

RESTAURANT

loeu

MENU

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ALLERGEN INFORMATION



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




RESTAURANT

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LUNCH

12.00-16.00


















HOME MADE SOUP

- Mustard soup   € 7,00
Spring onion | bacon | vegetarian option 
- Italian tomato soup    € 7,00
Green herb oil | crispy toast | black olive

RUSTIC BREAD WHITE OR BROWN

- Avocado toast      € 12,50
Beetroot hummus | avocado | curry mayonaise | boiled egg | roasted quinoa
- Goat cheese    € 12,50
Dried shiitake | honey | walnuts | cress
- Shrimp croquettes       € 14,50
Lemon mayonaise | coleslaw
- Veal croquettes      € 14,50
Spicy mustard mayonaise | coleslaw
- Vegan croquettes    € 14,50
Spicy mustard mayonaise | coleslaw
- Carpaccio    € 13,50
Parmesan cheese | truffle mayonaise | pine nuts | rocket salad
Or | old cheese | home made pesto | pine nuts | rocket salad

RUSTIC SALADS

- Caesar      € 14,50
Romaine lettuce | chicken thighs | parmesan cheese | croutons | bacon | anchovy
- Goat cheese      € 14,50
Beetroot | apple | pecan nuts | balsamic vinegar | pickle
- Carpaccio    € 14,50
Parmesan cheese | truffle mayonaise | pine nuts | rocket salad
Or | old cheese | home made pesto | pine nuts | rocket salad
- Caprese     € 14,50
Tomato salad | creamy cheese | dressing of green gazpacho

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LUNCH

12.00-16.00




LOEV'S CLASSICS

- Club sandwich  € 14,50
Curry mayonaise | smoked chicken | bacon | tomato | egg | chips
- Smoked salmon bagel  € 14,50
Fresh dille | lemon mascarpone | capers | boiled egg | red onion
- Meat lover  € 13,50
Tomato soup | veal croquette | carpaccio sandwich
- Happy fish  € 13,50
Tomato soup | shrimp croquette | tuna sandwich
- Vega o'clock  € 13,50
Tomato soup | vegetarian croquette | avocado smash sandwich
- Classic grilled sandwich  € 8,50
Ham | cheese
- Italian grilled sandwich  € 8,50
Tomato | mozzarella cheese | pesto

EGG DISHES

- Sunny side up (naturel)  € 9,00
Option: cheese | roasted beef | bacon | ham | € 0.75 per supplement
- Omelette  € 11,50
Option: vegetarian 

CHEF'S SPECIALS

- LoeV's hamburger  € 19,50
Beef | bacon | melted cheddar | smokey barbecue sauce | fried onionrings | french fries
- Tuna melt  € 14,50
Brioche | melted cheddar | jalapeño | sweet & sour onion | spicy mayonaise
- Thinly sliced brisket  € 14,50
Brioche | melted cheddar | jalapeño | sweet & sour onion | piccalilly | pickle

LUNCH

12.00-16.00

LUNCH DESSERTS

- Cheesecake    € 9,50
Meringue | forest fruit ice cream | cotton candy
- Cheese board    may contain traces of   € 13,50
Five varieties of cheese from Fromagerie Guillaume

SIDE DISHES

- | | |
|---|--------|
| French fries with mayonaise    | € 3,75 |
| Rustic bread with dips  | € 7,50 |










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DINER

17.00-21.30




STARTERS

-  Carpaccio  € 14,50
Parmesan cheese | truffle mayonaise | pine nuts | rocket salad
Or | old cheese | home made pesto | pine nuts | rocket salad
-  Steak tartare  € 14,50
Truffle mayonaise | poached egg | kataifi | onion
-  Beet carpaccio  € 14,00
Feta cream | pistachio | balsamic | rocket salad
-  Shrimp cocktail  € 12,50
Dill oil | whisky foam | Granny Smith | little gem
-  Smoked salmon  € 14,50
Small pancake | sour cream | fresh dill
-  Caprese  € 14,50
Tomato salad | creamy cheese | dressing of green gazpacho

HOME MADE SOUP

-  Mustard soup  € 7,00
Spring onion | bacon | vegetarian option 
-  Italian tomato soup  € 7,00
Green herb oil | crispy toast | black olive

RUSTIC SALADS

- Caesar  € 14,50
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- Carpaccio  € 14,50
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DINER

