LEF&CO

LUNCH | DINER | BORREL

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Waar Lef & Smaak samen gaan





DEAR GUEST

May I ask you, during your time at our establishment, LEF & CO, to take a moment to reflect on this place? You are standing on historic ground, rich with a fascinating past.

On June 11, 1231, the Duke van Gelre granted Harderwijk city rights. Situated on the shores of the former Zuiderzee, Harderwijk was a strategic location for overseas trade. A city also required a city wall, which was constructed on the landward side around the year 1300. In our cellars, you can still see remains of the city wall on the seaside, dating back to around 1330. If you happen to visit the restrooms in the basement, take a moment to observe this historic wall!

Duke Karel van Gelre struggled to maintain control over the city and ordered the construction of a residence for the drost, his representative in power.

In 1539, work began on a real coercion castle (dwangburcht). A section was built adjacent to the city, fully enclosed by walls, with a moat separating the city from the fortress. This area stretched from the current town hall to the two bridges right outside in front of LEF & CO.

The very spot where your chair is placed once held this fortress—an imposing stronghold with casemates and towers, where the Duke positioned cannons toward the sea to defend the city against enemies.

In 1581, the fortress was demolished, but large sections remained preserved underground, as proven by remarkable archaeological discoveries.

In 2022, before and during the demolition of the predecessor of LEF & CO, an archaeological excavation was conducted. Remnants of the fortress, the city wall, casemates, and the Peelen Gate were unearthed. Additionally, the cesspit of the main building was discovered and examined, revealing insights into the luxurious goods the residents owned and what they ate: meat, fish (haddock, whiting, cod, herring, eel, etc.), fruit (plums, berries, blackberries, grapes, etc.), and grains. It was truly a place of fine dining!

So, your chair is placed on historic ground—a place where the struggle between the city and the ruler unfolded, and where battles against the sea were also fought. During the Eighty Years' War (1568–1648), the city managed to break free from Spanish rule, leading to the demolition of the fortress.

I wish you a pleasant stay at LEF & CO.

Maarten Wispelwey
Region Archaeologist

LUNCH

Lunch will be served until 16.00

COLD SANDWICHES

BEEF CARPACCIO 16.00
Sun-dried tomatoes | pine nuts | basil pesto | Old Amsterdam | *truffle mayonnaise +1.00*

CLUB SANDWICH 18.00
Focaccia | grilled chicken | bacon | tomato salsa | cucumber | mustard mayonnaise | fries

CLUB SANDWICH SALMON 19.00
Focaccia | smoked salmon | cream cheese | arugula | pickled cucumber | fries

TUNA SALAD 14.00
Pickled red onion | capers | egg

FISH TRIO 18.00
Salmon | smoked eel | tuna salad | pickled red onion | pickled cucumber

SMOKED EEL 19.00
Brioche bun | apple | cream of black truffle

DRY AGED BEETROOT 17.00
Goat's cheese | mango hummus | nut oil | candied nuts

WARM SANDWICHES

GRILLED LEF & CO STEAK 19.00
Tomato salsa | truffle mayonnaise | Permasan cheese

ASIAN CHICKEN TERIYAKI 16.00
Marinated chicken fillet | sweet soy sauce | pickled cucumber | pickled onion | kewpie mayonnaise

CRISPY CHICKEN WRAP 13.00
Fresh salad | bacon | pickled cucumber | honey-mustard

2 DE HEEREN VAN LOOSDRECHT BEEF CROQUETTES 13.00
French mustard | mayonnaise

2 DE HEEREN VAN LOOSDRECHT VEGETABLE CROQUETTES 13.00
French mustard | mayonnaise

FRIED EGGS (3 EGGS) 11.00
Choice of: cheese, ham or bacon (+1.00 per option)

BAKED GOAT CHEESE 14.00
Warm goat cheese | apple | tomato salsa | nut dressing | beetroot | crispy parma ham

