

STARTERS

Starters


Bread platter  8.25

Bread | aioli | tapenade


Amuse-bouche with a glass of bubbly 8.25

Soups

Tomato soup 8.25

Meatballs | cream ( optional)

Creamy wild mushroom soup 8.25

Crème fraîche ( optional)

Onion soup au gratin  8.25

Cheese crouton

Tom Kha Kai 8.25



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Selection of dishes 18.25

Smoked duck crouton | smoked mackerel | prawn croquettes | mushroom soup

Beef carpaccio 16.00

Truffle mayonnaise | rocket | Grana Padano | fried capers | pine nuts

Smoked duck 16.50

Orange dressing | croutons | marinated pholiota | caramelised apple balls | walnuts | rocket

Smoked mackerel 16.50

Dutch prawns | crouton | radish | cucumber

Portobello with goat's cheese 16.00

Herb lettuce | nuts | honey mustard vinaigrette

Salads

Carpaccio salad 19.25

Grana Padano | olives | fried capers | red onion | pine nuts | mixed salad | balsamic dressing

Caesar salad 18.25

Chicken thighs | romaine lettuce | Grano Padano | bacon | tomato | red onion

Caesar salad 18.75

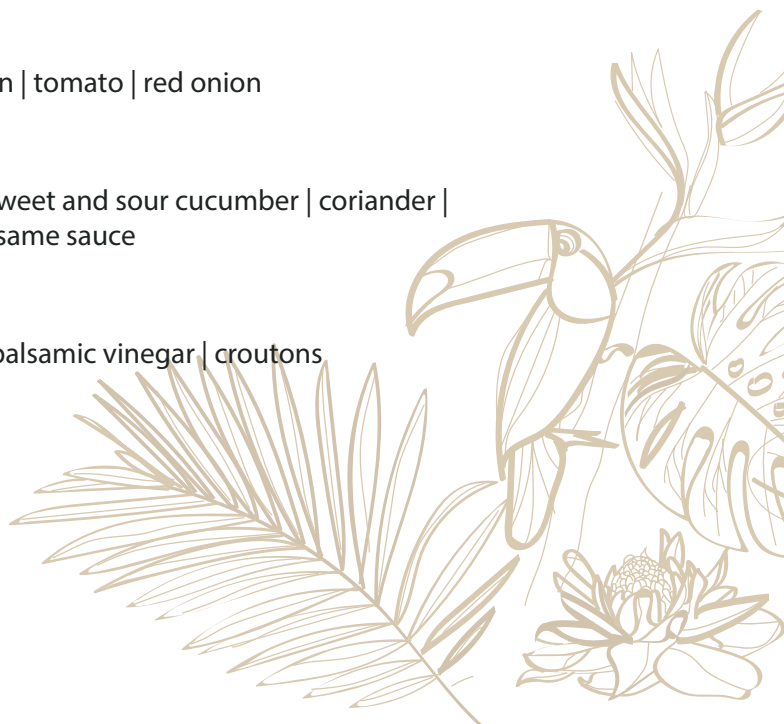
Prawns | romaine lettuce | Grano Padano | bacon | tomato | red onion

Oriental chicken salad 18.25

Buckwheat noodles | bean sprouts | pak choi | sweet and sour cucumber | coriander | fried basil | pholiota marinated in soy sauce | sesame sauce

Winter salad 18.25

Stewed pear | blue Stilton | hazelnuts | rocket | balsamic vinegar | croutons



MAIN

Main meat dishes

Beef tenderloin Chateaubriand 36.75 p.p. | 400 grams | 2 people
Potato mousseline | seasonal vegetables | gravy | pepper sauce

Schnitzel

Naturel Lemon 23.00
Hoorn Fried mushrooms | onion | bacon 24.75
Mushrooms Cheese 24.75

Any additional sauce?

Sauces 2.75

Mushroom sauce | Pepper sauce |
Hollandaise sauce | Béarnaise sauce |
Stroganoff sauce | Satay sauce
Mayonnaise | Ketchup | Curry 1.00

Chicken thigh satay 24.75
Acar | rice | prawn crackers | peanut sauce | fried onions

Steak on a rock 35.75
Beef tenderloin | 180 grams | 3 sauces
We use a lava rock to prepare this dish. This is heated in the oven up to 400 °C.
The rock remains hot for a long time, allowing you to prepare your meat at the table until it's cooked according to your preference.