17.00-21.30

MAIN DISHES

Tournedos 	€ 32,50
Mashed pumpkin roseval potatoes green asparagus bimi porcini mushroom gravy	
 LoëV's pork tenderloin 	€ 21,50
Cream cheese dried tomato parma ham pesto sauce	
Sticky spareribs 	€ 24,00
Hoisin spicy breadcrumbs coleslaw	
 LoëV's hamburger 	€ 21,50
Beef crispy bacon melted cheddar smokey barbecue sauce fried onionrings	
 Schnitzel 	€ 21,50
Carrot mashed pea tomato black pepper sauce  or mushroom sauce 	
Picanha 	€ 28,50
Vegetables black garlic sauce	
 Salmon 	€ 24,50
Herb crusted gremolata hollandaise sauce	
Gratinated lobster 	€ 39,50
Green asparagus carrots Roseval potatoes	
Sea bass fillet 	€ 22,50
Mashed celeriac fried sauerkraut lobster sauce chorizo slices	
Thai green curry 	€ 24,75
Gamba's lemon rice bean sprouts spring onion	
 Truffle risotto 	€ 21,00
Green asparagus crispy parmesan	
 Veggie green curry 	€ 19,50
Jack fruit lemon rice bean sprouts spring onion	

A PORTION OF FRIES IS SERVED STANDARD WITH EVERY MAIN COURSE

French fries with mayonaise 	€ 3,75
Fried potatoes 	€ 3,75
Fresh salad 	€ 3,75
Vegetables	€ 3,75
Rustic bread with dips 	€ 3,75




















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LoëV

DINER

17.00-21.30

DESSERTS

-  Classic dame blanche   
Chocolate mouse | whipped cream | vanilla ice cream € 9,50
- Sorbet  
Fresh fruit | tropical ice cream | whipped cream € 9,50
-  Moelleux of chocolate   
Citrus | white chocolate ice cream | freshly baked € 9,50
-  Cheesecake   
Meringue | forest fruit ice cream | cotton candy € 9,50
- Cheese board    may contain traces of  
Five varieties of cheese from Fromagerie Guillaume € 13,50

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KIDS MENU



STARTER

Home made soup

Ask your host for the choice in soups

MAIN DISH

Menu prices include starter and dessert.

Dutch menu

€ 10,50

French fries | apple sauce | mayonaise | crispy vegetable sticks

Option: schnitzel | croquette | chicken nuggets | cheese soufflé | Dutch meat stick 'Frikandel'

American menu

€ 12,50

Pancakes | fruit | honey

Argentinian menu

€ 12,50

Steak | gravy | french fries | crispy vegetable sticks

DESSERT

Kids' ice cream

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DRINKS

HOT DRINKS

Coffee	€ 3,00
Cappuccino	€ 3,50
Espresso	€ 3,00
Double espresso	€ 5,50
Latte macchiato	€ 4,00
Hot chocolate Supplement whipped cream € 0.75	€ 3,50
Mint tea	€ 4,50
Ginger tea	€ 4,50
Tea, various flavors	€ 3,00

SPECIAL COFFEE

Irish coffee, Jameson	
Italian coffee, Amaretto	€ 9,00
Spanish coffee, Licor 43	€ 9,00
French coffee, Grand Marnier	€ 9,00
Gaelic coffee, Drambuie	€ 9,00
Monk's coffee, DOM Benedictine	€ 9,00
	€ 9,00

DRINKS

SOFT DRINKS

Coca cola regular	€ 3,00
Coca cola zero	€ 3,00
Fanta orange	€ 3,00
Fanta orange no sugar	€ 3,00
Fanta cassis	€ 3,00
Chaudfontaine sparkling water	€ 3,00
Chaudfontaine still water	€ 3,00
Sprite	€ 3,00
Fuze tea sparkling	€ 3,50
Fuze tea green	€ 3,50
Bitter lemon Finley	€ 3,50
Royal Bliss Yuzu Tonic	€ 3,50
Royal Bliss Tonic regular	€ 3,50
Royal Bliss Ginger Ale	€ 3,50
Royal Bliss Bohemian Berries	€ 3,50
Rivella	€ 3,20
Red bull	€ 4,50
Fristi	€ 3,50
Chocomel	€ 3,50
Orange juice	€ 3,50
Apple juice	€ 3,50
Chaudfontaine 0.75 ltr still sparkling	€ 8,25

DRINKS

DRAFT BEER

Swinckels, beer	€ 3,20
Cornet Oaked, beer	€ 5,00
La Trappe, white beer	€ 5,00
La Trappe, tripple beer	€ 5,00
Seasonal beer	€ 5,00

BEER IN A BOTTLE

La Trappe, blond beer	€ 5,50
La Trappe, dubble beer	€ 5,50
Palm beer	€ 5,50
Swinckels 0,0 %	€ 3,75
Radler 2,0 %	€ 4,00

DOMESTIC DISTILLED

Young jenever	€ 4,00
Old jenever	€ 4,00
Berries jenever	€ 4,00
Jägermeister	€ 4,00
Vieux	€ 4,00

DRINKS

PORT, SHERRY AND VERMOUTH

Martini white	€ 5,00
Martini red	€ 5,00
Kopke fine white port	€ 5,00
Kopke fine ruby port	€ 5,00
Domecq, dry sherry	€ 5,00
Domecq, medium sherry	€ 5,00

