

Welcome to our à la carte restaurant

Dear Guest,

We are pleased to welcome you to our à la carte restaurant!

Van der Valk Hotels & Restaurants was founded in 1929 by Martinus & Rie Van der Valk. The first location, De Gouden Leeuw (The Gold Lion), was situated at a strategic location for business travellers between The Hague and Leiden. It became a great success very quickly.

During WWII the Germans seized the restaurant, the family had to flee but returned unharmed after the war and rebuilt De Gouden Leeuw. After the war, they expanded with a large children's playground and a few 'hotel rooms'. When asked why the restaurant was opened 7 days a week, he invariably replied: "Because the week doesn't have 8 days".

The basic of the successful Van der Valk formula is rooted firmly in how we view hospitality. The attitude and entrepreneurial spirit of the family is still an example for the younger generation(s) of 'Valken'. With enthusiasm, passion and a healthy dose of Dutch common sense, they follow in the footsteps of their forbears.

Take a seat in our tastefully decorated restaurant and enjoy an excellent meal in a casual atmosphere. Our head chef Jan van Oeveren, together with his kitchen staff, guarantee the quality of various international dishes what will be served to you for dinner at our restaurant.

We offer a frequently changing menu that suits the season.

We try to work as much as possible with regional, fresh, high-quality, honest products with which we can surprise you with classis 'Van der Valk dishes'.

The focus is on you as our guest, whether you've come for a leisurely dinner, a pleasant night's sleep, a drink in the hotel bar or a business meeting. Our kitchen staff and the service staff will do their best to create an optimal experience for you.

Besides our restaurant, you can also have a reception, a fun (company) party, an intimate family dinner, a special Live-Cooking Brunch or Dinner, or a beautiful wedding day at Van der Valk Hotel Hoorn. Our sales team will be happy to discuss the possibilities with you.

With warm regards,

Van der Valk Family & employees



Starters

BITES

 **Bread board** 5.50

Whole-wheat olive bread | white bread with seasalt | tapenade | alioli | herb butter

Oysters 3.00 per oyster

Wine vinegar | red onion

SOUPS

 **Pomodori tomato soup** 6.75

Pesto cream

Pumpkin soup 8.50

Crispy bacon

Housemade onion soup 6.75


Wild mushroom soup 8.50

Truffle | crème fraîche



Starters

COLD STARTERS

 **Mushrooms** 11.50
Toast | thyme | Brie | red onion compote

Special

Pigeon breast 16.50
Goose liver | celeriac | apple

Beef carpaccio 11.50
Parmesan cheese | truffle-mayonnaise | pine nuts | arugula

 **Beet carpaccio** 11.50
Goat cheese | beet croquette | balsamic dressing

Blini with smoked salmon 12.50
Crème fraîche | herring caviar | chives

Flammkuchen 11.50
Figs | prosciutto | blue cheese | pistachio



Starters



If you would like something refreshing between your courses, then order a delicious spoom! A spoom is poured and served to neutralise your taste buds for the next dish.

 **Spoom** 3.50

Sorbet | crème de cassis | prosecco

SALADS

All salads are served with a small roll and are available as a small or a large portion.
All salads can be prepared as a vegetarian salad.

Carpaccio salad small 12.50 / big 16.50

Parmesan cheese | truffle-mayonnaise | sundried tomatoes | red onion | pinu nuts

Salad prosciutto small 13.50 / big 17.50


Pistachio | dates | blue cheese | arugula | balsamic dressing

Salad Toucan small 12.50 / big 16.50

Schnitzel fries | aged cheese | egg | bacon-mayonnaise

 **Goat cheese salad** small 13.50 / big 17.50

Beet croquettes | poached pear | walnuts | balsamic dressing

Do you suffer from a food allergy? Please let us know. Dishes marked with a  are vegetarian.



Maincourses

MEAT

Pork tenderlion 19.50

Mushroom sauce

Venison steak 27.50

Pan-fried Belgian endives | truffle-port sauce | parsnip chips

Schnitzel 17.50

Pepper sauce

Châteaubriand 51.50 for 2 persons 400 gram

Beef tenderloin | pan-fried mushrooms | onion | pepper sauce | stroganoff sauce

Satay 18.50

Chicken thighs | peanut sauce | Indonesian coleslaw | shrimp-crackers

Wagyu beef burger 18.50

Alkmaar blue cheese | little gem | red onion compote | truffle-mayonnaise

Duck breast 26.50

Pumpkin | coffee sauce | sweet potato chips

Today's special 21.50


Please ask your host

Steak on a rock 28.50

3 delicious sauces

We use a lava stone that is first heated to a sizzling 400 degrees Celsius. The stone remains piping hot while you prepare the meat to your exact personal taste.



