



STARTERS

Bread with herb butter	5.5
Soup of the Day	6.5
Grated onion soup	7.5
Smoked salmon on toast	12.5
Smoked eel on toast	14.5
Herring on toast	5.5
Trio of fish on toast	21.5
Gamba's in garlic oil	12.5
Beef meatballs in spicy tomato sauce	11.5
Chicken satay	9.5
Carpaccio	14.5
Steak tartare	15.5
Green salad De Leeuw <i>(as a meal or starter)</i>	Big 13.5 Small 9.5
<i>Butter lettuce with goat cheese, bacon, cucumber, tomato, pine nuts and honey mustard dressing</i>	

MAIN COURSES

Horse tenderloin	23.5
Beef tenderloin	28.5
Tenderloin piri piri, horse of beef	23.5/28.5
Diced beef tenderloin in red wine sauce	26.5
Diced horse tenderloin in red wine sauce	24.5
Sirloin steak with bearnaise sauce	26.5
Calfsliver with bacon and onions	21.5
Spare ribs (sweet or spicy)	19.5
Chicken satay	16.5
Slice of salmon	23.5
Fried sole	Dayprice

VEGA

Vegetable lasagna	19.5
Green salad De Leeuw	13.5

ADDITIONAL

Stroganoff sauce	3.5
Gorgonzola sauce	3.5
Bearnaise sauce	3.5
Peper sauce	3
Fried onions	3
Mushrooms	3
French fries (small)	3.5
French fries (big)	5

FOR THE CUBS

Lion steak with fries	10
Chicken nuggets with fries	8
Fish fingers with fries	9

DESSERTS

Chocolate mousse	7
Crème brûlée	8
Tiramisu	8.5
Vanilla ice cream with chocolate sauce	7
Vanilla ice cream with cherries	7
Vanilla ice cream with advocaat, a Dutch liquer	7
Grand dessert (2 persons)	20

COFFEE AND TEA

Coffee	3.2
Cappuccino	3.5
Espresso	3
Double espresso	4.5
Decaf coffee	3.2
Latte macchiato	3.5
Tea	2.75
Fresh mint tea	3.75
Irish Coffee	7.5
French Coffee	7.5
Spanish Coffee	7.5
Italian Coffee	7.5

*All dishes are served
with French fries and mixed salad*

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