TOOS

RESTAURANT

CHEF'S MENU

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Dear Guest,

Today, you can enjoy a three-course menu, carefully composed by our chef. If you would like to upgrade to a four-course menu, this is possible for a supplement of €5.00. In addition to a starter, main course, and dessert, you may then also choose a soup course to be served in between. The starters can also be ordered separately for an additional charge.

On the next page, you will find more information about our restaurant Toos, named after Mrs. Toos van der Valk. On the following page, you will discover Mrs. Toos's favorite dishes. These specialties can be ordered as part of this menu for a small additional charge.

CHEF'S MENU

3-Course chef's menu	49.[5]
4-Course chef's menu	54.[5]

FOR STARTERS

Warm bread 8.[75]
With herb butter, sun-dried tomato hummus and aioli

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 OPTION AVAILABLE

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.

TOOS FAVORITES ♥

Aperitif

Toos Rosé
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
With red onion, herring caviar, mixed salad, cherry tomatoes and cress

Main Course

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

Dessert

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

STARTERS

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

Burrata
With red onion compote, Serrano ham and crispy focaccia

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

SOUPS

Thai pumpkin soup
With spring onion and naan bread

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

French onion soup
Topped with a crouton and gratinated cheese

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

TOOS
RESTAURANT

MAIN COURSES

Meat Dishes

*Served with vegetable purée, potato gratin and seasonal vegetables

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

Chicken satay
Choice of 2 or 3 pieces;
Served with atjar, prawn crackers, rice, crispy fried onions and satay sauce

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

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

Home dish
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!

Fish Dishes

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

Salmon fillet
With salsa verde, artichoke and potato gratin

Cod
With Jerusalem artichoke-truffle sauce and mashed potatoes

Vegetarian & vegan

Tagliatelle
With creamy pumpkin sauce and sautéed wild mushrooms

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

SALADS

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

Beetroot salad
With goat's cheese cream and candied walnuts

Caesar salad
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
Served with warm chocolate sauce

Chocolate lava cake
With vanilla ice cream and mixed berry compote

Eton mess
With meringue and cranberries

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

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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