

🌱 = Vegetarian

MENU REVUE

STARTERS

Steak Tartar | Millefeuille | Portsyrup

Wine Suggestion: Pays d'Hérault 2022 Pinot Noir Premium - 7,10

Marinated Redfish | Avocado Crème | Wakame

Wine Suggestion: La Collombette Chardonnay - 5,90

🌱 Melanzane Alla Parmigiana

Wine Suggestion: Salento Negroamaro - 6,80

MAIN COURSES

Boeuf Bourguignon | Fries

Wine Suggestion: Salento Negroamaro - 6,80

Ribeye Steak | Seasonal Vegetables |

Sweet Potato Crème | Cognac Sauce

Wine Suggestion: IGT Salento Rosso 2021 Marmorelle Negroamaro - 6,80

Sea Bass | Seasonal Vegetables |

Beurre Blanc Black Garlic Sauce

Wine Suggestion: Blanco Nieva, Verdejo - 6,00

🌱 Ravioli Forrest Mushrooms | Walnut Butter | Salted Ricotta

Wine Suggestion: IGT Salento Rosso 2021 Marmorelle Negroamaro - 6,80

Revue Burger | Black Agnus | Bacon & Cheese |

Revue Sauce | Fries

Beer Selection: Loup Noir - 5,50

Supplement | Fries +3,00 | Salad +3,50

DESSERTS

🌱 Dessert Revue

🌱 Cheese Platter | 3 Types of Cheese | Port Wine Syrup +5,00

Wine Suggestion: Port LBV - 7,50

€ 43,00



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Letheatrehotel

Letheatre.revue



BRASSERIE

REVUE

MENU



LUNCH

From 11:30 till 17:00

SANDWICHES

Smoked Salmon Hollandaise Sauce Poached Egg	15,00
Beef Carpaccio Truffle Cream Parmesan	14,00
🍴 Vegetarian Ricotta Crème Pumpkinseeds	11,50

CLASSICS

🍴 Pomodori Soup	8,50
Soup of the Day	9,50
Grilled Sandwich Sourdough Ham & Cheese Ketchup	11,50
Veal Croquettes Brioche Homemade Mustard	15,50
Shrimp Croquettes Brioche Lime Cream	18,50
🍴 Omelet Sourdough Seasonal Vegetables Gouda Cheese	13,50
Fried Eggs Ham & Cheese Sourdough	13,50
Caesar Salad Chicken Bacon Egg Anchovy	17,50
Salade Niçoise Tuna Olives Anchovy	18,50
Flammkuchen Salmon Onions Crème Fraîche	13,50
Flammkuchen Bacon Onions Crème Fraîche	13,00
🍴 Flammkuchen Vegetarian Seasonal Vegetables Crème Fraîche	11,50
Ribeye Steak Seasonal Vegetables Cognac Sauce Roasted Potatoes	26,50
Revue Burger Black Angus Bacon & Cheese Revue Sauce Grilled Baby Potatoes	19,50
🍴 Ravioli Forrest Mushrooms Walnut Butter Salted Ricotta	21,50

PASTRY

🍴 Pie of Limburg Supplement Whipped Cream +0,80 <i>Ask our staff for the different flavors.</i>	5,00
🍴 Liege Waffle Chocolate Sauce Whipped Cream	9,00
🍴 Apfelstrüdel Vanilla Sauce Whipped Cream	7,50

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	9,50
Steak Tartar Millefeuille Portsyrup <i>Wine Suggestion: Pays d'Hérault 2022 Pinot Noir Premium</i>	15,70 7,10

Marinated Redfish Avocado Crème Wakame <i>Wine Suggestion: La Collombette Chardonnay</i>	14,50 5,90
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🍴 Melanzane Alla Parmigiana <i>Wine Suggestion: Salento Negroamaro</i>	11,50 6,80
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MAIN DISHES

Revue Burger Black Agnus Bacon & Cheese Revue Sauce Fries <i>Beer Suggestion: Loup Noir</i>	19,50 5,50
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🍴 Ravioli Forrest Mushrooms Walnut Butter Salted Ricotta <i>Wine Suggestion: IGT Salento Rosso 2021 Marmorelle Negroamaro</i>	21,50 6,80
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Sea Bass Seasonal Green Vegetables Beurre Blanc Black Garlic Sauce <i>Wine Suggestion: Blanco Nieva, Verdejo</i>	24,50 6,00
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Boeuf Bourguignon Fries <i>Wine Suggestion: Salento Negroamaro</i>	21,50 6,80
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Ribeye Steak Seasonal Vegetables Cognac Sauce Sweet Potato Crème <i>Wine Suggestion: IGT Salento Rosso 2021 Marmorelle Negroamaro</i>	26,50 6,80
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Supplement | Fries +3,00 | Salad +3,50

DESSERTS

🍴 Liege Waffle Chocolate Sauce Whipped Cream	9,00
🍴 Dessert Revue	8,50
🍴 Chocolate Lava Cake Whipped Cream	8,50
🍴 Cheese Platter 3 Types of Cheeses Port Wine Syrup <i>Wine Suggestion: Port LBV</i>	15,50 7,50

BREAKFAST

From 08:00 Till 11:00

Classic Breakfast	18,00
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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

Bubbles Breakfast	24,00
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Classic Breakfast | Cava

🍴 French Breakfast	8,00
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Croissant | Pain au Chocolate | Confiture | Butter | Brie | Coffee or Tea

🍴 Homemade Granola Bowl	9,90
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Yogurt | Fresh Fruit | Nuts | Maple Syrup

Fried Eggs Ham & Cheese	13,50
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Sourdough

Pancakes	9,00
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Fruits | Ricotta | Maple Syrup

Salmon Bagel	13,50
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Cream Cheese | Cucumber | Fried Egg

APPETIZERS

From 12:00

Appetizer Plate Revue	18,00
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Appetizer Plate Petite	13,50
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Beef "Bitterballen" Mustard	9,50
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Cheese Sticks Chili Sauce	9,80
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🍴 Marinated Pork Belly Skewers	10,00
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🍴 Reypenaer Cheese Mustard	8,00
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🍴 Home Marinated Olives	5,50
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🍴 Sourdough 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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Crispy Shrimps Sweet Chili Sauce	13,00
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Mini Burgers Assortment of 3 Burgers	15,00
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🍴 Nachos Guacamole Cheddar Cheese Ground Beef	9,50
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