

# LUNCH


12.00-16.00

## HOMEMADE SOUP

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Lobster soup 

Crayfish | crème fraîche | crouton with Rouille | Parmesan cheese | 12

Italian tomato soup 

Green herb oil | served with bread | 9

## RUSTIC BREAD WHITE OR BROWN

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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 | 14

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 | 14

Croquettes on bread 

Choice of: shrimp  | veal  | veggie  | 15

Caprese 

Tomato | mozzarella | pesto | croutons | 15

## RUSTIC SALADS

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Caesar 

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

Goat cheese à la LoeV style 

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

Smoked salmon with Dutch shrimp 

Apple | cucumber | pickle | creamy dressing | croutons | 17


Salad Niçoise 

Grilled fresh tuna | potato | haricots verts | egg | red onion | olive | 18

## EGG DISHES

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Plain sunny side up with bread | 9 

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

Omelette 

Option: vegetarian | 15

# LUNCH

12.00-16.00

## LOEV'S CLASSICS

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Club sandwich   

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

*Tip!* Pinsa smoked salmon   

Crisp lettuce | 'heksenkaas' creamy spread | boiled egg | red onion | 16

(12 o'clock) Soup, croquette & sandwich   

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

Classic toast   

Ham | cheese | white bread | 9

Italian toast     

Tomato | mozzarella | pesto | brown bread | 9

Pokebowl    

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

Choice of: salmon | chicken | avocado | 14   

## CHEF'S SPECIALS






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Toekan burger    

100% beef | aged cheese | iceberg lettuce | pickle | bacon marmalade | smokey bbq mayonnaise | 23

LoeVega burger     

100% plant-based | aged cheese | iceberg lettuce | pickle | smokey bbq mayonnaise | 23

*Tip!* Philly cheesesteak sandwich     

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

Chicken wrap     

Deep-fried chicken | crispy lettuce | spicy mayonnaise | tomato | bacon | 15

*Tip!* Sole (500-600 gram)    

Butter sauce | parsley | salad | 40

Irish bullet steak (200 grams)   

Fried onion | mushrooms | choice of: fries or bread | choice of: pepper sauce, stroganoff sauce or mushroom cream sauce | 22

Chicken thigh satay       

Peanut sauce | prawn crackers | pickled vegetables | served with fries or bread | 22

## LUNCH DESSERTS

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LoeV's dame blanche  

Chocolate mousse | whipped cream | vanilla ice cream | 10

Valk sorbet   

Fresh fruit | whipped cream | raspberry sauce | 10

# MENU

17.00-21:30

## CHOICE MENU

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Three-course menu | 43  
Starter | main course | dessert

Four-course menu | 45  
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

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Sourdough roll with dips 

Aioli | herb butter | tapenade | 9

 Carpaccio |  *Marques de la Carrasca* | *Tempranillo* | *Shiraz* | 8 

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

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 14

 Classic steak tartare |  *Domaine Raissac* | *Pinot Noir* | 6 

Kataifi | truffle mayonnaise | poached egg | 14

 Caprese 

Tomato | mozzarella | pesto | croutons | 15

Shrimp cocktail |  *Marques de la Carrasca* | *Verdejo* | *Sauvignon Blanc* | 6 

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

 Mushroom toast 

Rustic bread | chives | 14

 Pokebowl |  *Domaine Raissac* | *Viognier* | 6 

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

Choice of: salmon | chicken | avocado | 14 

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# DINNER
















17.00-21.30

## MAIN COURSES

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- Tournedos (200 grams) |  *Masseria Borgo dei Trulli* | *Primitivo* | 7      
South American | truffle madeira gravy | 33
- Lamp Rump      
New Zealand lamb | 200 grams | vadouvan sauce | 26
- Ribeye (200 grams)      
Dutch pasture-raised beef | herb butter | 26
-  Toekan burger      
100% beef | aged cheese | iceberg lettuce | pickle | bacon marmalade | smokey bbq mayonnaise | 23
-  Schnitzel     
220 grams | sauce of your choice | 23
- Toekan schnitzel     
Fried onion and mushrooms | cherry tomatoes | cheese sauce | 25
-  Irish bullet steak (200 grams)     
Irish | sauce of your choice | 25
-  Chicken thigh satay            
Peanut sauce | prawn crackers | pickled vegetables | lime rice | 25
-  Black Cod |  *Beauvignac* | *Chardonnay* | 7         
Miso | white wine sauce | 25
- Sole (500-600 gram) |  *Domaine Raissac* | *Viognier* | 6      
Butter sauce | parsley | salad | 40
- Tuna from the grill |  *Sonsierra* | *Rioja* | 6    
Tomato risotto | allspice oil | babyleaves | 26
-  Short Ribs       
Shallot gravy | pearl onion | 24

### Veggie specials














-  LoeVega burger       
100% plant-based | aged cheese | iceberg lettuce | pickle | smokey bbq mayonnaise | 23
-  Tomato risotto     
Goat cheese | allspice oil | babyleaves | dried tomatoes | 23
- Ravioli       
Ricotta | spinach | sage butter | green asparagus | Parmesan cheese | 24

