



## 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

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## 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 | COOKIE 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

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# SELECTIONMENU

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

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BEETROOT | CARAMELISED WALNUTS | WILD HERB SALAD

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### 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

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