

RESTAURANT

Loeu

CHECK OUT OUR



DRINKS MENU

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

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

ALLERGENS INFORMATION



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




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.

RESTAURANT
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LUNCH

12.00-16.00

HOMEMADE SOUP

Cream soup of potato and leek 

Truffle oil | served with bread | 9

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

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

Shrimp croquettes 

Fresh lemon mayonnaise | coleslaw | 15

Veal croquettes 

Spicy mustard mayonnaise | coleslaw | 14

Burgundian vegetarian croquettes 

Mustard mayonnaise | coleslaw | 15

Burrata 

Pumpkin hummus | beech mushroom | crispy chili oil | 15

RUSTIC SALADS

Caesar 

Little gem | tender chicken thighs | 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

LUNCH

12.00-16.00

LOEV'S CLASSICS

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

Meat lover     

Tomato soup | veal croquette | carpaccio sandwich | 15

Happy fish      

Tomato soup | shrimp croquette | tuna salad sandwich | 15

Vega o'clock       

Tomato soup | vegetarian croquette | smashed avocado sandwich | 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

LoeV's smashburger      

100% beef | cheddar | iceberg lettuce | tomato | hamburger sauce | 23

LoeVega burger        

100% plant-based beef | cheddar | iceberg lettuce | tomato | hamburger sauce | 23

Tip! Philly cheesesteak sandwich    

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

Chicken & waffles    

Deep-fried chicken | waffles | pickles | spicy honey sauce | 15

Tip! Sole (500-600 gram)    

Butter sauce | parsley | salad | 40

Irish bullet steak (200 grams)  

Sautéed onion | mushrooms | served with fries or bread | 22

Chicken thigh satay        

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

LUNCH

12.00-16.00

EGG DISHES

Plain sunny side up with bread | 9   

Optional: ham | cheese | bacon | +2

Carpaccio sunny side up with bread | 15   

Omelette   

Option: vegetarian | 15

LUNCH DESSERTS

LoeV's dame blanche   

Chocolate mousse | whipped cream | vanilla ice cream | 10

Cheese board     

Five types of cheese from Fromagerie Guillaume | 14

SIDE DISHES

Fries with mayonnaise | 4   

Rustic bread with dips | 8   

EXTRA SAUCE

Pepper sauce | 3   

Stroganoff sauce | 3   

Mushroom cream sauce | 3   

MENU

17.00-21:30

CHOICE MENU

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

Rustic bread with dips 

Various dips | 8

 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

 Burrata 

Pumpkin hummus | beech mushroom | crispy chili oil | 14

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

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

 Sashimi of smoked salmon 

Nori | wasabi | prawn crackers | Tomasu soy | 15

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

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

Choice of: salmon | chicken | avocado | 14 

HOMEMADE SOUP

 Cream soup of potato and leek 

Truffle oil | served with bread | 9

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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




DINNER

17.00-21.30

MAIN COURSES




Tournedos (200 grams) |  *Masseria Borgo dei Trulli* | *Primitivo* | 7  
Rösti | bimi | truffle chips | gravy | 33




 LoeV's pork tenderloin 
'Hutspot' traditional Dutch mashed potatoes with vegetables | sauce of your choice | 25

 Ribeye (250 grams)  
Mashed potatoes | herb butter | bimi | 26

LoeV's smashburger     
100% beef | cheddar | iceberg lettuce | tomato | hamburger sauce | 23

 Schnitzel   
Mashed peas | sauce of your choice | 23





Toekan schnitzel   
Fried onion and mushrooms | cherry tomatoes | cheese | sauce of your choice | 25

 Irish bullet steak (200 grams)  
Fried onion | sautéed mushrooms | sauce of your choice | 25

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

 Cod |  *Beauvignac* | *Chardonnay* | 7    
Fennel | dill | bearnaise sauce | 25

Sole (500-600 gram) |  *Domaine Raissac* | *Viognier* | 6   
Butter sauce | parsley | salad | 40

 Grandmother's sucade |  *Sonsierra* | *Rioja* | 6  
'Hutspot' traditional Dutch mashed potatoes with vegetables | shallot gravy | silver onion | 24

Veggie specials

 Ratatouille    
Parmesan foam | potato crumbles | 22

LoeVega burger       
100% plant-based beef | cheddar | iceberg lettuce | tomato | hamburger sauce | 23














 Truffle risotto  
Green asparagus | arugula | Parmesan cheese | 23

DINNER












17.00-21.30

SIDE DISHES & SAUCES

WE SERVE A STANDARD PORTION OF FRIES WITH THE MAIN COURSES



- Fries with mayonnaise | 4   
- Braised potatoes with parsley | 4 
- Fresh salad | 4    
- Fresh vegetables | 4 
- Rustic bread with dips | 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* | 7.5   
- Chocolate mousse | whipped cream | vanilla ice cream | 10

