LEVANT

GOLF | DINING

In the Levant, hospitality is more than a tradition;
it is a way of life. A table is never just a place to eat;
it is a place where stories are shared, friendships are made,
and guests are welcomed like family.

At Levant , we bring that same spirit to every experience
we create. Inspired by the warmth, generosity, and rich
culinary heritage of the Levant, we believe that good food
should be enjoyed together and prepared with care,
passion, and the finest ingredients.

Whether you are joining us for a leisurely lunch,
an elegant dinner, a delicious pastry from our pâtisserie,
or simply a moment to relax with a coffee or a drink,
we hope you feel the warmth that lies at the heart
of everything we do.

From our kitchen to your table, every dish is served with pride,
genuine hospitality, and attention to every detail.

Thank you for being our guest.

بلاد الشام

Levant

All our dishes are prepared using fresh ingredients.

The QR code directs you to the Levant Dining
website, where you can find allergen information.

BRUNCH & DAYTIME

(11:00-16:00)

CLUB SANDWICH CHICKEN 15

RUSTIC BREAD · LETTUCE · TOMATO · CURRY MAYONNAISE

SMOKED CHICKEN · BACON · FRIED EGG · FRIES

AVOCADO TAHINI & YUZU TOAST 15

AVOCADO · TAHINI · YUZU · TOASTED BREAD

OPTIONAL: SOFT-BOILED EGG

BARRA GALEGA CARPACCIO 16,5

URUGUAYAN BEEF CARPACCIO · PICKLES · SUN-DRIED TOMATOES · PARMESAN

PINE NUTS · TRUFFLE MAYONNAISE · ARUGULA

BARRA GALEGA GOAT CHEESE 15

ROASTED GOAT CHEESE · HONEY · WALNUT · RED ONION · FIG JAM

SUN DRIED TOMATOES · BALSAMIC CREAM

BEEF & CHEESE TOASTIE 12

RUSTIC BREAD · BEEF · CHEESE · OREGANO

CHICKEN CAESAR WRAP 15

GRILLED CHICKEN · CRISP ROMAINE LETTUCE · PARMESAN CHEESE

CLASSIC CAESAR DRESSING

STEAK SANDWICH 19,5

GRILLED STEAK · CARAMELISED ONIONS · ROCKET

DIJON MUSTARD MAYONNAISE · MUSHROOMS

SALMON & AVOCADO BAGEL 15

SMOKED SALMON · AVOCADO · WHIPPED CREAM CHEESE · CUCUMBER · FRESH HERBS

GREEK YOGHURT BOWL 15

GREEK YOGHURT TOPPED WITH SEASONAL FRUIT · CRUNCHY GRANOLA · HONEY

THE EGG COLLECTION

SCRAMBLED EGGS 14,5

SOFT SCRAMBLED EGGS SERVED WITH ARTISAN BREAD

OMELETTE 17,95

BELL PEPPER · MUSHROOMS · ONION · CHEESE

CLASSIC DUTCH 'UITSMIJTER' 15

THREE FREE-RANGE EGGS ON ARTISAN BREAD

ADD BEEF STRIPS OR CHEESE

CLASSIC EGGS BENEDICT 15,5

ENGLISH MUFFIN · GRAVLAX SALMON · SPINACH

POACHED EGG · HOLLANDAISE SAUCE

SOUP

CHEF'S RECOMMENDATIONS

BISQUE DE HOMARD 22

LOBSTER · ROUILLE · GRILLED BREAD

CLASSIC FRENCH ONION SOUP 12

CARAMELISED OION BROTH · TOASTED BREAD · MELTED GRUYÈRE

TOMATO SOUP 10

HOMEMADE PESTO · GRILLED BREAD

SOUP OF THE DAY

CHANGES LIKE THE WEATHER

SALADS

LEVANT SIGNATURE TABOULEH 15

BULGUR · CHERRY TOMATOES · PARSLEY · MINT · LEMON · OLIVE OIL

CAESAR SALAD 19,5

LITTLE GEM · ANCHOVIES · PARMESAN

ADD CHICKEN (+2)

MEDITERRANEAN SALAD 12,5

TOMATOES · CUCUMBER · RED ONION · FETA CHEESE · OLIVE CRUMBLE

BURRATA SALAD 22,5

ROASTED CHERRY TOMATOES · BALSAMIC GLAZE · BEETROOT

TO SHARE

LEVANT TABLE BREAD 7,5

OLIVE OIL · BUTTER · SEA SALT · TRUFFLE MAYO

SHRIMP CROQUETTES 15.5 (2 PIECES)

SERVED WITH LEMON AND PARSLEY LOBSTER MAYO

TUNA LIME TACO 18 (2 PIECES)

TUNA · PONZU GEL · AVOCADO CREAM · FINGER LIME

SPRING ONION · ROASTED SESAME

FETA AL LEVANT 15

OVEN-BAKED FETA · ROASTED TOMATOES · PAPRIKA · MEDITERRANEAN HERBS

OYSTERS (MARKET PRICE)

