TOOS

RESTAURANT

DINNER MENU

TOOS

RESTAURANT

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 passion for gastronomy with our guests.
Gathering together to enjoy delicious food and drinks in a warm and welcoming 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.

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*
VEGAN OPTION AVAILABLE

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 and served with aromatic chimichurri sauce and pickled red onion, finished with a pinch of sea salt

Dessert

Chocolate lava cake 12.5

Served with vanilla ice cream and mixed berry compote

CHEF'S MENU

3-course chef's menu 49.5

4-course chef's menu 54.5

Please ask one of our team members for more information

APPETISERS

Warm bread 8.75
With herb butter, sun-dried tomato hummus and aioli

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

STARTERS

Salmon tataki 14.5
With sweet and sour red cabbage and smoked salmon salad

Gambas pil pil 16.5
Oven-baked, served with crispy focaccia and passion fruit dressing

Burrata 15.5
With red onion compote, Serrano ham and crispy focaccia

Vegan spring rolls VEGAN 13.5
With kimchi, glass noodles and sweet chilli mayonnaise

Smoked duck spring rolls 17
With kimchi, glass noodles and sweet chilli mayonnaise

Beef carpaccio 16.5
With arugula, pine nuts, sun-dried tomatoes, Parmesan cheese and truffle mayonnaise

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

MAIN COURSES

Meat 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

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

Chicken satay 20.5 / 24.5
Choice of 2 or 3 pieces;
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

Veluwe duck breast 29.75
With roasted Roseval potatoes and charred-thyme jus

Special

Steak on the Rock with tournedos 38.5
Served with three sauces, salad, French fries and garlic butter
Experience a culinary sensation with our Steak on the Rock! Served on a sizzling hot lava stone, heated to an impressive 400°C. You can cook your steak at the table exactly the way you like it.

Home dish 24
This term has been part of our hotel since the very beginning. Can't decide what to choose? Ask one of our team members about today's Home dish!

For dishes marked with an asterisk, you may choose one of the following sauces: pepper sauce, white wine sauce, Stroganoff sauce, mushroom sauce or Hollandaise sauce

Fish Dishes

Catch of the day 26
Our fish special changes daily!
Please ask one of our team members for more information

Salmon fillet 28.[5]
With salsa verde, artichoke and potato gratin

Cod 31.[5]
With Jerusalem artichoke-truffle sauce and mashed potatoes

Special

Tuna on the rock 35
With Asian coleslaw, sriracha mayonnaise, teriyaki sauce and soy sauce
Experience a unique culinary sensation with our Tuna on the Rock! Served on a sizzling hot lava stone, heated to an impressive 400°C, you can cook your tuna steak at the table exactly the way you like it.

Dover sole 26 / 31
Choice of 2 or 3 pieces;
With seasonal vegetables, beurre noisette, fried capers and lemon

Vegetarian & vegan

Tagliatelle 24.[5]
With creamy pumpkin sauce and sautéed wild mushrooms

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

Do you have any allergies?
Scan the QR code to view our allergen guide

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

SIDE DISHES

Seasonal vegetables — 4.5

French fries with Parmesan cheese and truffle mayonnaise — 6.5

Sweet potato fries — 4.5

Sautéed potatoes — 4.5

Rice — 4

Fries — 4.5

DESSERTS

Classic Dame Blanche 12
Served with warm chocolate sauce

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

Apple strudel 12.5
Vanilla ice cream and vanilla sauce

Date cake 12.5
With sticky toffee sauce and vanilla ice cream

Eton mess 12.5
With meringue and cranberries

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

Cheese board 15
Served with fig bread, orange marmalade and fresh pear

ENJOY TOOS ROSÉ AT HOME TOO!

Côtes de Provence 2025

LIGHT. FRESH. SUMMERY.



Liefs Toos

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