TOOS

RESTAURANT

LUNCHMENU



TIPS & ALLERGENS

Please inform your server of any allergies at all times so that our kitchen can take them into account when preparing your meal.

VEGETARIAN OPTION AVAILABLE

VEGETARIAN

VALK CLASSIC

TOOS' FAVORITES

VEGAN VEGAN

VEGAN OPTION AVAILABLE

GLUTEN

EGGS

LUPIN

LACTOSE

MUSTARD

NUTS

PEANUTS

CRUSTACEANS

CELERY

SESAME SEEDS

SOY

FISH

MOLLUCS

SULPHITES

GELATIN

TOOS
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ABOUT RESTAURANT TOOS



Welcome to Restaurant TOOS. My name is Tessa van der Valk, a fourth-generation member of the Van der Valk family and granddaughter of Gerrit and Toos van der Valk. I am proud to manage Van der Valk Hotel Hoorn, and together with our dedicated team, we strive to make a difference every day.

Our à la carte restaurant, Restaurant TOOS, is named after and inspired by my grandmother, Toos van der Valk. Through this restaurant, we aim to share her hospitality, warm family spirit, and love for gastronomy with our guests. Gathering together to enjoy delicious food and drinks in a warm and homely atmosphere has always been important to our family. These family values formed the foundation of her success and, after more than 150 years, continue to be at the heart of our family business today. Mrs. Toos van der Valk, surrounded by a large and loving family, her 38 grandchildren and 48 great-grandchildren, hopes that the strong family bonds and the values of learning from one another will continue to be passed on to future generations. She believes that these family values, which are so important to our family business, will remain the foundation of its success for many years to come. She has every confidence in this, as every new Van der Valk generation grows up with these values from an early age.

As a family, we also believe in the importance of supporting local businesses. By sourcing locally, we invest directly in the growth and well-being of our community. It also contributes to sustainability, as locally sourced products travel shorter distances. Furthermore, local partnerships allow us to offer unique, artisanal products. These local ingredients can be found throughout our menu and are reflected in many of our dishes. Handwritten by Mrs. Toos van der Valk herself, this menu reflects her personal preferences. Under Toos' Favorites, you will find her own wine, Toos Rosé, as well as a selection of her favorite dishes.

We wish you a wonderful time together, enjoying delicious food and drinks at Restaurant TOOS. May it become a warm and cherished memory.

With warm hospitality,

Tessa van der Valk, General Manager

and all employees of Van der Valk Hotel Hoorn.

TOOS
RESTAURANT

TOOS FAVORITES ♥

Aperitif

Toos Rosé 7
Delight your senses with Toos Rosé, an enchanting wine from the renowned wine region of Provence. This exceptional rosé is made from fresh grapes that are harvested during the cool hours of the night and pressed immediately. This careful process results in a wonderfully fresh and fruity flavour.

Starter

Crayfish in cocktail sauce 15.75
With red onion, herring caviar, mixed salad, cherry tomatoes and cress

Main Course

Irish flat iron steak (200 gr) 33.5
Tender Irish flat iron steak, grilled to perfection and served with aromatic chimichurri sauce, lightly pickled red onion and finished with a pinch of sea salt

Dessert

Chocolate lava cake 12.5
Served with vanilla ice cream and mixed berry compote

SOUPS

Thai pumpkin soup 8.5
With spring onion and naan bread

Tomato soup VEGAN* 8.5
With meatballs, crème fraîche and toast with herb cream cheese

French onion soup 8.5
Topped with a crouton and gratinated cheese

TOASTIES

Grilled Caprese sandwich 8.5
With mozzarella and tomato on focaccia

Grilled cheese sandwich with roasted chicken 9.5
With roasted chicken breast, jalapeños, bacon and cheese

Grilled cheese sandwich 8.5
With ham and/or cheese

TOOS RESTAURANT

SANDWICHES

Choose white or multigrain bread (gluten-free option available)

Club sandwich 16
On toasted sandwich bread with crispy bacon, chicken breast, tomato, lettuce and egg

Smoked salmon club sandwich 16
Served on toasted sandwich bread with tomato, lettuce, capers, egg and wasabi mayonnaise

Carpaccio sandwich 18
With arugula, pine nuts, sun-dried tomatoes, Parmesan cheese and truffle mayonnaise

Van der Valk croquettes * 12.5
Served on bread with mustard
Choice of beef or vegetarian croquettes

Van der Valk shrimp croquettes 15.5
On bread, served with cocktail sauce

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SPECIALS

Dutch lunch trio 17.5
Carpaccio sandwich,
a beef or shrimp croquette sandwich
and fresh tomato soup VEGAN*

OR

Cheese sandwich,
a vegetarian croquette sandwich
and fresh tomato soup VEGAN*

Chicken tender wrap 16.5
With crispy bacon, avocado, tomato, lettuce, sriracha mayonnaise and vegetable chips

Falafel wrap 15.5
With tomato and tzatziki

Philly cheesesteak 17.5
On brioche, with cheddar and pickled red onion

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SALADS

Quinoa salad VEGAN — 19.5
With edamame beans, avocado and pomegranate seeds

Carpaccio salad — 19.5
With truffle mayonnaise, marinated tomatoes, cucumber, pine nuts and a citrus dressing

Beetroot salad — 19
With goat's cheese cream and candied walnuts

Caesar salad — 19.5
With pan-fried chicken thigh, bacon, tomato, cucumber, Parmesan cheese and croutons

EGGS

Choose white or multigrain bread (gluten-free option available)

Omelettes* — 13.5
Plain, served with toast
Ham +1
Cheese +1
Avocado +2
Bacon +1
Mushrooms +1
Smoked salmon +3
Farmer's omelette +1

Fried eggs on bread* — 12.5
Plain
Ham +1
Cheese +1
Avocado +2
Bacon +1
Beef carpaccio +4.5
Roast beef +3
Smoked salmon +3

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HOT DISHES

**Served with vegetable purée, potato gratin and seasonal vegetables*

Black Angus burger 25.5
Served on a brioche bun with tomato, little gem lettuce and red onion compote
Add cheese +1 | Add bacon +1

Chicken satay 24.5
Served with atjar, prawn crackers, rice, crispy fried onions and satay sauce

***Schnitzel natural** 22.5
Served with lemon and a sauce of your choice

***Schnitzel Hoorn** 26.5
With sautéed mushrooms, bacon, onion, cheese and a sauce of your choice

Salmon fillet 28.5
With salsa verde, artichoke and potato gratin

Vegan burger VEGAN gluten-free option available 24.5
Served on a brioche bun with tomato salsa, little gem lettuce, red onion compote and guacamole

For dishes marked with an asterisk, you may choose one of the following sauces:

pepper sauce *white wine sauce* *Stroganoff sauce*
mushroom sauce *Hollandaise sauce*

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DESSERTS

Chocolate lava cake 12.5
With vanilla ice cream and mixed berry compote

Eton mess 12.5
With meringue and cranberries

Toos Sorbet VEGAN* 11
With marinated fruit, a selection of sorbets and vegan whipped cream

TOOS RESTAURANT



ENJOY TOOS ROSÉ AT HOME TOO!

Côtes de Provence 2025

LIGHT. FRESH. SUMMERY.

Liefs Toos

Order yours via:
www.toos.nu

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