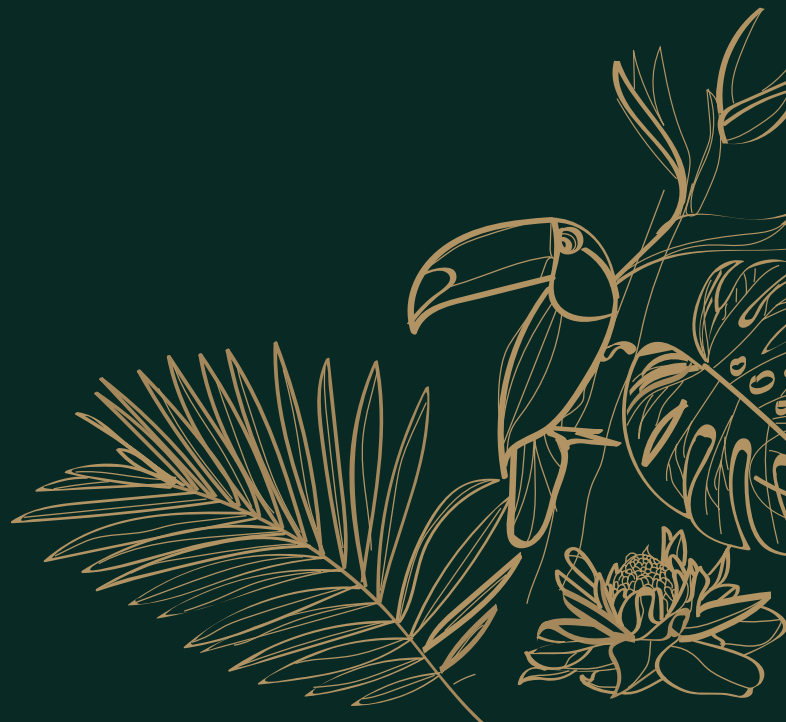




CHEF'S MENU

Hotel package



STARTERS

Starters

Bread platter 7.50

Country bread | aioli | tapenade

Amuse-bouche with a glass of bubbly 7.50

Soups



Tomato soup

Meatballs | cream (🌱 optional)



Creamy wild mushroom soup

Crème fraîche (🌱 optional)

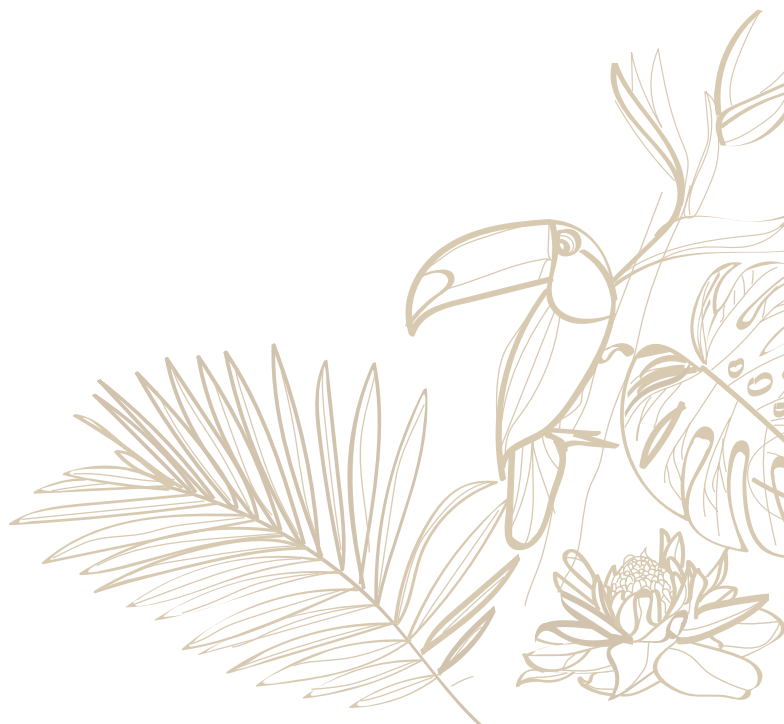


Onion soup au gratin (🌱)

Cheese crouton



Tom Kha Kai



STARTERS

Starters

Selection of dishes 3.50

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



Beef carpaccio

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



Smoked duck

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



Smoked mackerel

Dutch prawns | crouton | radish | cucumber



Portobello with goat's cheese

Herb lettuce | nuts | honey mustard vinaigrette

Salads

Carpaccio salad 6.50

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

Caesar salad 6.50

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

Caesar salad 6.50

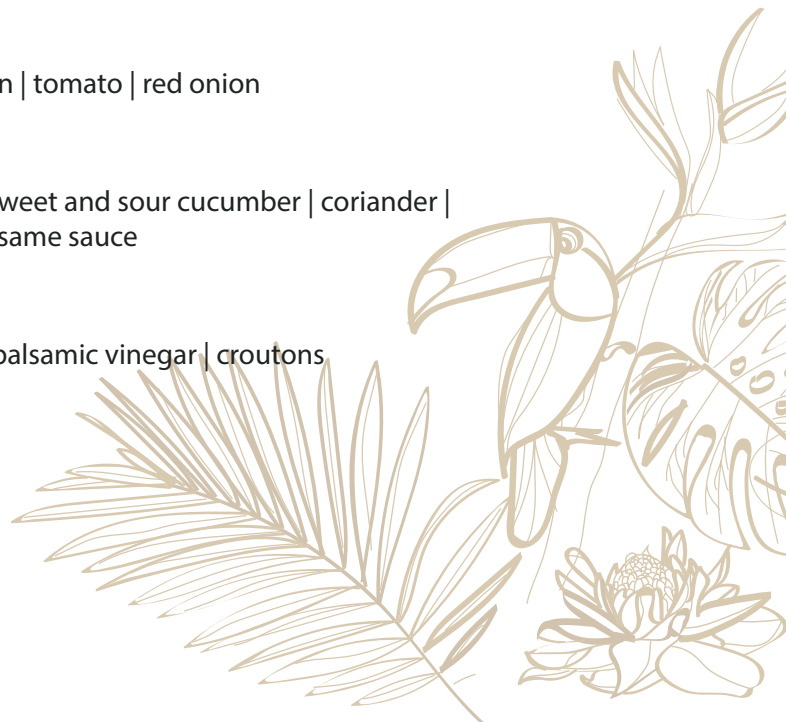
Prawns | romaine lettuce | Grano Padano | bacon | tomato | red onion