RASPBERRY VINAIGRETTE · FRESH LEMON

3 OR 6 PIECES

OYSTERS ASIAN STYLE (MARKET PRICE)

TOMASU SOY SAUCE · CHILI PEPPER · YUZU PEARLS

SMOKED WAGYU CHUCK ROLL 22

SLOW-SMOKED WAGYU CHUCK ROLL · CRIOLLA SALSA · EXTRA VIRGIN OLIVE OIL

CECINA DE LEÓN 17,5

FRESH MANGO AND PISTACHIO CRUMBLE

ENTREES

FILETTO DI VITELLO TONNATO 16

VEAL FILLET WITH TUNA SAUCE

CLASSIC TARTARE 17

HAND-CUT BEEF · TRADITIONAL GARNISH · EGG YOLK · BRIOCHE TOAST

LEVANT SARDINES 15

SARDINES · TOMATO SALSA · TOASTED BREAD · AROMATIC MAYONNAISE

ESCARGOTS 16

BURGUNDY SNAILS · GARLIC HERB BUTTER

SAUMON FUMÉ 16,5

HOUSE-SMOKED SALMON · HORSERADISH MAYONNAISE · CAPERS

PICKLED RED ONION · RADISH · GRILLED BREAD

CARPACCIO CLASSICO 17,5

THINLY SLICED BEEF CARPACCIO · TRUFFLE MAYONNAISE

SHAVED PARMESAN · ARUGULA

GAMBAS AIOLI 17

GAMBAS · GARLIC OIL · RED CHILI · BUTTER · GRILLED BREAD

MAIN COURSES

TOURNEDOS À LA LEVANT 45

ROASTED ALMONDS · GRATINÉED BRIE · TRUFFLE BEURRE NOISETTE

STEAK AU POIVRE 37,5

PEPPER SAUCE · FRIES

OUR DRY-AGED HAMBURGER 24

BRIOCHE BUN · CARAMELISED RED ONION · LETTUCE · MELTED CHEESE

BEEF CHEEKS 35

CELERIAC PURÉE · JUS DE VEAU · SEASONAL VEGETABLES

SOUS VIDE LAMB CUTLETS 37.5

AROMATIC LAMB CUTLETS · RICH RED WINE SAUCE · FRIES

22 HOUR LAMB 37.5

SLOW-COOKED LAMB · AUBERGINE PURÉE · RICH PORT SAUCE

CHEF'S RECOMMENDATIONS

SIGNATURE TRUFFLE PASTA 26

SPAGHETTI · FRESH TRUFFLE · CREAMY SAUCE · AGED PARMESAN

OVEN-GRATINÉED

ADD SMOKED CHICKEN

FISH

SPAGHETTI ALLE VONGOLE 29

FRESH CLAMS · GARLIC CHILI · PARSLEY

CORVINA FILLET 33

PAN-SEARED CORVINA FILLET · LIME ZEST BEURRE BLANC · SEASONAL VEGETABLES

FISH & GAMBAS CASSEROLE 32

FRESH FISH AND GAMBAS · SILKY POTATO PURÉE
SHELLFISH BISQUE · BEURRE BLANC · GRATINÉED CHEESE

LEVANT MUSSELS 34,5

LEVANT SAUCE · FETA · CHERRY TOMATO SAUCE · PARSLEY · RED CHILI · GRILLED BREAD

LINGUINE LOBSTER 42

LINGUINE · LOBSTER · ROASTED CHERRY TOMATOES · RICH LOBSTER SAUCE

VEGETARIAN

MUSHROOM VOL-AU-VENT 18

MUSHROOM RAGOUT · TRUFFLE · GREEN ASPARAGUS

ROASTED CAULIFLOWER STEAK 18

CAULIFLOWER CREAM · BEURRE NOISETTE · ALMOND FLAKES

SWEET SELECTION

HONEY CAKE 12

LIME ICE CREAM · HONEY GLAZE

CHOCOLATE MOUSSE 12

SILKY CHOCOLATE MOUSSE RICH IN FLAVOR AND DELICATELY FINISHED

LAYALI DESSERT 15

HAZELNUT PRALINE · HAZELNUT MOUSSE · LIME CRÈME · OREO CRUMBLE
VANILLA ICE CREAM · POPPING CANDY

LOCAL GARDEN TART 13.5

CRÈME PÂTISSIÈRE · FRESH STRAWBERRIES

MEDITERRANEAN ORANGE CAKE 12.5

SERVED WITH CINNAMON ICE CREAM

TIRAMISÙ À LA BRUNO 14.5

CHEF'S SECRET

SELECTION OF FINE CHEESES Market Price

SERVED WITH CRACKERS · GRAPES · FIG CHUTNEY

BITES

LEVANT TABLE BREAD 7,5

OYSTERS (MARKET PRICE)

