



STARTER

BEEFCARPACCIO

ARUGULA | PINE NUTS | PARMESAN | BALSAMIC GLACE | PESTO
16.50

SPICED MEAT RAGOUT

RAGOUT OF COUNTRY PORK | GRATINATED WITH ALPINE CHEESE
WORCHESTERSHIRE SAUCE | LEMON | HOMEMADE HERB BREAD
14.50

SALMON TATARE FROM NORWEGIAN SMOKED SALMON

AVOCADO | MANGO | DILL | RED ONION | PEA CRACKERS | HORSERADISH SPUMA
WILD HERB SALAD | PUMPERNICKEL CRUMB | FRIED QUAIL EGG
16.50

BURRATA

MARINATED FIG | WILD HERB SALAD | WALNUT PESTO
16.50

PUMPKIN GINGER ORANGE PANNA COTTA v*

BETROOT | CARAMELISED WALNUTS | WILD HERB SALAD
14.50

RAPUNZELSALAT

POTATO DRESSING | ORANGE FILETS | POMEGRANATE SEEDS | WALNUT
CARAMELISED PEAR | BACON
14.50

SOUP

WILD MUSHROOM SOUP v

PORCINI MUSHROOMS RAVIOLI | BRAISED CHERRY TOMATOES | PARSLEY
9.75

PUMPKIN COCONUT CREAM SOUP v*

PUMPKIN SEEDS | PUMPKIN OIL | PUMPKIN CHUTNEY
9.75

v = vegetarian or vegetarian order possible
*** = vegan oder vegan order possible**



VEGETARIAN / VEGAN

GORGONZOLA PASTA **v**

STEWED TOMATOES | BAKED VEGETABLES | PARSLEY
21.50

PUMPKIN RISOTTO **v***

ROASTED PUMPKIN SEEDS | PUMPKIN OIL | PARMESAN | GLAZED TURNIPS
BROCCOLI | BRAISED CHERRY TOMATOES
21.50

MEAT

SCHNITZEL (PORK)

WILD MUSHROOM SAUCE | BROCCOLI | ROASTED POTATOES
23.50

HEIFER GOULASH FROM PASTURE BEEF

RED CABBAGE | CREMINI MUSHROOMS | MASHED CARROTS AND POTATOES
25.50

RUMPSTEAK

PORT WINE SHALOTS | SMOKY SWEET POTATO CREAM
CREMINI MUSHROOMS | BROCCOLI | TURNIPS | ROASTED POTATOES
32.50

BLACK FEATHERED PARTRIDGE

PUMPKIN RISOTTO | THYME JUS | GLAZED TURNIPS | PARMESAN CRACKER
27.50

BOAR CHEEKS

SOUS VIDE COOKED | CHAMPAGNE CABBAGE
CRANBERRY JUS | MASHED POTATOES
29.50

v = vegetarian or vegetarian order possible
*** = vegan oder vegan order possible**



FISH

SALTIMBOCCA FROM CAPE HAKE

SAGE | SERRANO HAM | RATATOUILLE | BRAISED CHERRY TOMATOES
GNOCCHI WITH HERBS
25.50

PIKE PERCH

CHAMPAGNE CABBAGE | BEETROOT SAUCE | MASHED POTATOES
26.50

DESSERTS

CRÈME BRÛLÉE **v**

FRUIT OF THE SEASON | PISTACHIO ICE CREAM
9.75

APPLE BEIGNET **v**

BAKED IN BEER BATTER | VANILLA SAUCE | VANILLA ICE CREAM
9.75

CANDIED ALMOND PARFAIT **v**

AMARETTO PLUM RAGOUT | SEA BUCKTHORN CAKE | TONKA MOUSSE
9.75

VAN DER VALK CLASSIC SUNDAE **v**

VANILLA ICE CREAM | CHOCOLATE SAUCE | WHIPPED CREAM | NUTS CRUNCH
9.75

v = vegetarian or vegetarian order possible
*** = vegan oder vegan order possible**

SELECTIONMENU

3-COURSE MENU WITH SOUP	41.00
3-COURSE MENU WITH STARTER	45.00
4-COURSE MENU	51.50

STARTER

BEEFCARPACCIO

ARUGULA | PINE NUTS | PARMESAN | BALSAMIC GLACE | PESTO

SALMON TATARE FROM NORWEGIAN SMOKED SALMON

AVOCADO | MANGO | DILL | RED ONION | PEA CRACKERS | HORSERADISH SPUMA

WILD HERB SALAD | PUMPERNICKEL CRUMB | FRIED QUAIL EGG

PUMPKIN GINGER ORANGE PANNA COTTA **v***

BEETROOT | CARAMELISED WALNUTS | WILD HERB SALAD

SOUP

WILD MUSHROOM SOUP **v**

PORCINI MUSHROOM RAVIOLI | BRAISED CHERRY TOMATOES | PARSLEY

PUMPKIN COCONUT CREAM SOUP **v***

PUMPKIN SEEDS | PUMPKIN OIL | PUMPKIN CHUTNEY

MAIN COURSE

PUMPKIN RISOTTO **v***

ROASTED PUMPKIN SEEDS | PUMPKIN OIL | PARMESAN | GLAZED TURNIPS

BROCCOLI | BRAISED CHERRY TOMATOES

SCHNITZEL (PORK)

WILD MUSHROOM SAUCE | BROCCOLI | ROASTED POTATOES

BLACK FEATHERED PARTRIDGE

PUMPKIN RISOTTO | THYME JUS | GLAZED TURNIPS | PARMESAN CRACKERS

HEIFER GOULASH FROM PASTURE BEEF

RED CABBAGE | CREMINI MUSHROOMS | MASHED CARROTS AND POTATOES

PIKE PERCH

CHAMPAGNE CABBAGE | BEETROOT SAUCE | MASHED POTATOES

DESSERT

APPLE BEIGNET **v**

BAKED IN BEER BATTER | VANILLA SAUCE | VANILLA ICE CREAM

CRÈME BRÛLÉE **v**

FRUIT OF THE SEASON | PISTACHIO ICE CREAM

CANDIED ALMOND PARFAIT **v**

AMARETTO PLUM RAGOUT | SEA BUCKTHORN CAKE | TONKA MOUSSE

v = vegetarian or vegetarian order possible
*** = vegan oder vegan order possible**