SPECIAL
STONE

Fried rump steak 29.25
Celeriac mousseline | seasonal vegetables | gravy

Duck breast fillet 29.25
Hoisin | noodles | spring onion | red pepper

Iberico cutlet 29.25
Pearl barley | mushrooms | chicory | PX gravy | dried Serrano ham

Hare stew 25.75
Seasonal vegetables | mashed potatoes | crispy potato

Black Angus burger 24.75
Brioche roll | mushrooms | blue cheese | caramelised onion |
truffle mayonnaise



MAIN

Main fish dishes

Catch of the day 25.75

Your waiter or waitress will be more than happy to tell you about the catch of the day.

Dover sole 29.25

À la meunière | in butter | ravigote sauce

Poached Atlantic cod 27.00

À la meunière | in butter | ravigote sauce

Fried salmon 27.00

Polenta | artichokes | antiboise | balsamic reduction

Vegetarian/Vegan

Veggie burger 24.75

Vegetable burger | vegan cheddar cheese | tomato | avocado | lettuce | fried onion | BBQ sauce

Ravioli 25.75

Ricotta | spinach | rocket | Parmesan

Pasta Nero 25.75

Truffle sauce | wild mushrooms | rocket

Vegan stew 25.75

Mushrooms | mashed potatoes | seasonal vegetables

Side dishes

Baked potatoes | 5.00

Fries with mayonnaise | 5.00

Fries with truffle mayonnaise and Parmesan cheese | 6.50

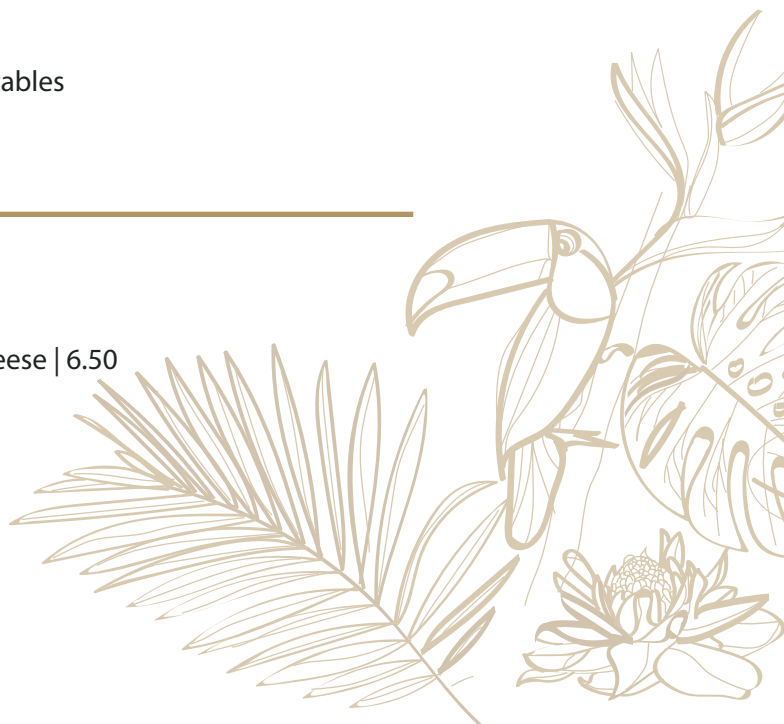
Sweet potato fries | 6.00

Wild Rice | 5.00

Seasonal vegetables | 5.00

Mixed salad | 5.00

Polenta | 3.75



DESSERTS

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Van der Valk coupe A7 10.50

Cookie dough ice cream | salted caramel ice cream | Oreo ice cream | whipped cream

Simply scandalous 10.50

Profiterole | chocolate mousse | peanut cream | pretzels | salted caramel

Sorbet 10.50

Three different types of sorbet ice cream | fresh fruit | whipped cream

Fresh fruit salad 10.00

Dame blanche 11.50

Vanilla ice cream | chocolate sauce | whipped cream

Dessert to share 21.50

Vanilla ice cream

Crème brûlée 10.50

Grand marnier | mandarin sorbet

Scoop me up 10.50

Mascarpone | espresso | Tia Maria | biscuit

Caramelised apple 10.50

Crumble | vanilla meringue | apple-cinnamon gel |
'farmer boys' (raisins soaked in brandy)

Selection of cheeses 16.50

Cabriole Bokkesprong

Le Petit Doruval

Lady Blue

