

DE ROODE LEEUW

Available to order from 12:00 till 16:30

LUNCH

TOMATO SOUP  7,00

Homemade tomatosoup with meatballs and cream

MUSHROOM-ONION   SOUP 8,00

Homemade mushroom-onion soup with parmesan foam

CARPACCIO DELUXE   15,00

Thinly sliced beef carpaccio, sun-dried tomatoes, pesto, arugula, grated parmesan cheese and roasted seeds, served on lepinja bread

ROAST BEEF DELUXE  15,00

Thinly sliced roast beef with red pesto, arugula and sun-dried tomatoes, served on lepinja bread

SALMON DELUXE  15,50

Traditionally smoked salmon with grapefruit sauce, capers and red onion, served on lepinja bread

BURGUNDIAN CROQUETTES  13,50

Beef croquettes with a choice of white or brown bread

CLASSIC TOASTIE  7,00

Toasted ham and cheese sandwich, served with curry or ketchup. Choice of white or brown bread

EGGS WITH HAM & CHEESE  14,00

Three fried eggs with ham and cheese slices. Choice of white or brown bread

FARMER'S OMELETTE   11,00

Omelette with bacon, onion, bell pepper and mushrooms. Choice of white or brown bread

12 O'CLOCK "DE ROODE LEEUW"  14,50

Classic Dutch lunch plate with a croquette, fried eggs with ham, a small tomato soup, and homemade bussar salad. Choice of white or brown bread

MEAL SALADS

GOAT CHEESE SALAD   14,00

Fresh salad with creamy goat cheese, sweet figs, crunchy nuts and honey

ROAST BEEF SALAD 16,00

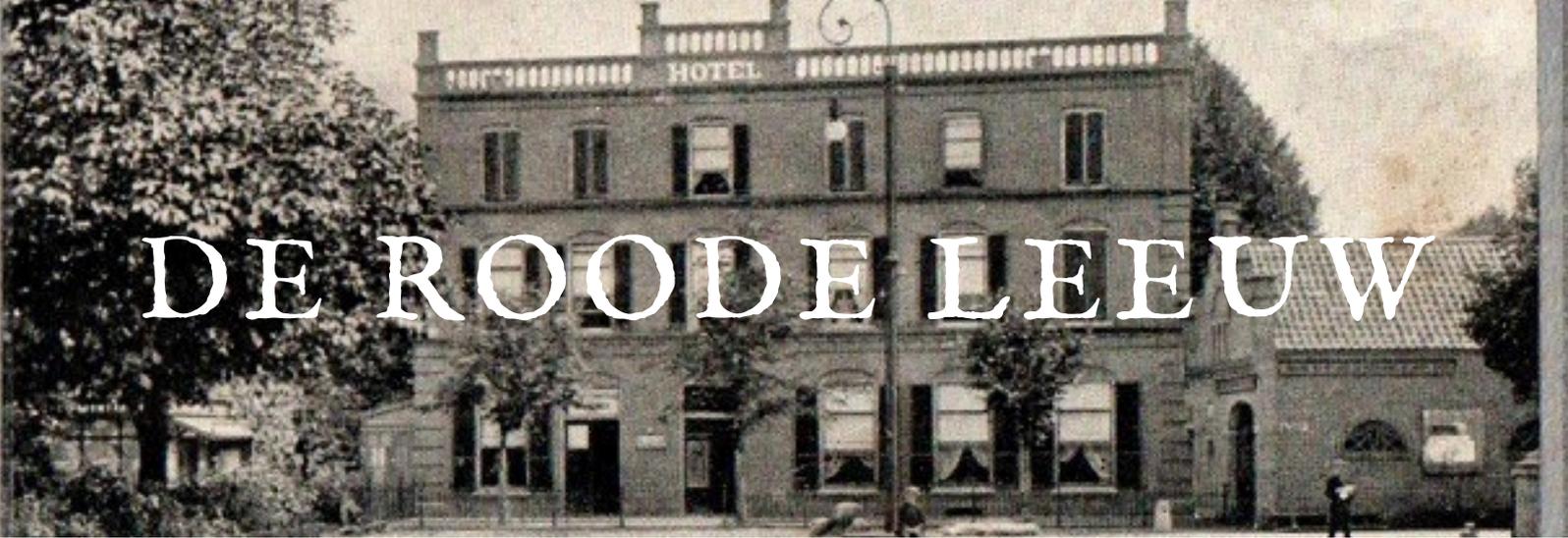
Fresh salad with thinly sliced roast beef, toasted sesame dressing, red onion, sun-dried tomato and cucumber

SMOKED SALMON SALAD   16,00

Fine slices of smoked salmon with red onion, capers and a light dressing

SLOW-COOKED CHICKEN SALAD 15,00

Fresh salad with traditionally slow-cooked chicken, cherry tomatoes, egg, aioli, crispy bacon, parmesan cheese and croutons



