MENU
BRASSERIE

TOASTS AND SALADS

Creamy mushroom toast 16
Garlic toasted bread, sautéed mushrooms

Avocado and salmon bagel 18
Dill cream, pickled red onions

Fresh goat cheese salad 20
Crispy vegetables, marinated peppers

Caesar salad 22
Crispy chicken, anchovies, parmesan, sun-dried tomatoes, egg

Vegetable salad 18
Mesclun, carrot, cucumber, beetroot, bell pepper, olive oil, lemon, and fresh herbs

FISH

Sea bass fillet, saffron butter 28
Paella-style rice (peas, tomato, chorizo)

Roasted salmon fillet, white butter sauce 27
Seasonal vegetables, rice

Herb-crusted lobster 40
Zucchini, fennel, tomato, basil, potato

400gr sole meunière style 39
Seasonal vegetables, creamy mashed potatoes

BURGERS

Veggie burger 21
Soy and beet steak, eggplant, burrata, tomato, basil

Beef burger 23,5
Cheddar sauce, tomato, lettuce, fried onions

Chicken burger 22
Cheddar sauce, tomato, lettuce, fried onions

Our burgers are served with fries.

PASTA

Scallops carbonara-style spaghetti 29
Scallops, cream, bacon, sun-dried tomatoes

Potato gnocchi 24
Cream, peas, mushrooms

Penne all'arrabbiata 20
Tomato sauce, garlic

Fresh spaghetti gamberi e salsa rosa 24
Shrimp, garlic, chili pepper, fresh tomatoes, parsley, lemon zest

MEAT

Venison fillet, lingonberry sauce 34
Red cabbage, wine-poached pear, mashed potatoes

Iberian pork secreto 31
Eggplant, sun-dried tomatoes

Confit veal paleron 27
Veal juice, carrots, mashed potatoes

Beef cheek carbonade 26
Brown beer and gingerbread, fries

Beef tartare 200gr 26
Prepared or plain, hand-cut, fries

The original schnitzel 23
Fries

Farm-style schnitzel 24,5
Sautéed mushrooms and bacon, fries

Vol au vent 24
Chicken, fries

Ribeye Steak 250g - Argentine "grain-fed" 32
Gratin dauphinois or fries

Steak 220gr 25
Gratin dauphinois or fries

Beef fillet 250gr 32
Crispy vegetables and fries

Beef tagliata 27
Arugula, tomato, basil, parmesan
Gratin dauphinois or fries

T-bone steak 1kg - Ireland for 2 80
Choice of vegetables, fries, or gratin Dauphinois upon request, and sauces

Tomahawk steak 1kg for 2 75
Choice of vegetables, fries, or gratin Dauphinois upon request, and sauces

Our meat cooking :

Rare	45°c
Medium rare	55°c
Medium well	60°c
Well done	70°c

STREET FOOD

Vegetables spring rolls, sweet & chili sauce (8 pieces) — 11

Chicken Yakitori skewers (6 pieces) — 11

Bitterballen (8 pieces) — 12
Breaded beef balls, a Dutch specialty, served with mustard-mayo sauce

Grey shrimp croquettes (2 pieces) — 16,5
Toast, salad, shrimps, cocktail sauce

Mini Fricadelle (8 pieces) — 9

Mixed platter for 2 — 29
Assortment of cold cuts and cheeses

Mini beef burgers (4 pieces) — 16

Assorted platter for 2 — 19
bitterballen, yakitori, fricadelle, vegetables spring rolls

STARTERS

Thai-style tuna tartare — 20
Toasted sesame oil, scallions, soy sauce

Beef carpaccio — 16
Basil, cucumber, lemon cream, arugula, parmesan, sun-dried tomatoes

Octopus carpaccio with fresh herbs — 19
Roasted peppers, citrus vinaigrette

Burrata caprese — 14
Tomato and basil gaspacho

Beef tartare — 16
150gr, Prepared or plain, hand-cut

SOUPS

Tomato soup — 11

Vegetable soup — 10

Potage Parmentier — 9
Leeks, potatoes, cream

VEGETARIAN

Lentil and roasted vegetable salad — 22
Carrots, endives, red onion, Greek yogurt

Crispy feta, chioggia beet — 21
Basil, arugula, olives

Potato gnocchi — 22
Creamy pea and mushroom sauce

Veggie Burger — 21
Soy steak, eggplant, mozzarella, tomato, basil

Penne all'arrabbiata
Tomato sauce, garlic

Vegetarian dishes **Van der Valk classic dishes**

SAUCES AND SIDES

Sauces :
Mushroom /pepper/ béarnaise / maitre d'hôtel butter

Additional sides : **5**
Fries / Sweet potato fries / rice / vegetables / mashed potatoes / pasta / gratin dauphinois

Do not hesitate to ask for our allergens list.

WINE GLASS SUGGESTIONS

White

Mâcon La Roche-Vineuse, Château de la Greffière	11
Catarratto, Tenute Orestiadi, Sicilia	9,5
Riesling, Côte de Schengen	9
Pinot Blanc, Côte de Schengen	9

Red

Château Corbin, Montagne Saint Emilion	12
Bodega LAN Reserva, Rioja	11
Morgon La Ballofière, Jean-Paul Dubost	11
Primitivo, Oltre Passo	10
Côte du Rhône, J. Quiot	9

Rosé

Côte de Provence, Domaine Houchart	10