



LEF & CO
LUNCH | DINER | BORREL

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Waar Lef & Smaak samen gaan



LEF & CO

LUNCH | DINER | BORREL





DEAR GUEST

**May I ask you to spend your time with us?
establishment LEF & CO to reflect on this place?
You are on historic ground
which has an exciting history.**

Harderwijk received on June 11, 1231 from the Duke of Gelre city rights. Harderwijk, located on the banks of the former Zuiderzee, is a strategic place because of overseas trade. A city also includes a city wall, which was built on the land side around 1300. Remnants of the city wall on the sea side are still visible in our cellars view. This dates from around 1330. If you have to make a short stop at the toilets in the basement below, you can still see this wall!

Duke Charles of Guelders had difficulty maintaining control over the city and ordered the construction of a shelter for the drost, his representative of power.

Construction of a real one started in 1539 forced castle. A part was built against the city, completely walled and a moat between the city and the forced castle. The area ran from the current town hall to the two bridges on our doorstep.

Your chair is on the spot where the forced castle once stood. A stronghold with casemates and towers, where the Duke fired guns at sea to attack the city defend enemy.

The forced castle was demolished in 1581, but it was still a large one parts have been preserved underground, witness the beautiful finds during the excavation.

In 2022, prior to and during the demolition of the building the predecessor of LEF & CO carried out an archaeological excavation. The remains of the forced castle, city wall, casemates and the Peelenpoort were exposed. The cesspool of the main building of the forced castle has also been discovered investigated. Now we know what luxury goods the residents owned and what they ate: meat, fish (haddock, whiting, cod, herring, eel, etc.) fruit (plum, berries, blackberries, grapes, etc.) and grains. It was good dining here!

So your chair is on historic ground, where the battle between the city and the lord was fought. But also in what fought against the sea. During the 80 Years War (1568-1648) the city managed to submit to Spanish authority struggle with the demolition of the forced castle as result.

I wish you a pleasant stay at LEF & CO.

Maarten Wispelwey
regional archaeologist

LUNCH

Lunch is served until 4:00 PM

COLD SERVED SANDWICHES

BEEF CARPACCIO 15.00

Sun-dried tomato | pine nuts | pesto | Old Amsterdam

ROAST BEEF 15.00

Egg salad | fried bacon | truffle mayonnaise

VITELLO TONATO 15.00

Thinly sliced veal | tuna mayonnaise | fried capers | marinated olives | roasted peppers

TUNA SALAD 14.00

Red onion | boiled egg

SMOKED SALMON 14.00

Dill cucumber salad | radish | arugula

HUMMUS 12.00

Roasted pepper | celeriac | zhug

Choice of: Italian bun, Waldkorn bun or gluten-free bread

WARM SERVED SANDWICHES

GRILLED LEF & CO STEAK 17.00

Tomato salsa | truffle mayonnaise | Parmesan cheese

FRIED SPICY CHICKEN THIGH 15.00

Stir-fried oriental vegetables | sesame mayonnaise

FRIED PRAWN TAILS 16.00

Piri piri garlic butter | served with bread

12 O'CLOCK 15.00

Tomato soup | croquette (also possible with vegetarian croquette) | mini bouncer | cheese sandwich | brown or white farmland bread

2 CROQUETTES FROM DE HEEREN

VAN LOOSDRECHT 12.00

Brown or white farmland bread | Zaanse mustard

2 VEGETABLE CROQUETTES

DE HEEREN VAN LOOSDRECHT 12.00

Brown or white farmland bread | Zaanse mustard

FRIED EGGS WITH SLICE OF BREAD 10.00

Brown or white farmland bread | Choice of: cheese, ham, bacon or roast beef (€1 per choice)

GOAT CHEESE FROM THE OVEN 12.00

Candied nuts | apple | balsamic syrup

Choice of: Italian bun, Waldkorn bun or gluten-free bread



WRAPS**CRISPY CHICKEN** 12.00

Fresh salad | bacon | cucumber |
chili mayonnaise

SMOKED MACKEREL 12.00

Salad | apple | pickle | lemon mayonnaise

GOAT CHEESE 12.00

Zucchini | walnut | apple | honey mustard sauce

BASTARD GRILL**LEF & CO SPECIAL BURGER** 21.00

Black Angus burger | lettuce | bacon |
caramelized onion | Old Amsterdam |
homemade truffle mayonnaise

LEF BURGER 21.00

Black Angus burger | lettuce | gorgonzola |
tomato sambal

LEF & CO BEYOND BURGER 19.00

Vegan burger | lettuce | caramelized onion |
fresh garlic | homemade truffle mayonnaise

MEAL SALADES**BEEF CARPACCIO** 18.00

Sun-dried tomato | pine nuts |
basil pesto | Old Amsterdam

SALADE HARDERWIJK 22.00

Smoked salmon | smoked mackerel | prawns |
cauliflower cream | sweet and sour cucumber |
Red onion

CAESAR SALADE 18.00

Crispy chicken | poached egg | bacon |
croutons | Parmesan cheese

GOAT CHEESE FROM THE OVEN 17.00

Beetroot | walnuts | honey mustard dressing

*The meal salads can be ordered for both
lunch and dinner and are served during
lunch with white or brown farmland bread*



Food allergy? Different types of allergens may be present in our products. Do you have a question about the composition of a product? Ask us. We like to help you!

