acidic and has a long aftertaste."

Kimberly de Gier, Food & Beverage Manager

OUR TIPS FOR A FINE WINE-AND-FOOD PAIRING



 Aperitif	Rivarose Brut Prestige Rosé Syrah	8
 Carpaccio	Marques de la Carrasca Tempranillo Shiraz	6
 Steak tartare	Domaine Raissac Pinot Noir	6
 Shrimp cocktail	Marques de la Carrasca Verdejo Sauvignon Blanc	6
 Pokebowl	Toos Rosé Grenache Syrah	5,25
 LoeV's Pork Tenderloin	Masseria Borgo dei Trulli Primitivo	7
 Salmon	Beauvignac Chardonnay	7
Half chicken	Domaine Raissac Viognier	6
 Veggie green curry	Sonsierra Rioja	6
 LoeV's Dame Blanche	Domaine Berta Maillol Banyuls	7,5
 Blondie	Ouma se Wyn Muscat	6
Traditional cheese board	Kopke fine Tawny Port	6

WINE LIST

Our wines contain sulfites 

SPARKLING

Glass Bottle

Festive & Fresh

Jaume Serra Gold | Cava Brut | Spain
White fruit | citrus | apple | delicate bubbles

6,5 27,5

Rivarose | Brut | Prestige Rosé | Syrah | France
Fresh | sparkling | Mediterranean sun

8 36

Special & Exclusive

Pommery | Champagne Brut | Silver Royal | France | 37.5cl
Citrus | pear | hazelnut | soft bubbles

40

Pommery | Champagne Brut | Silver Royal | France | 75cl
Citrus | pear | hazelnut | soft bubbles

80

Pommery | Champagne Brut | Rosé Royal | France | 75cl
Red fruit | apple | brioche | soft bubbles

90

Pommery | Champagne Brut | Silver Royal | France | 150cl
Citrus | pear | hazelnut | soft bubbles

175

ROSÉ

Fresh & fruity

Toos rosé | Grenache | Syrah | France | 2021
Peach | apricot | grapefruit | red fruit

5,25 26,5

Toos rosé | Grenache | Syrah | France | 2021 | 150cl
Peach | apricot | grapefruit | red fruit

57

Caleo Pinot Grigio | Blush Rosé | Italië
Fresh | strawberry | raspberries | berries | blossom | citrus

6 27,5

WINE LIST

WHITE

Glass Bottle

Open wines

M Selection Pinot Grigio South Africa Fruity citrus soft taste slight sweetness	5,5	24,5
Sonsierra Tempranillo Blanco Rioja Spain Green apple citrus oak tropical fruit	6	27,5
Marques de la Carrasca Verdejo Sauvignon Blanc Spain Scent of Granny Smith fresh mint grapefruit	6	27,5
Domaine Raissac Les Cres Viognier France Apricots flowers passion fruit almonds	6	30
Beauvignac Cave de Pomerols Chardonnay France Grilled almonds pear toast citrus	7	32,5
M Selection Moelleux Germany Yellow fruit deliciously sweet fresh	5,5	24,5

Fresh & Fruity

Domaine Bott Frères Pinot Blanc Tradition France 2019 Dry light fresh white flesh fruit		34,5
Fontenille Luberon AOP Blanc Rolle, Grenache blanc Clairette France 2022 Floral pear apricot fresh finish		34,5
Barone di Valforte Abruzzo Pecorino D.O.P. Pecorino Italy 2022 White flowers fresh complex aromas		37,5
Weingut Familie Schuster Grüner Veltliner Austria 2022 Spicy grapefruit nectarine		37,5

Soft & Full

Prosper Maufoux Bourgogne Chardonnay France 2020 Oak-aged white flowers fresh finish		39,5
Domaine des Pasquiers France 2022 Sablet Côtes du Rhône Villages Blanc Clairette Marsanne Rousanne Silvery hues full and smoky aroma of white flowers		32,5
Domaine Roque Sestière France 2020 Vieilles Vignes AOP Corbières Grenache blanc Elegant spicy		32,5
Voché Fermentado & Barrica Spain 2022 Flowers citrus herbs wood		42,5