Choice of farmhouse, corn, or gluten-free bread

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12 O'CLOCK

12 O'CLOCK 16.00
Tomato soup | beef croquette of vegetable croquette | mini fried eggs | cheese sandwich

12 O'CLOCK FISH 18.00
Tomato soup | shrimp croquette | mini fried eggs | salmon sandwich

BURGERS

LEF & CO SPECIAL BURGER 23.00
Black Angus beef burger | lettuce | bacon | caramelized onion | Old Amsterdam cheese | truffle mayonnaise | fries

LEF BURGER 21.00
Crispy chicken burger | brioche bun | little gem | pickled gherkin | cheddar | chili mayonnaise | fries

LEF & CO BEYOND BURGER 21.00
Vegan burger | lettuce | caramelized onion | truffle mayonnaise | fries

SALADS

BEEF CARPACCIO SALAD 19.00
Sun-dried tomato | pine nuts | basil pesto | Old Amsterdam cheese | *truffle mayonnaise +1.00*

FISH TRIO SALAD 20.00
Smoked salmon | smoked eel | tuna salad | pickled cucumber | honey-mustard

BEEF TATAKI SALAD 22.00
Pickled red onion | pickled cucumer | fried garlic | crispy seaweed | kewpie mayonnaise | teriyaki sauce

BAKED GOAT CHEESE SALAD 19.00
Warm goat's cheese | marinated cherry tomatoes | apple | beetroot | nut dressing | crispy parma ham

Fries with mayonnaise	4.00
Sweet potato fries with truffle mayonnaise	6.50

Desserts from our menu are available during lunch upon request.



Food allergies? Our dishes may contain various allergens. If you have any questions about the ingredients or composition of a dish, please ask our staff – we'll be happy to help!

DINNER

STARTERS

BREAD PLATTER 8.00
Artisan bread with assorted spreads

TOMATO SOUP 8.00
Mascarpone and basil cream

ONION SOUP 11.00
Crispy cheese wafer

BEEF CARPACCIO 15.00
Sun-dried tomato | pine nuts | basil pesto |
Old Amsterdam cheese | *truffle mayonnaise +1.00*

STEAK TARTARE 17.00
Pickles | truffle mayonnaise | grated egg yolk |
Parmesan crips

GOAT'S CHEESE CRÈME BRÛLÉE 16.00
Prawn tails | dried raw ham | nut oil | tomato salsa

TOMATO BRIOCHE 13.00
Tomato steak tartare | pine nuts | onion | Parmesan crisp |
truffle mayonnaise

SALMON TARTARE 18.00
Purple cauliflower | black sesame seeds | wasabi mayonnaise |
squid ink coral tuile

BRIOCHE WITH SMOKED EEL 19.00
Apple | little gem | black truffle cream

PULLED MUSHROOM 13.00
Chestnut mushrooms | piri piri butter | warm baked bread

SCALLOP 19.00
Grilled celeriac | orange beurre blanc | cured ham crumble |
herb oil | orange syrup

DRY AGED BEETROOT 14.00
Mango hummus | goat's cheese | candied nuts | nut oil

SHARING PLATTER 17.00 p.p.
A selection of starters chosen by our chef (available for a mini-
mum of 2 persons)

BURGERS

LEF & CO SPECIAL BURGER 23.00
Black Angus beef burger | lettuce | bacon |
caramelized onion | Old Amsterdam cheese |
truffle mayonnaise | fries

LEF BURGER 21.00
Crispy chicken burger | brioche bun | little gem |
pickled gherkin | cheddar | chili mayonnaise | fries

LEF & CO BEYOND BURGER 21.00
Vegan burger | lettuce | caramelized onion |
truffle mayonnaise | fries



MEAT

LEF & CO STEAK MADE ON THE BASTARD BBQ 37.00
Flat iron steak (approx. 300g) | fried onion rings |
chimichurri | seasonal vegetables

SLOW-COOKED VEAL SHOULDER 32.00
Wild mushroom jus | potato gratin | seasonal vegetables

SPARE RIBS 25.00
Coleslaw | caramelized corn on the cob | garlic sauce

BEEF STEAK MADE ON THE BASTARD BBQ 34.00
200g. | creamy truffle jus | potato gratin |
seasonal vegetables