DE ROODE LEEUW

Available to order from 17:00

STARTERS

ARTISANAL TEAR BREAD 8,75

Served with butter, homemade herb butter, aioli and pesto

TOMATO SOUP  7,00

Homemade tomato soup with meatballs and cream

MUSHROOM-ONION SOUP  8,00

Homemade mushroom-onion soup with parmesan foam

BEEF CARPACCIO  14,00

Thinly sliced beef carpaccio with pesto, parmesan cheese and a crunchy seed mix

SMOKED SALMON  14,50

Fine slices of smoked salmon with grapefruit sauce, red onion and crispy capers

MUSHROOMS IN CREAM  9,50

Mushrooms in a creamy herb sauce, gratinated with cheese

CLASSIC VITELLO TONNATO 14,50

Thinly sliced roast beef with a mild tuna cream, capers, sun-dried tomato, olives and black garlic

MEAL SALADS

GOAT CHEESE SALAD  14,00

Fresh salad with creamy goat cheese, sweet figs, crunchy nuts and honey

ROAST BEEF SALAD 16,00

Fresh salad with thinly sliced roast beef, toasted sesame dressing, red onion, sun-dried tomato and cucumber

SMOKED SALMON SALAD   16,00

Fine slices of smoked salmon with red onion, capers and a light dressing

SLOW-COOKED CHICKEN SALAD 15,00

Fresh salad with traditionally slow-cooked chicken, cherry tomatoes, egg, aioli, crispy bacon, parmesan cheese and croutons

MAIN COURSES

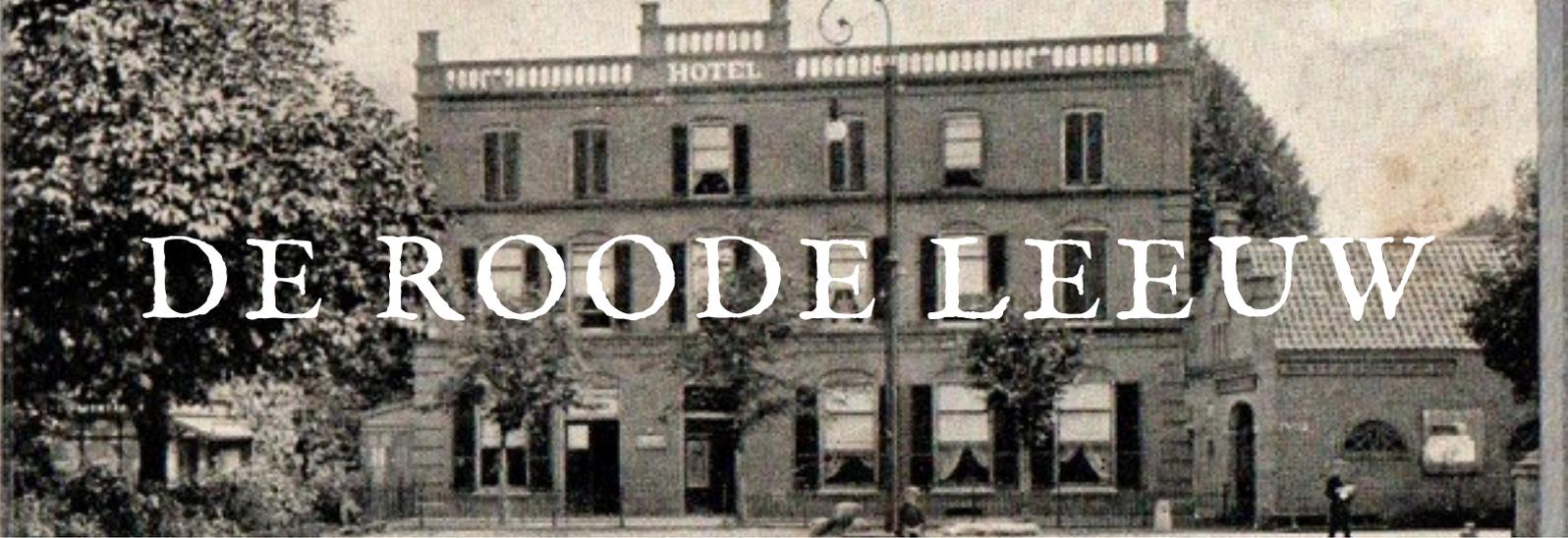
VEGETABLE QUICHE  17,50

Homemade quiche with fresh vegetables, served with a creamy basil sauce

CREAMY PASTA WITH ROAST 18,50

BEEF OR CHICKEN

Tagliatelle in a white wine cream sauce with onion, bacon and black garlic purée



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MAIN COURSES

PAN-FRIED PLAICE FILLET 22,50

Tender plaice fillet, crispy fried and served with a creamy remoulade sauce

SALMON FILLET 27,50

Soft salmon fillet prepared with a creamy white wine sauce

DIAMANT CUT BEEF 29,00

Tender diamant-style steak with homemade sauce of your choice: pepper-, mushroom-, stroganoff sauce or herb butter

MEAT PLANK (from 2 people) 24,50 P.P

Roasted chicken wings, oven-baked shashlik skewer and fried diamant steak, served with pepper sauce, aioli and pickled cucumber

