

VAN DER VALK HOTEL TIEL

A Culinary Time Travel full of Hospitality and Tradition

Step back in time with us, on a journey through more than 150 years of Van der Valk's history. What once began as a modest café in the 19th century has developed into a thriving hotel and hospitality company full of family stories.

FOR MORE THAN 150 YEARS, WE HAVE WELCOMED SEVERAL GENERATIONS OF "VALKEN" GUESTS WITH WARM HEARTS

The impressive story of Van der Valk takes us back more than 150 years when Nicolaas Van der Valk bought farmhouse the Gouden Leeuw in Voorschoten in 1862. 150 years ago, nobody expected that this purchase would be the beginning of a huge family business that would leave a huge mark on the Dutch hotel and hospitality world. It was Martinus van der Valk who took over his father's business in 1929 and expanded.

A MEAL LIKE AT HOME

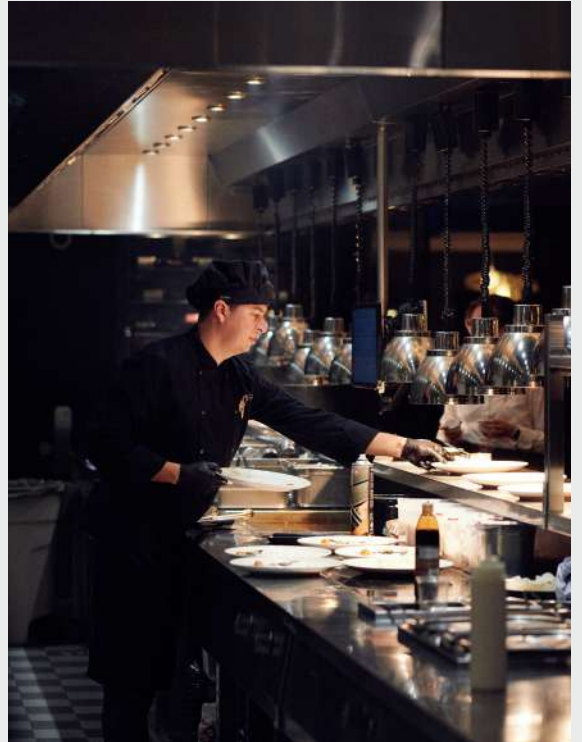
Martinus had a clear idea about the restaurant right from the start of Van der Valk. Guests should be able to eat a meal, as he always did at home with his own mother. Martinus himself was on the road a lot while working in the car dealership and therefore often ate out. But the food he was served made him long for the food at home. If only you could eat as well on the road as you do at home. With this thought, the concept of Van der Valk restaurants was in its infancy. An accessible restaurant where guests could enjoy a meal like at home.

ENJOY OUR TIMELESS VALK CLASSICS AND SECRET FAMILY RECIPES

And now, generations later, the fourth generation of "Valks" at Van der Valk Hotel Tiel proudly continues the tradition of hospitality. Our menu therefore pays homage to the traditional Valk dishes our guests have ordered over the years, as Martinus van der Valk once devised. Enjoy our famous Valk schnitzel, the tender steak and delicious tomato soup, prepared according to the secret Valk family recipe. We welcome you for a culinary journey full of traditions and atmosphere that you will only find at Van der Valk.

Bon appetit!

Grandpa Valk already knew exactly. He wanted to serve his guests a meal like he wanted to eat at home himself. Perhaps therein lies the explanation of its success. Martinus flawlessly sensed what the Dutchman liked, which is why millions found their way to one of 'his' restaurants with the toucan on the roof. They no longer wanted anything else. The bowl of applesauce guaranteed a familiar, cordial environment where you could always go.



Goat cheese Salad

Appetizen

Betuwse Plateham

Johan Augustinus Master butcher from Tiel. Dried, smoked and matured sliced ham 50 grams 8.5

Bruschetta

2 pieces of bread topped with a tasty mix of fresh tomatoes, basil, garlic and a dash of extra virgin olive oil. 8.5

Breadboard

Crispy breaking bread with creamy aioli, soft herb butter and coarse tomato tapenade. 6.5

Salads

Toekan

Lettuce blend with the traditional Valk schnitzel, flavoursome aged cheese, 4-minute egg, crispy bacon and creamy lemon mayonnaise 15.5

Classic Caesar

Little gem, creamy anchovy dressing, soft-boiled egg and Parmesan cheese 14.5

Goat cheese

Salad mesclun, with crunch of pecans, date balsamic and dried apricots. 13.5

Wine suggestion: TOOS Rosé | Grenache | France | 2022 5.5

Hot smoked salmon

Mixed salad with warm smoked salmon, pickled cucumber, zest of lemon and horseradish cream 14.5

Open daily for lunch from 11.30am and dinner from 5pm to 10pm.

Want to order something extra, like fries or a delicious sauce? Then check out page 11.

Starters

With our menu, we would like to take you on a culinary journey back in time. Start your adventure with one of our starters inspired by more than 150 years of Van der Valk history.

From the classic steak tartare and traditional tomato soup according to Valk family recipe along with more modern, new dishes. s Valk familierecept samen met modernere, nieuwe gerechten.

