

🌱 = Vegetarian

MENU REVUE

STARTERS

Tuna Tartar | Lime & Ginger Vinaigrette | Miso Cream

Wine Suggestion: Weingut Gerd Stepp, Riesling - 6,00

🌱 Bruschetta | Seasonal Confited Vegetables | Ricotta

Wine Suggestion: Rotari cuvée 28 Brut Rosé - 8,00

Beef Carpaccio | Truffle | Cream Cheese

Wine Suggestion: Sauvignier Muscaris - 5,30

MAIN COURSES

🌱 Ravioli Green Asparagus

Beurre Noisette | Pine Nuts | Ricotta

Wine Suggestion: Bulle Gruner Veltliner - 6,00

Sea Bass

Seasonal Vegetables | Cava Sauce *

Wine Suggestion: Domaine De Collombette, Chardonnay - 5,50

Ribeye Steak

Chimichurri | Potato Puree with Caramelised Onions - +3,00 *

Wine Suggestion: Ribera Del Duero Montecastro - 8,00

* Main Courses are served with
fresh French fries and salad

DESSERTS

🌱 Dessert Revue

Wine Suggestion: Château de Calce - Rivesaltes hors d'age - 7,80

🌱 Cheese Platter

3 types of Cheese | Port Wine Syrup +5,00

Wine Suggestion: Port LBV - 7,50

€ 41,50



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BRASSERIE

REVUE

MENU



LUNCH

From 11:30 till 17:00

RUSTIC BREAD

Smoked Salmon Dill Cream Poached Egg	14,50
Beef Carpaccio Truffel Cream Parmesan	13,50
🍴 Veggie Ricotta Cream Pumpkin Seeds	10,50

CLASSICS

🍴 Pomodori Soup	7,90
Soup of the Day	8,90
Grilled Sandwich Sourdough Ham & Cheese Ketchup	10,90
Veal Croquettes Brioche Homemade Mustard	15,50
Shrimp Croquettes Brioche Lime Cream	16,50
🍴 Omelet Seasonal Vegetables Gouda Cheese	12,50
Fried Eggs Ham & Cheese Sourdough	12,50

Caesar Salad Chicken Bacon Egg	16,50
Salade Niçoise Tuna Olives	17,50
Flammkuchen Salmon Onions Crème Fraîche	12,50
Flammkuchen Bacon Onions Crème Fraîche	12,00

Ribeye Steak Chimichurri Roasted Potatoes Fresh Salad	26,50
Revue Burger Black Angus Bacon & Cheese Revue Sauce Grilled Baby Potatoes	18,50

🍴 Ravioli Green Asparagus Beurre Noisette Pine Nuts Ricotta	20,50
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PASTRY

🍴 Pie of Limburg Supplement Whipped Cream +0,70 <i>Ask our staff for the different flavors.</i>	4,90
🍴 Brussels Waffle Chocolate Sauce Whipped Cream	8,50

Do you have an allergy?

Report it to our staff and we will be happy to look at the possibilities for you.

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DINNER

From 17:00

STARTERS

Soup of the Day	9,00
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🍴 Bruschetta Seasonal Confited Vegetables Ricotta <i>Wine Suggestion: Rotari cuvée 28 Brut Rosé</i>	11,50 8,00
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Tuna Tartar Lime & Ginger Vinaigrette Miso Cream <i>Wine Suggestion: Weingut Gerd Stepp, Riesling</i>	14,50 6,00
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Beef Carpaccio Truffle Cream Cheese Egg Yolk Sauce <i>Wine Suggestion: Souvignier Muscaris</i>	15,50 5,30
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MAIN DISHES

Revue Burger Black Angus Bacon & Cheese Revue Sauce * <i>Wine Suggestion: Weingut Gerd Stepp, Pinot Noir</i>	18,50 6,60
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🍴 Ravioli Green Asparagus Beurre Noisette Pine Nuts Ricotta <i>Wine Suggestion: Bulle Gruner Veltliner</i>	19,50 6,00
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Sea Bass Seasonal Vegetables Cava Sauce * <i>Wine Suggestion: Domaine De Collombette, Chardonnay</i>	23,50 5,50
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Calf Cheeks Risotto with Parmesan Jus de Veau * <i>Wine Suggestion: Salento Negromaro</i>	24,50 6,30
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Ribeye Steak Chimichurri	26,50
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Potato Puree with Caramelised Onions * <i>Wine Suggestion: Ribera Del Duero Montecastro</i>	8,00
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* These dishes are served with fresh French fries and salad

DESSERTS

🍴 Brussels Waffle Chocolate Sauce Whipped Cream <i>Wine Suggestion: Château De Calme - Rivesaltes hors d'age</i>	9,00 7,80
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🍴 Dessert Revue Seasonal Fruit Crumble Ice Cream <i>Wine Suggestion: Château de Calce - Rivesaltes hors d'age</i>	8,50 7,80
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🍴 Chocolate Lava Cake Whipped Cream <i>Wine Suggestion: Château de Calce - Rivesaltes hors d'age</i>	8,50 7,80
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🍴 Cheese Platter 3 Types of Cheeses Port Wine Syrup <i>Wine Suggestion: Port LBV</i>	15,50 7,50
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BREAKFAST

From 08:00 Till 11:00

Classic Breakfast	17,90
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Croissant Mini Bread Pain au Chocolate Ham & Cheese Yoghurt Fresh Fruit Granola Fresh Orange Juice Eggs by Choice 2 Coffee or Tea	
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Bubbles Breakfast	24,00
Classic Breakfast Cava	

🍴 French Breakfast	8,00
Croissant Pain au Chocolate Confiture Butter Brie	

🍴 Home Made Granola Bowl	9,90
Yogurt Fresh Fruit Nuts Maple Syrup	

Fried Eggs Ham & Cheese	11,90
Sourdough	

APPETIZERS

From 14:00

Appetizer Plate Revue	18,00
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Beef "Bitterballen" Mustard	9,50
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Lobster Croquettes Lime Cream	11,50
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Marinated Pork Belly Skewers	9,90
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🍴 Vegetarian Croquettes Mayonaise	9,00
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🍴 Reypenaer Cheese Mustard	7,90
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🍴 Home Marinated Olives	5,50
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🍴 Sourdough Bread 3 Kind of Dips	8,50
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🍴 Cheese Platter 3 Types of Cheeses Port Wine Syrup	15,50
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