DINER

STARTERS

BREADBOARD 8.00

Various spreads

TOMATO SOUP 8.00

Mascarpone basil cream

BEEF CARPACCIO 15.00

Pine nuts | sun-dried tomato | basil pesto | Old Amsterdam

STEAK TARTARE 17.00

Classic sour garnish | poached egg | truffle mayonnaise | steak tartare sauce

SMOKED DUCK BREAST 16.00

Red onion tarte tatin | syrup from aceto balsamic vinegar

VITELLO TONNATO 15.00

Thinly sliced veal | tuna mayonnaise | fried capers | olives | roasted parika

FRIED IN OIL

MUSHROOMS 10.00

Prepared with creamy Tuscan garlic butter | tomato crostini

TRIPTYCH OF SALMON 17.00

Sashimi salmon | rouleau salmon | salmon bonbon | basil syrup | salted lemon

PRAWN GRATIN 18.00

Garlic cream sauce | gratinated with cheese | tomato crostini

GOAT CHEESE CRÉME BRÛLÉE 16.00

Fried prawns | tomato tapenade | nut oil | Parma ham crisp

REED BEET TARTARE 13.00

Goat cheese | caramelized red onion | nuts

BURGERS

LEF & CO SPECIAL BURGER 21.00

Black Angus burger | lettuce | bacon | caramelized onion | Old Amsterdam | homemade truffle mayonnaise

LEF BURGER 21.00

Black Angus burger | lettuce | gorgonzola | tomato sambal

LEF & CO BEYOND BURGER 19.00

Vegan burger | lettuce | caramelized onion | fresh garlic | homemade truffle mayonnaise



MEAT**LAMSRUMP** 32.00

Cooked with a herb crust | Mediterranean potato gratin | thyme gravy | seasonal vegetables

LEF & CO STEAK 35.00

Flat iron of approx. 300 grams | fried onion rings | chimichurri | seasonal vegetables

SPARERIBS 25.00

Coleslaw | garlic sauce | sugared corn on the cob

STEAK BY THE THE BASTARD GRILL 30.00

4-season pepper sauce | roasted shallot | seasonal vegetables

CHICKEN SATAY FROM CHICKEN THIGH 21.00

Atjar | fried onion | satay sauce

SURF & TURF 32.00

Rose fried veal oyster | prawn skewer | roasted pepper gravy | seasonal vegetables | Mediterranean potato gratin

FISH**TIGER GAMBA'S** 26.00

Fried in garlic oil | spicy tomato salsa | seasonal vegetables

SEA BASS FILLET 24.00

White wine sauce | black garlic | sweet and sour red onion | pea cream | seasonal vegetables

SALMON FILLET 25.00

Lemondill butter | seasonal vegetables

VEGETARIAN**LEF & CO BEYOND BURGER** 19.00

Vegan burger | lettuce | caramelized onion | fresh garlic | homemade truffle mayonnaise (vegan)

GRILLED VEGETABLE SKEWER 19.00

Eggplant | zucchini | mushrooms | potato gratin | red pepper gravy | fried onion rings | oregano

We serve fries and mayonnaise with all our main courses

Fried Potatoes	4.00
Salad	4.00

Want to work at LEF & CO? We are looking for new colleagues for our restaurant in the service and kitchen, both part-time and full-time. Are you willing to work hard in our nice, small and friendly team? Inquire about the possibilities!

KIDS

CHILDREN'S DISHES

PANCAKE 7.00

Syrup or sugar

SMALL SPARERIB 10.00

Fries | Apple sauce

KIPNUGGETS 7.00

Fries | Apple sauce

FRIKANDEL 7.00

Fries | Apple sauce

CROQUETTE 7.00

Fries | Apple sauces

TOMATO SOUP 8.00



DESSERT

DESSERTS

DAME BLANCHE 9.00

3 scoops of vanilla ice cream | chocolate sauce | cream

PORNSTAR MARTINI 11.00

Passion fruit | vanilla vodka foam

MILLE FEUILLE OF WHITE AND DARK CHOCOLATE MOUSSE 10.00

Marinated red fruits | amaretto syrup | passion fruit ice cream

CRAZY BANANA SPLIT 10.00

Banana compote | chocolate ice cream | chocolate syrup

SORBET 10.00

3 types of sorbet ice cream | fresh fruit | raspberry syrup | cream

CHILDREN'S ICE CREAM 6.00

2 scoops of vanilla ice cream with whipped

COFFEE

SPECIAL COFFEE

Cafe Español 8.25

Coffee with Licor 43 and whipped cream

Cafe Contreau 8.25

Coffee with Cointreau and whipped cream

Cafe Famous 8.25

Coffee with Famous Grouse whisky and cream

Cafe Italian 8.25

Coffee with Amaretto and whipped cream

NON-ALCOHOLIC SPECIALTY COFFEE

Cafe Amore Amaretto 6.25

Coffee with almond syrup and whipped cream

Cafe Amore Vanilla 6.25

Coffee with vanilla syrup and whipped cream

Something to celebrate? Our brasserie offers many options. Private dining, birthday, wedding, meeting, baby shower, etc. Ask about the options!

Do you have something to celebrate? You can rent a room at Lef & Co. How nice is it to celebrate your party at one of the most beautiful locations on the beach boulevard of Harderwijk?

Whether it is a birthday, anniversary, wedding, company party, business meeting or a group dinner, you are very welcome at Lef & Co. We not only have the space, but we also provide snacks, drinks, lunch or dinner.

Our location is perfectly suitable for:

- Weddings
- Business meetings
- Company parties
- Birthdays
- Anniversary
- Group dinner
- Wedding location
- Meetings
- Courses
- Presentations

Do you want to surprise someone? Give him or her one gift voucher from Lef & Co. The ideal gift for one birthday, as a thank you or to put someone in the spotlight to put. The gift voucher can be spent on lunch, dinner or drinks in our restaurant or terrace. Available for any amount in our restaurant.



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