MOZZARELLA STICKS 11,5

CHICKEN YAKITORI 15,5

MARINATED MIXED OLIVES 7,5

'BITTERBALLEN' 12

KARAAGE CHICKEN 15

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DRINKS

SOFT DRINKS

Pepsi	3.75	Fanta Orange	3.50
Pepsi Max	3.75	Crodino	3.50
Ginger Ale	3.65	Apple Juice	4.00
Bitter Lemon	3.65	Tomato Juice	4.00
Tonic Water	3.65	Sourcy Red	3.50
Rivella	3.85	Sourcy blue	3.50
Ice Tea	3.50	S.Pellegrino (75 cl)	8.00
Ice Tea Green	3.50	Acqua Panna (75 cl)	8.00
7UP	3.50	Gele Peter	6.00
Cassis	3.50	Rooie Annie	6.00

COFFEE SELECTION

COFFEE 3.30 CAPPUCCINO 3.65 LATTE MACCHIATO 3.65
CAFÉ AU LAIT 3.65 ESPRESSO 3.30 DOUBLE ESPRESSO 4.20
ESPRESSO MACCHIATO 3.65

SPECIAL COFFEES

Made with 4 cl of distilled spirits

IRISH COFFEE	(Irish Whiskey)	7.95
ITALIAN COFFEE	(Amaretto)	7.95
SPANISH COFFEE	(Licor 43)	7.95
FRENCH COFFEE	(Grand Marnier)	7.95

TEA SELECTION

Earl Grey	3.50
Green Tea	3.50
Jasmine Tea	3.50
Rooibos	3.50
Chamomile	3.50
Forest Fruits	3.50
Fresh ginger	4.20
Fresh mint	4.20

FRESH JUICES

Fresh Orange Juice	5.00
Detox Green	7.95
Malibu Mango Collagen Lemonade	7.95
Na'Na' (Fresh Mint Lemonade)	6.50

DRINKS

DRAFT BEERS

SWINKELS	3.90
WEIHENSTEPHANER WEIZEN	5.50
LA TRAPPE WITTE TRAPPIST	5.50
UILTJE WISSELTAP	6.00

BOTTLED BEERS

La Trappe Dubbel	5.75	LeFort Tripel	5.80
La Trappe Tripel	5.80	Desperados	5.50
La Trappe Isid'or	5.80	Corona	5.50
La Trappe Quadrupel	6.95	Duvel	5.80
Cornet	5.50	La Chouffe Blond	5.80
Tripel Karmeliet	5.80	Liefmans Fruitesse	4.90

ALCOHOL-FREE BEERS (0.0%)

SWINKELS 0.0	4.00
RADLER 0.0	4.50
LA TRAPPE NILLIS	5.75
LA TRAPPE EPOS	5.75
BAVARIA WIT 0.0	4.50
BAVARIA IPA 0.0	4.50

SPIRITS

Rum (3.5 cl)

Bacardi Carta Blanca	5.50
Bacardi Lemon	5.50
Bacardi Carta Negra	8.50

Vodka (3.5 cl)

Grey Goose Vodka	7.00
Absolut Vanilia	5.50

Whisky & Bourbon (4 cl)

Jack Daniel's Old No. 7	6.50
Jack Daniel's Honey	6.50
The Famous Grouse	5.00

Tequila (4 cl)

Tequila Blanco	5.50
José Cuervo	6.00

DRINKS

LIQUEURS & DIGESTIFS(5 CL)

Licor 43	5.50	Bénédictine	5.50
Kahlúa	5.50	Drambuie	5.50
Baileys Irish Cream	5.50	Grand Marnier	5.50
Disaronno Amaretto	5.50	Passoã	5.50
Tia Maria	5.50	Sambuca	5.50
Cointreau	5.50	Jägermeister	5.50
Frangelico	5.50		

SPRITZ & APERITIVI

APEROL SPRITZ	8.00
LIMONCELLO SPRITZ	8.00

GIN & TONIC (4 CL)

HENDRICK'S GIN	10.50
BOMBAY SAPPHIRE	9.00
TANQUERAY LONDON DRY	8.50

APERITIFS & BITTERS (5 CL)

CAMPARI	5.50
LIMONCELLO	5.50

SIGNATURE COCKTAILS



CAIPIRINHA 12

CACHAÇA · LIME · CANE SUGAR
CRUSHED ICE



PORNSTAR MARTINI 12.5

VANILLA VODKA · PASSOA· PASSION FRUIT
LIME JUICE · VANILLA SYRUP · PROSECCO



KIR ROYALE 12

CRÈME DE CASSIS · CHAMPAGNE BRUT
BLACKCURRANT · SPARKLING WINE



MOJITO RASPBERRY 12.5

WHITE RUM · RASPBERRY PURÉE
FRESH MINT · LIME · CANE SUGAR
SPARKLING WATER



GREY GOOSE
FRENCH MARTINI 15

GREY GOOSE VODKA · PASSION FRUIT
LIQUEUR · RASPBERRY PURÉE
PINEAPPLE JUICE · VANILLA SYRUP
PROSECCO