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Maincourses

FISH

Poké Bowl 27.50

Marinated tuna | sushi rice | edamame | wakame | mango | soy | wasabi

Salmon 23.50

Mustard cream sauce | fennel salad

Pan-fried lemon soles 19.50

3 pieces | lemon-mayonnaise

Dover sole 34.50

Lemon butter | parsley

Catch of the day 21.50

Please ask your host



Tuna on a rock 29.50

Soy | ginger | wasabi | wakame

VEGETARIAN

Penne pasta 16.50


Chestnut mushrooms | thyme | cream sauce | Parmesan cheese

Bulgur 16.50

Grilled vegetables | hummus | falafel | onion-raisin compote

Pumpkin curry 17.50

Cauliflower | rice | naan bread | coriander

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Desserts

DESSERTS

Dame Blanche 6.50

Vanille ice cream | chocolate sauce | whipped cream

Classic Van der Valk sundae 7.50

Fresh fruit | 3 ice cream flavours

Yoghurt cream 10.50

Cinnamon ice cream | honey | walnuts | apple | hazelnuts

Grand dessert 12.50

For 1 person

Chocolate mousse 10.50

Orange ice cream | chocolate brittle | orange confit

Tiramisu 8.50

Blueberries | dark chocolate | blackberries

Cheese board 10.50

Nut bread | honey | apple syrup



Super sundae 13.50

7 scoops of ice cream | fruit



Desserts

SPECIALE COFFEES

Irish coffee 6.50

Irish whiskey | whipped cream

Spanish coffee 6.50

Tia Maria | whipped cream

Italian coffee 6.50

Disaronno | whipped cream


French coffee 6.50

Grand Marnier | whipped cream

Toucan coffee 6.50

Baileys | whipped cream



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KOFFIEBAR CHICCIO

Chiccio is ontstaan door passie voor koffie, thee en een gezonde levensstijl. Bij Chiccio proeft u koffie, thee, hartigheden, zoetigheden en smoothies vanuit alle windstreken. Probeer bijvoorbeeld een cappuccino uit Kenia. Waar uw keuze ook op valt onze barista's staan voor u klaar voor de perfect bereide kop koffie of thee.

TOKAN FINE ASIAN & COCKTAILS

Fly with us through the world of Tokan and enjoy the Asian experience in this mysterious restaurant. Taste unique flavours. Eating in Tokan is a unique experience and each detail is designed to prick your senses. Colours, textures, images and a careful selection of music provide endless, unforgettable sensations. You can find Tokan Fine Asian & Cocktails on the second floor in the hotel lobby. Tokan will be open soon.

LIVE COOKING

Ons uitgebreide Live Cooking Diner wordt gepresenteerd op vrijdag, zaterdag en zondag in ons Live Cooking restaurant tussen 17:00 uur en 21:00 uur. De gerechten worden dagvers en met de grootste zorg bereid. Wij bieden u een uniek live cooking diner zoals u dit nog niet eerder gezien heeft. Ons Live Cooking Diner bestaat uit diverse warme en koude gerechten, ook worden er een aantal gerechten voor u live bereid en kunt u diverse vlees- en vissoorten laten grillen door onze kok. Wij serveren diverse luxe salades en verse groentes en er is een ruime keuze aan soep, voorgerechten en luxe broodsoorten. Uiteraard mag er bij een goed diner het dessert niet ontbreken, wij presenteren u daarom een spectaculair dessert buffet.

VUE BIOSCOOP

Vue bioscoop Hoorn nodigt u uit om een keer gezellig langs te komen en te genieten van onze comfortabele bioscoopzalen waar u perfect kunt genieten van het film assortiment. De bioscoop beschikt over 5 zalen, met maar liefst 900 stoelen.

FLAMINGO CASINO

Bij Flamingo Casino draait alles om verwennen en als je dat ergens ervaart, is het wel bij Flamingo Casino Hoorn. Niet voor niets uitgeroepen tot het beste casino boven het Noordzeekanaal. In een luxe en uitnodigende ambiance van maar liefst 1.000 m² kun je je geluk beproeven op 200 casinospelen.

Bedankt

Van Der Valk Hotel Hoorn bedankt u voor uw bezoek. Wij hopen dat u een lekkere en leuke beleving heeft gehad bij ons. Wij zien er naar uit u in de toekomst nogmaals te mogen ontvangen. Voor uw feedback staan we altijd open, heeft u tips of juist een fantastische ervaring gehad bij ons? Wij horen het graag!

Tot ziens,

Familie Van der Valk en medewerkers

