



STARTER

GRATINATED MUSSEL

SPINACH | GARLIC | GRÜYERE | MESCLUN | CHERRY TOMATO
16.50

GOAT CHEESE PANNA COTTA v*

TOMATO CARPACCIO | ARUCOLA | PINE NUTS | BALSAMIC | LEMONZEST | BREADCHIP
15.50

BEEFCARPACCIO

HERBAL AIOLI | ARUCOLA | PARMESAN | CHERRY TOMATO | PINE NUTS
16.50

HOME-SMOKED BUTTERMARELE

PICKLED WATERMELON RADISH | AVOCADO ESPUMA | MESCLUN | QUAIL EGG
15.50

VITELLO TONNATO

TUNA SAUCE | ANCHODIES | MESCLUN | CAPER APPLE | MIXED PFEFFER
15.50

VEGGIEBOWL v

ORIENTAL BULGUR | SMOKED TOFU | AVOCADO | CUCUMBER | RED CABBAGE | RADISH |
PEAS | CARROT | PAPRIKA
14.50

SOUP

DUO OF PAPRIKA v

YELLOW AND RED PAPRIKASOUP | SPINACH-PARMESANSOUFFLÉ
9.75

PEA MINT SOUP *

GRILLED SHRIMP | SAUTED PEAS
9.75

v = vegetarian | * = vegan order possible



VEGETARIAN / VEGAN

TOMATO SALBEI-STROZZAPRETI **v**

BRAISED CHERRY TOMATOES | GLAZED BABY CARROT | BROCCOLI
21.50

LEMONGRASS RISOTTO **v***

BACKED OYSTER MUSHROOMS | MIXED VEGETABLES | CHERRY TOMATOES |
PARMESAN
22.50

MEAT

SCHNITZEL (PORK)

ROAST BACON POTATOES | SALAD | MUSHROOM SAUCE
23.50

CHICKEN PICCATA

PARMESAN EGG | TOMATO SALBEI-STROZZAPRETI
GRILLED GREEN ASPARAGUS
25.50

GRILLED RUMPSTEAK

GARLIC MASHED POTATOES | BACKED OYSTER MUSHROOMS | CHERRY TOMATOES
| PEPPER JUS
32.50

SOUS VIDE COOKED VEAL STEAK

POTATO CELERY CREAM | BROCCOLI | GLAZED BABY CARROT | PORT WINE JUS
26.50

PORK FILLET STEAK 'CALVADOS'

GRATINATED WITH GRUYÈRE | POTATO WEDGES | SALAD | GLAZED APPLE |
SAUCE ROBERT
25.50

v = vegetarian | * = vegan order possible



FISH

GRILLED PARROTFISH

LEMONGRASS RISOTTO | GREEN ASPARAGUS | CHERRY TOMATO | SEPIA FOAM
27.50

SALMON FILLET IN HONEY-MUSTARD-DILL CRUST

GARLIC MASHED POTATOES | GLAZED BABY CARROT | BROCCOLI | RIESLING FOAMSCHAUM
26.50

DESSERT

CRÈME BRÛLÉE OF WHITE CHOCOLATE

FRESH FRUIT | STRAWBERRY ICE CREAM
9.75

STRAWBERRY-KIWI-CHEESECAKE

RHUBARB RAGOUT | TOFFEE ICE CREAM | LAVENDER MERINGUE
9.75

RASPBERRY PARFAIT

STUFFED RASPBERRIES | LEMON YOGURT MOUSSE IN HONEY HIP | CHOCOLATE SAUCE
9.75

VAN DER VALK CLASSIC

VANILLE ICE CREAM | CHOCOLATE SAUCE | WHIPPED CREAM | NUT CROKANT
9.75

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SELECTIONMENU

3-COURSE MENU WITH SOUP	39.00
3-COURSE MENU WITH STARTER	43.00
4-COURSE MENU	49.00

STARTER

BEEFCARPACCIO

HERBAL AIOLI | ARUCOLA | PARMESAN | CHERRY TOMATO | PINE NUTS

GOAT CHEESE PANNA COTTA v*

TOMATO CARPACCIO | ARUCOLA | PINE NUTS | BALSAMIC | LEMONZEST | BREADCHIP

HOME-SMOKED BUTTERMARELE

PICKLED WATERMELON RADISH | AVOCADO ESPUMA | MESCLUN | QUAIL EGG

SOUP

DUO OF PAPRIKA v

YELLOW AND RED PAPRIKASOUP | SPINACH-PARMESANSOUFFLÉ

PEA MINT SOUP *

GRILLED SHRIMP | SAUTED PEAS

MAIN

TOMATO SALBEI-STROZZAPRETI v

BRAISED CHERRY TOMATOES | GLAZED BABY CARROT | BROCCOLI

SCHNITZEL (PORK)

ROAST BACON POTATOES | SALAD | MUSHROOM SAUCE

CHICKEN PICCATA

PARMESAN EGG | TOMATO SALBEI-STROZZAPRETI
GRILLED GREEN ASPARAGUS

SOUS VIDE COOKED VEAL STEAK

POTATO CELERY CREAM | BROCCOLI | GLAZED BABY CARROT | PORT WINE JUS

SALMON FILLET IN HONEY-MUSTARD-DILL CRUST

GARLIC MASHED POTATOES | GLAZED BABY CARROT | BROCCOLI | RIESLING FOAMSCHAUM

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FRESH FRUIT | STRAWBERRY ICE CREAM

STRAWBERRY-KIWI-CHEESECAKE

RHUBARB RAGOUT | TOFFEE ICE CREAM | LAVENDER MERINGUE

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