CHICKEN SATAY 23.00
Atjar | fried onion | peanut satay sauce

DRY AGED RIBEYE 39.00
Café de Paris butter | roasted tomato | potato gratin |
seasonal vegetables

DUCK BREAST 31.00
Grilled orange | cauliflower | grilled tenderstem broccoli |
teriyaki mayonnaise | ponzu sauce

FISH

GRILLED TUNA STEAK 29.00
Asian-inspired ginger, lime and sesame vinaigrette |
seasonal vegetables

HALIBUT 33.00
Wrapped in cured ham | stuffed with prawn mousse
| confit cherry tomatoes | orange beurre blanc

SALMON FILLET 29.00
Pan-seared, skin-on | light white wine sauce |
trio of coloured sea pearls | seasonal vegetables

VEGETARIAN

LEF & CO BEYOND BURGER 21.00
Vegan burger | lettuce | crispy onion rings |
truffle mayonnaise | fried onion

TRUFFLE RAVIOLI 21.00
Wild mushroom and truffle sauce | rocket |
Parmesan cheese | confit mushrooms

BAKED CAMEMBERT 23.00
Sweet potato | honey and thyme dressing | figs

All our main courses are served with fries and mayonnaise.
Meal salads are available for both lunch and dinner.

Fried potatoes	5.00
Salad	4.00
Sweet potato fries with truffle mayonnaise	6.50

KIDS

KIDS MEALS

FANTASY SKEWER 10.00
Various types of fried snacks | fries | apple sauce

DUTCH POFFERTJES 8.00
Syrup or powdered sugar

SMALL SPARE RIB 12.50
Fries | apple sauce

CHICKEN NUGGETS 8.00
Fries | apple sauce

CROQUETTE 8.00
Fries | apple sauce

FRIKANDEL 8.00
Fries | apple sauce



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DESSERT

DESSERTS

DAME BLANCHE 9.00
Vanilla ice cream | chocolate sauce | whipped cream

COOKIE DOUGH 10.00
Freshly baked cookie dough | chocolate chunks | macadamia nuts | vanilla ice cream

POACHED PEAR 11.00
Creamy tonka bean crème | pecan crumble | salted caramel sauce | pecan caramel ice cream

TIRAMISU 11.00
Classic tiramisu | amaretto syrup

MONCHOU TRIFLE 12.00
Vanilla cream | amarena cherries | bastogne biscuit crumble

KIDS ICE CREAM 7.00
2 scoops of vanilla ice cream | poppin candy | whipped cream

DESSERT TO SHARE 13.00 p.p.
A selection of desserts chosen by our chef
Available for a minimum of 2 people

FRIANDISES 6.00 p.p.
Assorted chocolates

DESSERT WINE 8.00
Nittnaus Beerenauslese

COFFEE

SPECIAL COFFEE

Cafe Español 8.50
Coffee with Licor 43 and whipped cream

Cafe Cointreau 8.50
Coffee with Cointreau and whipped cream

Cafe Famous 8.50
Coffee with Famous Grouse whisky and whipped cream

Cafe Italian 8.50
Coffee with Amaretto and whipped cream

NON-ALCOHOLIC SPECIAL COFFEE

Cafe Amore Amaretto 6.50
Coffee with almond syrup and whipped cream

Cafe Amore Vanilla 6.50
Coffee with vanilla syrup and whipped cream

Do you have something to celebrate? At LEF & CO it is possible to rent our venue. How wonderful is it to celebrate your partyor event at one of the most beautiful locations on the beachfront boulevard of Harderwijk? Whether it's a birthday, anniversary,wedding, company party, business meeting, or group dinner, youare warmly welcome at LEF & CO. We not only provide the space but also offer catering services for snacks, drinks, lunch, or dinner.

Our location is perfectly suited for:

- Weddings
- Business meetings
- Company parties
- Birthdays
- Anniversaries
- Group dinners
- Ceremonies
- Meetings
- Courses
- Presentations

Want to surprise someone? Give them a gift card from LEF & CO. The perfect gift for a birthday, as a thank you, or to brighten someone's day. The gift card can be used for lunch, dinner, or drinks at our restaurant or terrace. Available in any amount at our restaurant.



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