SIDES

TO ORDER SEPARATELY

POTATOES OR FRIES €2,50

FRESH SALAD €2,50

DAILY FRESH VEGETABLES €3,00

PLATE DISHES

SERVED STANDARD WITH FRIES AND COLESLAW

TRADITIONAL SCHNITZEL 19,00

Crispy fried pork schnitzel with your choice of homemade sauce: pepper-, mushroom-, stroganoff sauce or herb butter

GRILLED CHICKEN THIGH ROULADE 19,50

Tender chicken thigh roulade with homemade sauce of your choice: pepper-, mushroom-, stroganoff sauce, or herb butter

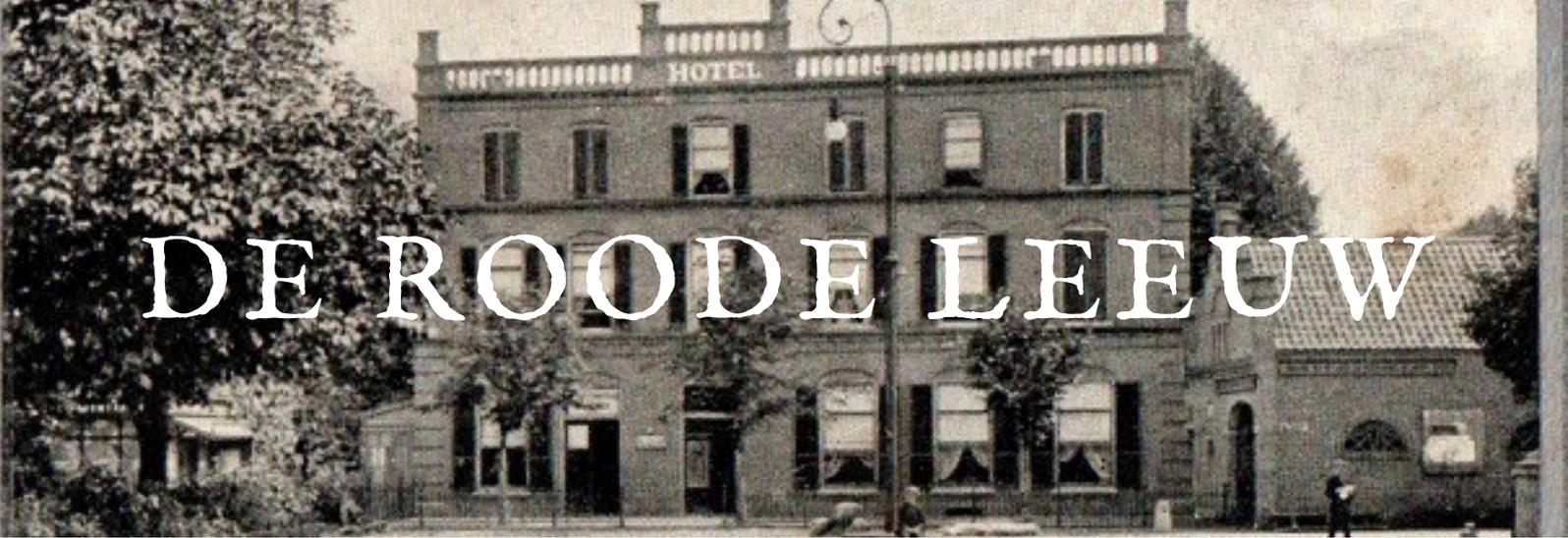
THE LEEUW SPARERIBS 24,50

Slow-cooked spareribs with BBQ sauce and homemade aioli

BBQ BEEF BURGER 19,50

100% beef burger with bacon, cheese, fried onion rings and BBQ sauce

(vegetarian option possible) 



DE ROODE LEEUW

DESSERTS

HOMEMADE BROWNIE 9,00
Delicious homemade brownie served with a scoop of vanilla ice cream and whipped cream

APFELSTRUDEL 7,00
Delicious apfelstrudel with vanilla sauce and toasted almond flakes

CHEESE PLATTER 12,50
Served with Port Salut, Castello D'Anna Blu, Manchego, Kletzen bread, and cranberry compote

ICED COFFEE 7,00
Espresso with vanilla ice cream and a some whipped cream to top it off

DAME BLANCHE 7,50
Three scoops of vanilla ice cream with warm chocolate sauce and whipped cream

COFFEE COMPLETE 7,50
Coffee served with a chocolate bonbon, local coffee liqueur, whipped cream, water and a cookie

DAME NOIRE 8,50
Three scoops of chocolate ice cream with white chocolate sauce, whipped cream, and a crunchy pistachio crumble

ESPRESSO MARTINI 10,50
Strong espresso cocktail with vodka, coffee liqueur, and vanilla syrup

“DID YOU KNOW THAT HOTEL DE ROODE LEEUW IS HOUSED IN A HISTORIC BUILDING WITH A LONG HISTORY? IN THE 17TH CENTURY, AN INN (‘HERBERGH’) ALREADY STOOD ON THIS SPOT. OVER THE CENTURIES, THE BUILDING HAS BEEN LOVINGLY ADJUSTED, AND TODAY IT RADIATES A WARM BOUTIQUE ATMOSPHERE WHERE OLD AND NEW HARMONIOUSLY COME TOGETHER.”