

LUNCH MENU

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 Rotterdam. 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 Johannes, together with his kitchen staff, guarantee the quality of various international dishes what will be served to you for lunch 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



LUNCH MENU

Grilled sandwiches

Choice of slices of white or whole wheat bread

Grilled sandwich 6.00

Ham | cheese

Mozzarella grilled sandwich 7.50

Tomato tapenade | salami | basil

Pulled pork grilled sandwich 7.50

Cheddar | BBQ sauce | spring onion

Sandwiches

Choice of slices of white or whole wheat bread

Club sandwich 13.50

Chicken fillet | bacon | egg salad | tomato | cucumber | lettuce

Midday delight 14.50

Carpaccio bun | croquette bun | tomato soup

Carpaccio 14.50

Truffle mayonnaise | Grana Padano | rocket salad | pine nuts | tomato

Old cheese 12.50

Tomato | mustard mayonnaise | rocket

Smoked salmon 13.50

Cream cheese | cucumber | red onion | capers

Van der Valk croquettes (2) 10.50 (optional)

Meat or vegetarian croquettes | both served with bread | mustard | salad



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Specials

Pulled beef sandwich with Jalapeño 14.50

Focaccia with warm goat's cheese  14.50
Honey | spinach | pecan nuts

Eggs Benedict 14.50
English muffin | smoked salmon | Hollandaise sauce

Chicken fillet wrap 13.50
Boiled egg | curry mayonnaise | pickled cucumber | rocket salad | vegetable crisps

Garlic naan bread 12.50
Hummus | grilled vegetables | pomegranate

Prawns fried in garlic 14.50
Naan bread | hummus

Eggs

Choice of slices of white or whole wheat bread

Fried egg carpaccio 15.50
Truffle mayonnaise | Grana Padano | rocket salad | pine nuts

Fried egg with topping 13.50
Choice of cheese | ham | bacon or roastbeef

Omelette 12.50
Ham | cheese


Omelette with smoked salmon 13.50
Spring onion


Farmer's omelette 13.50 ( optional)
Bacon | potato | vegetables




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Soups


Tomato soup 7.50 ( optional)
Meatballs | cream

French onion soup  7.50
Cheese crouton

Miso soup  7.50
Noodles | egg | spring onion | bean sprouts

Salads

Carpaccio salad 16.50
Parmesan cheese | olives | sun-dried tomatoes | red onion | pine nuts | mixed salad | balsamic dressing

Caesar salad 16.50 ( optional)
Chicken tenderloin or prawns | Romaine lettuce | Grano Padano | bacon | tomato | red onion

Goat's cheese salad with bacon 16.50
Mixed salad | pecan nuts | apple | pear | grapes



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Hot dishes

Served with fries and a side salad

Schnitzel

- Plain Lemon 21.00
- Hoorn Fried mushrooms | onion | bacon 22.50
- Bali Au gratin | pineapple | cheese 22.50

Satay 21.50

Chicken thighs | pickle relish | rice | prawn crackers | satay sauce | fried onions

Fried steak with bread 24.50

Black Angus burger 22.50

Brioche roll | cheddar | bacon | tomato | lettuce | BBQ sauce

Sole 26.50

Fried in butter | ravigote sauce

Salmon teriyaki 25.50

Pearl barley | shiitake | bimi

Vegan cheese burger 19.50

170 gram vegetable burger | vegan cheddar | tomato | lettuce | fried onion | BBQ sauce

Ravioli 22.50

Fennel | sage | rocket salad | Parmesan cheese

Fettuccine Alfredo 22.50

Burrata | fried basil | Parmesan cheese



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Desserts

Van der Valk coupe A7 9.50

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

Sorbet 9.50

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

Fresh fruit salad 9.50

Vanilla panna cotta 9.50

Basil | raspberry sorbet | merengue

Dame blanche 9.50

Vanilla ice cream | chocolate sauce | whipped cream

Cheesecake 9.50

Vanilla ice cream

Crème brûlée 9.50

Café marble ice cream

Strawberry Madeleine 9.50

White chocolate | blood orange ganache | dark chocolate | vanilla

Selection of cheeses 12.50

Cabriole Bokkesprong

Le Petit Doruvel

Lady Blue

Beemster Old

Apple syrup | walnuts | fig bread