WINE LIST

RED	Glass	Bottle
Open wines		
M Selection Merlot Spain Smooth round wine blackberries plums blackcurrant	5,5	24,5
Domaine Les Yeuses Grenache France Ripe red fruit chocolate mint	6	30
Domaine Raissac Les Lions Pinot Noir France Bright red berries cherries ruby red color	6	30
Beauvignac Vieillies Vignes Syrah France Liquorice red and black berries light spices	7	32,5
Staphyle Malbec Argentinië Plums cherries raspberry tannins elegant	7	32,5
Smooth & Fruity		
Domaine Bott Frères Pinot Noir Tradition France 2019 Pure color red fruit smooth wine		34,5
Fontenille Luberon AOP Rouge Syrah Grenache France 2022 Pepper cassis red currant smooth aftertaste		37,5
Firm & Powerful		
Domaine des Pasquiers France 2022 Sablet Côtes du Rhône Villages Rouge Syrah Grenache Mourvèdre Deep red color black fruit aromatic aftertaste		32,5
Château Raissac France 2020 Château de Raissac "Belmont" Languedoc Rouge Syrah Grenache Fruity intense red and black fruit spicy		32,5
Tenuta Patruno Perniola Lenos Primitivo IGT Puglia Italy 2021 Spicy scent full-bodied velvety aftertaste		35
Marqués de Cáceres Excellens Reserva Spain 2017 Ripe black fruit cocoa wood currants		44,5

WINE LIST

DESSERT WINE

	Glass	Bottle
Domaine Berta Maillol Rouge France Banyuls Rimage Grenache Rouge Rich flavour plums liquorice chocolate	7,5	
Ouma se Wyn Muscat South Africa Citrus Honey Raisins Blossom	6	

ALCOHOL-FREE WINE

Sparkling Light live Germany Floral pear ripe apple powerful bubble	6	27,5
Rosé Light live Germany Floral raspberry strawberry	6	27,5
Chardonnay Light live Germany Peach mango small sweetness	6	27,5
Cabernet Sauvignon Light live Germany Hardberry cherry confiture	6	27,5

CELLAR WINE

WHITE

Bottle

Special & Exclusive

Alsace | France | 2021 42,5

Auxerrois | Réserve | Personnelle

Apricot | nectarine | jasmine | citrus | fruity aftertaste

Loire | France | 2020 45

Domaine Masson-Blondelet | Pouilly - Fumé 'Villa Paulus' | Sauvignon Blanc

Smoky in the nose | citrus | distinctive aftertaste

Burgundy | France | 2018 47,5

Domaine de Beauregard | Joseph Deshaies Saint- Véran | Faux | Chardonnay

Wood-aged | honey | grapefruit | long aftertaste

Burgundy | France | 2016 47

Domaine Jean-Marie Naulin | Chablis Premier Cru | Chardonnay

Aged in oak | vanilla | citrus | apple | spice

RED

Bottle

Special & Exclusive

Burgundy | France | 2019 45

Domaine de Beauregard | Joseph Deshaies Fleurie Poncie | Gamay

Floral | red fruit | velvety aftertaste

Rhone | France | 2020 57,5

Domaine les Teyssonnières | Gigondas | Syrah | Grenache

Garnet red wine | ripe fruit | spices | musk | long aftertaste

Piedmont | Italy | 2016 72

Abrigo Giovanni | Barolo "Ravera" | Nebbiolo

Full and intense | fruity | balsamic aftertaste

Veneto | Italy | 2017 72

La Dama | Amarone Della Valpolicella Classico

Corvinone | Molinara | Rondinella | Corvina

Plums | herbs | tobacco | 18 months aged in oak

Tuscany | Italy | 2021 52

Castellare di Castellina | Chianti Classico DOCG | Sangiovese

Authentic Chianti | slight sweetness | characteristic aftertaste

Abruzzo | Italy | 2020 52

Barone di Valforte | Colle Sale Montepulciano d'Abruzzo D.O.C.G.

Spicy scent | red fruit | warm full-bodied aftertaste

OUR CELLAR WINES CHANGE FREQUENTLY