

WINES

SPARKLING

- PONTE VILLONI PROSECCO EXTRA DRY Veneto, Italy - soft bubble, citrus, light mineral taste, round finish 5 / 26,25
- AMADOR CAVA BRUT Penedès, Spain - fresh and fruity, aromas of citrus and green apple 32
- BRUNO MICHEL CHAMPAGNE Champagne, France - biological champagne from the chardonnay grape, peach, almond 55

WHITE

- EL PASO VERDEJO Castilla- La Mancha, Spain - aromas of peach, citrus and pineapple, dry and fruity finish 4 / 21
- VILLA BLANCHE CHARDONNAY Languedoc-Roussillon, France - passionfruit, pineapple, soft and creamy finish 5 / 26,25
- HANS GREYL SAUVIGNON BLANC Marlborough, New Zealand - fresh and drifting, yellow fruit, soft and fresh finish 5,8 / 31
- RICCARDO COTARELLA PINOT GRIGIO Trentino, Italy - herbaceous, light flavours of pear, full and round finish 6,10 / 32
- DOMAINE DE LA BAUME VIOGNIER "ELISABETH" Languedoc-Roussillon, France - round and soft flavour 34
- PHILIPPE MICHEL RIESLING Alsace, France - citrus and exotic fruits, fresh and fruity 36
- DANIEL RION CHARDONNAY Burgundy, France - buttery, round, minerals, light flavours of wood 38

ROSÉ

- CINQ GRENACHE Languedoc-Roussillon, France - fresh fruit, round finish 4 / 21
- ULTIMATE PROVENCE CINSAULT SYRAH Provence, France - light, flavours of strawberry, raspberry and lemon 35

RED

- PIERRE HENRI MERLOT Languedoc-Roussillon, France - cherry, currant, rich flavour, round finish 4 / 21
- VILLARINI NERO D'AVOLA Sicily, Italy - biological, soft flavour, herbaceous, black fruits, plums, sage 5 / 26,25
- MONTE REAL CRIANZA TEMPRANILLO Rioja, Spain - 18 months on American oak, herbaceous, ripe red fruit 6,10 / 32
- BISCARDO VALPOLICELLA RIPASSO Veneto, Italy - 12 months on oak, plums, chocolate, long finish 34
- SALENTEIN BARREL SELECTION MALBEC Mendoza, Argentina - ripe plums, cacao, vanilla, soft tannins 36
- DANIEL RION PINOT NOIR Burgundy, France - berries, light flavours of wood, round finish 38
- POMEROL CHATEAU LA ROSE DE MONTVIEL Bordeaux, France - second wine of this chateau, dark fruit, leather 55

DESSERT

- CAZES RIVESALTES AMBRE Languedoc-Roussillon, France - hazelnut, walnut, raisins and dates, round finish 7 / 36
- PEDRO XIMÉNEZ COSECHA SHERRY Montilla, Spain - smooth, nectar of ripe and dried fruits, smooth in the mouth 7 / 36

DINNER

LET'S MEAT SUNDAY 19,50 P.P.
EVERY WEEK SUNDAY ROAST / CÔTE DE BOEUF TO SHARE
MAKE YOUR RESERVATIONS AT WWW.LELY-AMSTERDAM.NL

STARTER

- 🏠 SOUP OF THE DAY served with bread 6,5
- STEAK TARTARE pickled vegetables / piccalilly / crispy potato 10
- CEVICHE cured in tigermilk / pineapple / cilantro / red onion 11
- POTATO MOUSSELINE 63-degree egg / foam of mushroom / crispy potato 10
- WATERMELON AND TOMATO elderflower / basil / orange / crumble of tomato 10
- 🏠 GOAT CHEESE SALAD granny smith / crispy bacon / chives / croutons / LELY salad dressing 9

MAIN

- SOUS VIDE CHICKEN crème of peas / roasted corn / jus de veau 18,5
- FISH OF THE DAY leek / foam of soy / herring caviar / watercress 19,5
- 🏠 RAVIOLI roasted bell pepper / foam of tom kha / cashew 17
- STEAK TARTARE (large) pickled vegetables / piccalilly / crispy potato 16
- 🏠 BEEF BURGER pickled vegetables / onion relish / lettuce / cheese / bacon / LELY mayo / fries 15,5
- 🏠 VEGGIE BURGER made of lentils and chickpeas / pickled vegetables / onion relish / lettuce / LELY mayo / fries 14,5
- 🏠 GOAT CHEESE SALAD (large) granny smith / crispy bacon / chives / croutons / LELY salad dressing 13,5

SIDES

- FRESH FRIES LELY mayo 4,5
- BREAD sweet potato aioli 4,5

#LELYATHOME TAKE AWAY
ORDER AT WWW.LELY-AMSTERDAM.NL 🏠

DESSERT

- BURNED BANANA chocolate mousse / coconut ice cream / gel of lime 7,5
- FRENCH TOAST WITH STRAWBERRY whipped cream / almond / strawberry meringue 6,5
- COMTÉ FROM KEF comté cheese / sweet tomatoes 8
- COUNTRY COFFEE spirit / coffee / whipped cream 7,5