# DINNER












17.00-21.30

## SIDE DISHES & SAUCES

WE SERVE FRIES WITH THE MAIN COURSES AS STANDARD



- Fries with mayonnaise | 4   
- Braised potatoes with parsley | 4 
- Fresh salad | 4    
- Fresh vegetables | 4 
- Sautéed mushrooms and onion | 5
- Sourdough roll with dips    
- Aioli | herb butter | tapenade | 9


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* | 7.5   
- Chocolate mousse | vanilla ice cream | whipped cream | 10

-  Valk sorbet   
- Fresh fruit | raspberry sauce | whipped cream | 10

- Crème brûlée |  *Ouma se Wyn | Muscat* | 6   
- Orange | blood orange ice cream | 10

-  Hot cherries   
- Waffle | vanilla ice cream | whipped cream | 10

- Cheese board |  *Kopke fine Tawny Port* | 6     
- Five types of cheese from Fromagerie Guillaume | 14

# DRINKS MENU

Our beers contain gluten 

## BEERS AND LAGER ON TAP

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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

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La Trappe | white, blond, double, 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% | 6

## COCKTAILS



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Pornstar Martini | 13   
Passionfruit liqueur | vodka | vanilla | lime


Passion Martini 0% | 9   
Passionfruit | lime | mint

Aperol Spritz  | 9   
Aperol | cava | sparkling water

Martini Bellini  | 8   
Peach | prosecco

 Toekan Gin Tonic | 11   
Lime

# WINE LIST

Our wines contain sulfites 

## SPARKLING

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### Festive & Fresh

Jaume Serra Gold | Cava Brut | Spain | Glass 6,5 | Bottle 27,5

White fruit | citrus | apple | delicate bubbles

Rivarose | Brut | Prestige Rosé | Syrah | France | Glass 8 | Bottle 36

Fresh | sparkling | Mediterranean sun

### Special & Exclusive

Pommery | Champagne Brut | Silver Royal | France | 37,5cl | Bottle 40

Citrus | pear | hazelnut | soft bubbles

Pommery | Champagne Brut | Silver Royal | France | 75cl | Bottle 80

Citrus | pear | hazelnut | soft bubbles

Pommery | Champagne Brut | Rosé Royal | France | 75cl | Bottle 90

Red fruit | apple | brioche | soft bubbles

Pommery | Champagne Brut | Silver Royal | France | 150cl | Bottle 175

Citrus | pear | hazelnut | soft bubbles

## ROSÉ

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### Fresh & fruity

Toos Rosé | Grenache | Syrah | France | Glass 5,25 | Bottle 26,5

Peach | apricot | grapefruit | red fruit

Toos Rosé | Grenache | Syrah | France | 150cl | Bottle 57

Peach | apricot | grapefruit | red fruit

Caleo Pinot Grigio | Blush Rosé | Italy | Glass 6 | Bottle 27,5

Fresh | strawberry | raspberries | berries | blossom | citrus



# WINE LIST

## WHITE

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### Open wines

M Selection | Pinot Grigio | South Africa | Glass 5,5 | Bottle 24,5  
Fruity | citrus | soft taste | slight sweetness

Sonsierra | Tempranillo Blanco | Rioja | Spain | Glass 6 | Bottle 27,5  
Green apple | citrus | oak | tropical fruit

Marques de la Carrasca | Verdejo | Sauvignon Blanc | Spain | Glass 6 | Bottle 27,5  
Scent of Granny Smith | fresh mint | grapefruit

Domaine Raissac | Les Cres | Viognier | France | Glass 6 | Bottle 30  
Apricots | flowers | passion fruit | almonds

Beauvignac | Cave de Pomerols | Chardonnay | France | Glass 7 | Bottle 32,5  
Grilled almonds | pear | toast | citrus

M Selection | Moelleux | Germany | Glass 5,5 | Bottle 24,5  
Yellow fruit | deliciously sweet | fresh

### Fresh & Fruity

Domaine Bott Frères | Pinot Blanc Tradition | A.O.P. Elzas, France | Bottle 34,5  
Dry | light | fresh | white flesh fruit

Fontenille Luberon Blanc | Rolle, Grenache Blanc | Clairette | A.O.P. Rhone, France | Bottle 34,5  
Floral | pear | apricot | fresh finish

Barone di Valforte | Pecorino D.O.P. | D.O.C. Abruzzo, Italy | Bottle 37,5  
White flowers | fresh | complex aromas

Weingut Schuster | Grüner Veltliner | Niederösterreich, Austria | Bottle 37,5  
Spicy | grapefruit | nectarine

### Soft & Full

Prosper Maufoux | Chardonnay | A.O.P. Bourgogne, France | Bottle 39,5  
Oak-aged | white flowers | fresh finish

Domaine des Pasquiers | A.O.P. Rhone, France | Bottle 32,5  
Sablet Blanc | Clairette | Marsanne | Rousanne  
Silvery hues | full and smoky | aroma of white flowers