COGNAC AND CALVADOS

Martell VS	€ 6,50
Martell VSOP	€ 9,00
Busnel VSOP, Calvados	€ 6,50

WHISKEY

Jameson, Irish whiskey	€ 6,00
JW Red, Scottish whiskey	€ 6,50
JW Black, Scottish whiskey	€ 8,50
Dewars white, Scottish whiskey	€ 6,50
Jack Daniels, American whiskey	€ 7,50
Jim Beam White, American Bourbon whiskey	€ 7,50

RUM

Bacardi Carta blanca, white rum	€ 6,50
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DRINKS

GIN

Bombay Sapphire | regular gin € 7,50

WODKA

Eristoff wodka € 6,50

LIQUOR

Cointreau € 6,50

Amaretto € 6,50

Tia Maria € 6,50

D.O.M. Benedictine € 6,50

Grand Marnier € 6,50

Drambuie € 6,50

Licor 43 € 6,50

Baileys € 6,50

Limoncello € 7,50

Safari € 6,50

Malibu Coconut Rum € 6,50

Southern Comfort € 6,50

Sambuca € 6,50

Crème de Cassis € 6,50

Pernod Ricard € 6,50

Tequila € 6,50

Kahlua € 6,50

WINE

WHITE	GLASS	BOTTLE
Pinot Grigio	€ 5,00	€ 22,50
Sauvignon blanc, Bodega Iniesta, La Mancha, Spain	€ 6,00	€ 27,50
Chardonnay, Beauvignac Cave de Pomerols, Pays d'Oc, France	€ 7,00	€ 32,50
Moelleux Selection M, Spain	€ 5,00	€ 22,50
AUSTRIA		
Weingut Leopold Blauensteiner, Wagram Gruner Veltliner, Wilbling		€ 50,00
FRANCE		
Alsace Domaine Trimbach Pinot Blanc		€ 62,50
Pouilly Fume		€ 77,50
Bourgogone Domaine Bersan Chablis		€ 78,00
Muscadet de Sèvre et Maine sur Lie Vignoble Drouard Loire, France		€ 32,50
FISH RECOMMENDATION		
Rhone Vignerons du Mont Ventoux Viognier IGP Mediterranee		€ 50,00
SPAIN		
Rueda Verdejo Mofo "The free soul"		€ 50,00
ITALY		
Toscana Badia di Morrone Vermentino "Feliciaio" Toscana IGT		€ 47,50
Veneto Pinot Grigio della venezie Cantina Valpolicella Negrar		€ 47,50

WINE

WHITE

GLASS BOTTLE

GERMANY

Mosel VDP Weingut Wegeler Riesling Feinherb

€ 57,50

ROSÉ

Toos Rosé

€ 7,00 € 32,50

Bobal Rosé, Mirabueno Bodega Iniesta, La Mancha, Spain

€5,00 € 22,50

RED

Merlot, Spain

€ 5,00 € 32,50

Tempranillo, Mirabueno Bodega Iniesta, La Mancha, Spain

€ 6,00 € 22,50

Syrah, Beauvignac Cave de Pomerols, Pays d'Oc, France

€ 7,00 € 32,50

Appassimento Rosso della Ventie

MEAT RECOMMENDATION

€ 57,50

FRANCE

Bourgogne Domaine Bersan Bourgogne Pinot Noir

€ 75,00

Beaujolais Domaine de la Plaigne Beaujolais-Villages Rouge

€ 55,00

Bordeaux Château Bellevue Laffont Vieilles Vignes Hautes Medoc

€ 55,00

Rhone Vignerons du Mont Ventoux Black Bud IGP Mediterrane

€ 47,50

Rhone Chateauneuf du Pape

€ 52,50

WINE

RED

GLASS BOTTLE

SPAIN

Rioja Bodega Larchago, Rioja, Spanje Rioja Reserva

€ 55,00

Montsant Pascona Maria Ganxa

€ 57,50

ITALY

Cantina Valpolicella Negrar, Veneto Valpolicella DOC Classico Superiore

€ 60,00

Toscany Tenuta Badia di Morrona Chianti DOCG "Sodi del Paretaio"

€ 50,00

Sicilia Nero d'Avola DOC

€ 40,00

CAVA

Jaume Serra Gold Cava, Spain

€ 6,00 € 27,50

CHAMPAGNE

Champagne Brut tradition Maison Gobillard & Fils,
Champagne France

€ 90,00

Champagne Rosé Brut tradition Maison Gobillard & Fils,
Champagne France

€ 95,00

DESSERT WINE

ICE AND FRUIT DESSERTS

Sole 2020 Malvasia Bianca Dolce IGP Salento

€ 9,00 € 50,00