

# Van den Valk Classics

## Appetizers

### Valk carpaccio

Tender beef carpaccio with truffle mayonnaise or pesto, crispy pine nuts, Parmesan cheese, and arugula.

### Vitello tonato

Thinly sliced, slow-cooked veal with tuna cream, served with tomato antipasto and sweet-and-sour onions.

### Gerookte zalm tartare

Tartare of smoked salmon with edamame beans, horseradish cream, and lightly spicy wasabi crackers.

### Burrata

Creamy burrata with sun-dried tomatoes, basil oil, and beetroot powder.

## Main Courses

### Valk Sirloin Steak 200g

The classic Van der Valk sirloin steak.

### Valk burger

Classic cheeseburger with brioche bun, beef hamburger, bacon, and melted cheddar cheese.

### Traditional Chicken Satay

Flavorful chicken thighs with satay sauce, pickled vegetables, crispy crackers, and fries.

### Salmon

Salmon fillet with a herb crust of dill and tarragon, served with braised fennel and crispy bok choy.

### Wienerschnitzel

Breaded pork schnitzel with a classic Wiener garnish.

## Desserts

### Traditional Dame Blanche

A traditional dame blanche with vanilla ice cream, chocolate sauce, crispy almonds, and a dollop of whipped cream.

### Crème brûlée

Creamy, sweet vanilla-flavored custard topped with burnt brown sugar.

### Valk sorbet

Three types of sorbet, fresh fruits, raspberry sauce, and finished with whipped cream.

**3-Course €36.50 (Intermediate, main, and dessert)**

**3-Course €39.50 (Appetizer, main, and dessert)**

**4-Course €41.50 (Appetizer, intermediate, main, and dessert)**



# Seasonal Menu

## Appetizers

### Betuwe Pears

Poached pear with blue Stilton cheese, roasted walnuts, and balsamic dressing.

### Goat Cheese Salad

Mesclun salad with a crunch of pecans, date balsamic, and dried apricots.

### Smoked Duck Breast

Thinly sliced smoked duck breast with orange marmalade, roasted beetroot, and fig syrup.

## Intermediate Course

### Tomato Soup à la Valk

Freshly made tomato soup with creamy crème fraîche and fresh basil, following a traditional family recipe.

### Burgundian Onion Soup

Traditional onion soup with caramelized onions, cheese, and crispy croutons.

### Forest Mushroom Soup

Creamy forest mushroom soup with garlic croutons and fresh chives.

## Main Courses

### Coq au vin

Traditional chicken stew in a rich Burgundy wine sauce with shallots, bacon, and fresh thyme.

### Sea Bass

Pan-seared sea bass served with stir-fried vegetables of bok choy and radish.

### Risotto

Parmesan cheese, fresh lime, crispy spinach, sweet-and-sour tomato, and spicy arugula.

## Desserts

### Tarte Tatin

Tarte Tatin served with vanilla ice cream, a garnish of fresh fruit, and finished with a rich caramel sauce.

### Chocolate Moelleux

Warm chocolate cake accompanied by refreshing raspberry sorbet and a fruity berry jelly.

### Coffee with Friandises

Coffee served with a selection of refined petit fours and delicious chocolates.