- Tropical dessert     
- Sorbet of passion fruit | apricot | lemon | 10

-  Blondie |  *Ouma se Wyn | Muscat* | 6    
- White chocolate | raspberry sorbet | whipped cream | 10

-  Warm apple pie    
- Warm vanilla sauce | vanilla ice 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

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, 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

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

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

Fresh & fruity

Toos Rosé | Grenache | Syrah | France | 2021 | Glass 5,25 | Bottle 26,5

Peach | apricot | grapefruit | red fruit

Toos Rosé | Grenache | Syrah | France | 2021 | 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

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 | France | 2019 | Bottle 34,5
Dry | light | fresh | white flesh fruit

Fontenille Luberon AOP Blanc | Rolle, Grenache blanc | Clairette | France | 2022 | Bottle 34,5
Floral | pear | apricot | fresh finish

Barone di Valforte | Abruzzo Pecorino D.O.P. | Pecorino | Italy | 2022 | Bottle 37,5
White flowers | fresh | complex aromas

Weingut Familie Schuster | Grüner Veltliner | Austria | 2022 | Bottle 37,5
Spicy | grapefruit | nectarine

Soft & Full

Prosper Maufoux | Bourgogne Chardonnay | France | 2020 | Bottle 39,5
Oak-aged | white flowers | fresh finish

Domaine des Pasquiers | France | 2022 | Bottle 32,5
Sablet Côtes du Rhône Villages Blanc | Clairette | Marsanne | Rousanne
Silvery hues | full and smoky | aroma of white flowers

Domaine Roque Sestière | France | 2020 | Bottle 32,5
Vieilles Vignes AOP Corbières | Grenache blanc
Elegant | spicy

Voché | Fermentado & Barrica | Spain | 2022 | Bottle 42,5
Flowers | citrus | herbs | wood

WINE LIST

RED

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 | France | 2019 | Bottle 34,5
Pure color | red fruit | smooth wine

Fontenille Luberon AOP Rouge | Syrah | Grenache | France | 2022 | Bottle 37,5
Deep red color | black fruit | aromatic aftertaste

Firm & Powerful

Domaine des Pasquiers | France | 2022 | Bottle 32,5
Sablet Côtes du Rhône Villages Rouge | Syrah | Grenache | Mourvèdre
Deep red color | black fruit | aromatic aftertaste

Château Raissac | France | 2020 | Bottle 32,5
Château de Raissac "Belmont" Languedoc Rouge | Syrah | Grenache
Fruity | intense | red and black fruit | spicy

Tenuta Patruno Perniola | Lenos Primitivo IGT Puglia | Italy | 2021 | Bottle 35
Spicy scent | full-bodied | velvety aftertaste

Marqués de Cáceres | Excellens Reserva | Spain | 2017 | Bottle 44,5
Ripe black fruit | cocoa | wood | currants

WINE LIST

DESSERT WINE

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

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

Special & Exclusive

Alsace | France | 2021 | Bottle 42,5

Domaine Bott Frères | Auxerrois Réserve Personnelle | Auxerrois

Apricot | nectarine | jasmine | citrus | fruity aftertaste

Loire | France | 2020 | Bottle 45

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

Smoky in the nose | citrus | distinctive aftertaste

Bourgogne | France | 2018 | Bottle 47,5

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

Wood-aged | honey | grapefruit | long aftertaste

Bourgogne | France | 2016 | Bottle 47

Domaine Jean-Marie Naulin | Chablis Premier Cru | Chardonnay

Aged in oak | vanilla | citrus | apple | spice

ROOD

Special & Exclusive

Bourgogne | France | 2019 | Bottle 45

Domaine de Beauregard | Joseph Deshaies Fleurie Poncie | Gamay

Floral | red fruit | velvety aftertaste

Rhone | France | 2020 | Bottle 57,5

Domaine les Teyssonnières | Gigondas | Syrah | Grenache

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

Piemonte | Italy | Bottle 72

Abrigo Giovanni | Barolo "Ravera" | Nebbiolo

Full and intense | fruity | balsamic aftertaste

Veneto | Italy | 2017 | Bottle 72

La Dama | Amarone Della Valpolicella Classico

Corvinone | Molinara | Rondinella | Corvina

Plums | herbs | tobacco | 18 months aged in oak

Toscane | Italy | 2021 | Bottle 52

Castellare di Castellina | Chianti Classico DOCG | Sangiovese

Authentic Chianti | slight sweetness | characteristic aftertaste

Abruzzo | Italy | 2020 | Bottle 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