

# Van den Valk Classics

## Starters

### Valk carpaccio

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

### Vitello tonnato

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

### Smoked Salmon Tartare

Smoked salmon tartare with crème fraîche and chives, served with horseradish cream.

### Burrata

Burrata with smoked garlic cream and Arbequina olive oil.

## Main Courses

### Valk Sirloin Steak 200 grams

The classic Van der Valk sirloin steak.

### Valk Burger

Classic cheeseburger with soft brioche bread, beef patty, crispy bacon, and melted cheddar cheese.

### Traditional Chicken Satay

Flavorful chicken thighs with satay sauce, atjar, crispy prawn crackers, and fries.

### Salmon

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

### Wiener Schnitzel

Breaded pork schnitzel with a classic Wiener garnish

## Desserts

### Traditional Dame Blanche

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

### Crème brûlée

Creamy, sweet vanilla custard topped with caramelized cane sugar

### Valk sorbet

Three types of sorbet ice cream, fresh fruit, strawberry sauce, and a dollop of whipped cream



3-course €36.50 (Starter, main course, and dessert)

3-course €39.50 (Appetizer, main course, and dessert)

4-course €41.50 (Appetizer, starter, main course, and dessert)

# Seasonal Menu

## Starters

### Rilette

Rabbit rilette with lardo di Colonnata and crispy pancetta.

### Cocktail fruits du mer

Crayfish tails, shrimp, citrus, and horseradish cream.

### Betuwe Pears

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

## Intermediate Courses

### 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 crouton

### Bisque

Shellfish bisque with tempura prawns.

## Main Courses

### Coq au vin

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

### Heilbot

Pan-fried halibut, served with creamy saffron risotto and a fresh lemon beurre blanc.

### Frittata

A delicious egg dish with fresh spinach, mushrooms, Parmesan cheese, and sun-dried tomatoes.

## Desserts

### Meringue

Light hazelnut crumble with a rich dulce de leche filling.

### Gateau chaud

Gateau chaud with dark chocolate ganache, chocolate mousse, and chocolate jelly.

### Coffee with Friandises

Coffee served with a selection of delightful sweet treats.