Oriental chicken salad 6.50

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

Winter salad 6.50

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



MAIN COURSES

Main meat dishes

Beef tenderloin Chateaubriand 10.50 p.p. | 400 grams | 2 people
Potato mousseline | fried mushrooms | gravy | pepper sauce



Schnitzel

Naturel Lemon
Hoorn Fried mushrooms | onion | bacon
Mushrooms Cheese

Any additional sauce?

Sauces 2.50

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



Chicken thigh satay

Acar | rice | prawn crackers | peanut sauce | fried onions

Steak on a rock 10.50

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

Celeriac mousseline | seasonal vegetables | gravy

Duck breast fillet 7.50

Hoisin | noodles | spring onion | red pepper

Iberico cutlet 7.50

Pearl barley | mushrooms | chicory | PX gravy | dried Serrano ham



Hare stew

Seasonal vegetables | mashed potatoes | crispy potato



Black Angus burger

Brioche roll | mushrooms | blue cheese | caramelised onion |
truffle mayonnaise



MAIN COURSES

Main fish dishes



Catch of the day

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

Poached Atlantic cod 7.50

À la meunière | in butter | ravigote sauce



Fried salmon

Polenta | artichokes | antiboise | balsamic reduction

Vegetarian/Vegan



Veggie burger

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

Ravioli  3.50

Ricotta | spinach | rocket | Parmesan

Pasta Nero  3.50

Truffle sauce | wild mushrooms | rocket



Vegan stew

Mushrooms | mashed potatoes | seasonal vegetables

Side dishes

Baked potatoes | 4.50

Fries with mayonnaise | 4.50

Fries with truffle mayonnaise and Parmesan cheese | 6.00

Sweet potato fries | 5.50

Wild Rice | 4.50

Seasonal vegetables | 4.50

Mixed salad | 4.50

Polenta | 3.50



DESSERTS

Desserts



Van der Valk coupe A7

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



Simply scandalous

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



Sorbet

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



Fresh fruit salad



Dame blanche

Vanilla ice cream | chocolate sauce | whipped cream



Dessert to share

Vanilla ice cream



Crème brûlée

Grand marnier | mandarin sorbet



Scoop me up

Mascarpone | espresso | Tia Maria | biscuit



Caramelised apple

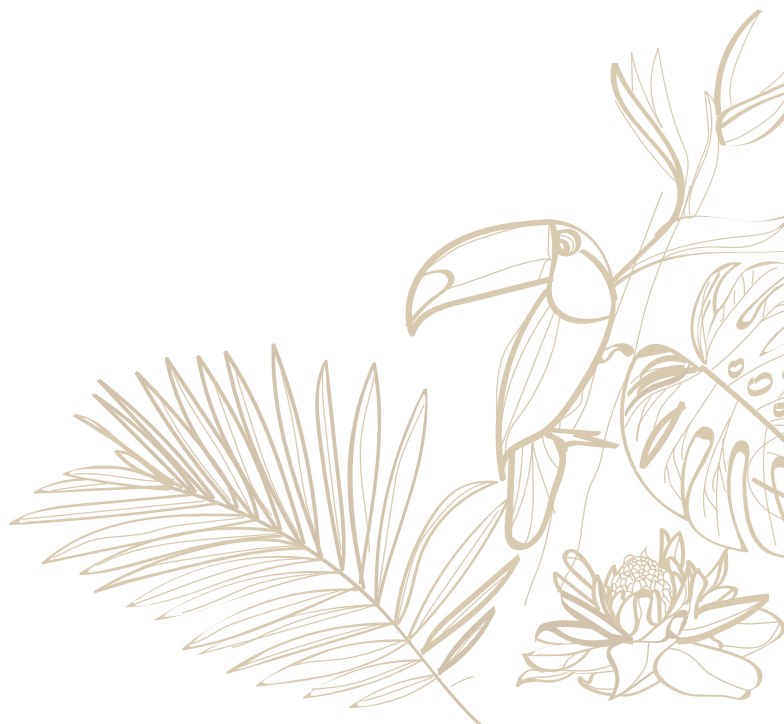
Crumble | vanilla meringue | apple-cinnamon gel |
'farmer boys' (raisins soaked in brandy)

Selection of cheeses 3.50

Cabriole Bokkesprong

Le Petit Doruvel

Lady Blue



COFFEE

Coffee

Irish coffee

Irish whiskey | whipped cream

Spanish coffee

Tia Maria | whipped cream

Italian coffee

Disaronno | whipped cream

Likeur 43 | whipped cream

Toekan coffee

Baileys | whipped cream

SPECIAL

French coffee

Grand Marnier | whipped cream

Coffee deluxe

Coffee or tea | various chocolates





VAN DER VALK
HOTEL HOORN