Domaine Roque Sestière | A.O.P. Languedoc, France | Bottle 32,5  
Grenache Blanc | Rousanne | Maccabeu  
Elegant | spicy

Voché | Fermentado & Barrica | Chardonnay | Viura | D.O.C. Rioja, Spain | Bottle 42,5  
Flowers | citrus | herbs | wood

# WINE LIST

## RED

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### Open wines

M Selection | Merlot | Spain | Glass 5,5 | Bottle 24,5  
Smooth round wine | blackberries | plums | blackcurrant

Marques de la Carrasca | Tempranillo | Shiraz | Spain | Glass 6 | Bottle 30  
Ripe red fruit | chocolate | mint

Domaine Raissac | Les Lions | Pinot Noir | France | Glass 6 | Bottle 30  
Bright red berries | cherries | ruby red color

Masseria Borgo dei Trulli | Primitivo | Italy | Glass 7 | Bottle 32,5  
Liquorice | red and black berries | light spices

Staphyle | Malbec | Argentina | Glass 7 | Bottle 32,5  
Plums | cherries | raspberry | tannins | elegant

### Smooth & Fruity

Domaine Bott Frères | Pinot Noir Tradition | A.O.P. Elzas, France | Bottle 34,5  
Pure color | red fruit | smooth wine

Fontenille Luberon Rouge | Grenache | Syrah | A.O.P. Rhone, France | Bottle 37,5  
Deep red color | black fruit | aromatic aftertaste

### Firm & Powerful

Domaine des Pasquiers | Sablet Rouge | A.O.P. Rhone, France | Bottle 32,5  
Grenache | Syrah | Mourvèdre  
Deep red color | black fruit | aromatic aftertaste

Château Raissac Belmont | A.O.P. Languedoc, France | Bottle 32,5  
Syrah | Grenache  
Fruity | intense | red and black fruit | spicy

Tenuta Patruno Perniola Lenos | Primitivo | I.G.T. Puglia, Italy | Bottle 35  
Spicy scent | full-bodied | velvety aftertaste

Marqués de Cáceres | Excellens Reserva | Tempranillo | D.O.C. Rioja, Spain | Bottle 44,5  
Ripe black fruit | cocoa | wood | currants

# WINE LIST

## DESSERT WINE

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Domaine Berta Maillol | France | Glass 7,5

Banyuls Rimage | Grenache | Rouge

Rich flavour | plums | liquorice | chocolate

Ouma se Wyn | Muscat | South Africa | Glass 6

Citrus | Honey | Raisins | Blossom

## ALCOHOL-FREE WINE

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Sparkling | Light live | Germany | Glass 6 | Bottle 27,5

Floral | pear | ripe apple | powerful bubble

Rosé | Light live | Germany | Glass 6 | Bottle 27,5

Floral | raspberry | strawberry

Chardonnay | Light live | Germany | Glass 6 | Bottle 27,5

Peach | mango | small sweetness

Cabernet Sauvignon | Light live | Germany | Glass 6 | Bottle 27,5

Strawberry | cherry | confiture

# CELLAR WINE

## WHITE

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### Special & Exclusive

Domaine Bott Frères | Auxerrois Réserve | A.O.P. Elzas, France | Bottle 42,5  
Apricot | nectarine | jasmine | citrus | fruity aftertaste

Domaine Masson-Blondelet | Pouilly Fumé | Sauvignon Blanc | A.O.P. Loire, France | Bottle 45  
Smoky in the nose | citrus | distinctive aftertaste

Domaine de Beauregard | Saint-Véran | Chardonnay | A.O.P. Bourgogne, France | Bottle 47,5  
Wood-aged | honey | grapefruit | long aftertaste

Maison du Cray | Chardonnay | A.O.P. Chablis, France | Bottle 47  
Aged in oak | vanilla | citrus | apple | spice

## ROOD

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### Special & Exclusive

Domaine de Beauregard | Fleurie | Gamay | A.O.P. Bourgogne, France | Bottle 45  
Floral | red fruit | velvety aftertaste

Domaine les Teyssonnières | Gigondas | Syrah | Grenache | A.O.P. Rhone, France | Bottle 57,5  
Garnet red wine | ripe fruit | spices | musk | long aftertaste

Abrigo Giovanni | Barolo "Ravera" | Nebbiolo | Piemonte, Italy | Bottle 72  
Full and intense | fruity | balsamic aftertaste

Cecilia Beretta | Amarone Della Valpolicella | Corvina | Rondinella |  
D.O.C.G. Veneto, Italy | Bottle 72  
Plums | herbs | tobacco | 18 months aged in oak

Castellare di Castellina | Chianti Classico | Sangiovese | D.O.C.G. Toscane, Italy | Bottle 52  
Authentic Chianti | slight sweetness | characteristic aftertaste

Barone di Valforte | Colle Sale d'Abruzzo | D.O.C.G. Montepulciano d'Abruzzo, Italy | Bottle 52  
Spicy scent | red fruit | warm full-bodied aftertaste

OUR CELLAR WINES CHANGE FREQUENTLY