Steak tartare

Classic steak tartare topped with, pickle, mustard and Worcestershire sauce, soft boiled egg and brioche bread 14.5

Valk carpaccio

Tender beef carpaccio with creamy truffle mayonnaise or pesto, crunchy pine nuts
tasty Parmesan cheese and rocket, according to traditional Valk recipe.. 13.5

Smoked salmon tartare

Tartaar van schotse gerookte zalm met creme fraiche en bieslook geserveerd met mierikswortel creme Tartare of Scottish
smoked salmon with creme fraiche and chives served with horseradish cream

Vitello tonato

Thinly sliced, slow-cooked veal with tuna cream served with tomato antibiose and sweet and sour onions. 15

Tonijn tataki

Lightly seared tuna fillet with a sesame crust, served with seaweed salad and sesame cream 15

Burrata

Creamy buratta with sun-dried tomatoes, basil oil and beetroot powder 14.5

Autumn dishes

Smoked duck fillet

Dungesneden gerookte eendenfilet met sinaasappelmarmelade, gepofte biet en vijgensiroop 12.5

Wijnsuggestie: Doppio Passo | Primitivo | Italië | 2022 7

Betuwe pears

Poached pear with blueadder stilton, toasted walnuts and balsamic dressing. 13

Wine suggestion: Dunavar | Pinot Noir | Hungary | 2021 6.5

Soups

✔ Tomato soup à la Valk

Freshly made tomato soup with creamy crème fraîche and fresh basil according to traditional family recipe. 7.5

✔ Burgundy onion soup

Traditional onion soup with caramelised onion, cheese and crunchy croutons 7.5

Chicken soup

A typical Dutch chicken soup with fresh vegetables, strong broth and vermicelli. 8.5

🍁 Autumn dish

✔ Mushroom soup

Creamy forest mushroom soup with garlic croutons and fresh chives. 7.5



Valk Carpaccio



Classic steak tartare

Main courses

In our main dishes, simplicity and the comfort of a meal like at home, the age-old concept. With our delicious, homely dishes, our kitchen pays homage to the traditional Valk dishes, such as the famous Valk schnitzel and the Dutch steak. All prepared with the same love and passion that Martinus van der Valk had in mind.

Meat dishes

Tournedos of tenderloin 220 grams

Tender tenderloin tournedos 28.5

Chateaubriand of tenderloin 440 grams

Chateaubriand for two with sautéed mushrooms and onion. 52.5

Falcon bullet steak 200 grams

The classic Van der Valk bullet steak. 24.5

Traditional chicken satay

Tasty chicken thighs with sate sauce, atjar and crispy prawn crackers. 19.5

Pork tenderloin medallion 200 grams

Tender medallion of pork tenderloin with a hunting sauce of smoked bacon, caramelised onion and crunchy hazelnut crumble. 24.5

Valk burger

Classic cheeseburger with soft brioche bread, beef burger, crispy bacon and melted cheddar cheese 19.5

All our main courses are served with chips, mayonnaise and Dutch salad.

Autumn dishes

Coq au vin

Traditional chicken stew in a rich Burgundy wine gravy with shallots, bacon and fresh thyme. 20.5

Wine suggestion: Dunavar | Pinot Noir | Hungary | 2021 6.5

Deersteakfilet

Deer steak fillet served with a delicate cherry and chocolate bordelaise sauce. 24.5

Wine suggestion: Doppio Passo | Primitivo | Italy | 2022 7

Game stew

Venison stew of venison, boar and hare. 26.5

Wine suggestion: Doppio Passo | Primitivo | Italy | 2022 7

Extras to additional order

On page 11, you will find all our extras you can order as a side order. Enjoy delicious loaded fries with truffle mayonnaise and a variety of sauces, perfect to complement your meat dishes.



Chateaubriand of tenderloin

Valk Schnitzel dishes

Wienerschnitzel

Breaded pork schnitzel with a classic Wiener garnish. 200 g 19.5 | 280 g 22.5

Schnitzel ' Le Blanc'

Breaded pork schnitzel with mushrooms, tomato, crispy fried onion and with gratinated cheese.
200 g 22.5 | 280 g 26.5

Jägerschnitzel

Breaded pork schnitzel with a creamy mushroom sauce with parsley and flavoursome leek pear compote. 200 g
22.5 | 280 g 26.5

Holsteinerschnitzel

Breaded pork schnitzel with 2 fresh fried eggs, anchovies and tasty capers.
200 g 22.5 | 280 g 26.5

Cordon blue

Breaded pork schnitzel, with butcher's ham and creamy Emmental cheese. 21



Wienerschnitzel



Salmon

Fish dishes

Dover sole meunière

Dover sole with lemon and fresh parsley 350-400g 35

Prawns

Stir-fried noodles with flavourful tiger prawns, fresh vegetables and sweet teriyaki sauce. 24.5

Salmon

Salmon fillet with an herb crust of dill and tarragon, served with braised fennel and crispy pak choi 24.5

Autumn dish

Sea bass

Sea bass fried on the skin, served with stir-fried vegetables of pak choi and radish. 22.5

Wine suggestion: Gavi | Terre del Barolo | Italy | DOCG | 2020 7.85

Vegetarian dishes

Risotto

Parmesan cheese, fresh lime, crunchy spinach, sweet and sour tomato and rocket. 19.5

Canneloni

Fresh cannelloni stuffed with creamy cheese, fresh spinach and mushrooms. 19.5

For the little ones in our restaurant, we have a special menu, the Valk Kids menu. This contains the well-known classics. Here children can enjoy tasty Van der Valk classics. We also offer fun colouring sheets and have a kids' corner where the little ones can have fun. So everyone can enjoy a wonderful evening here. Iedereen hier genieten van een heerlijke avond.



Extras to order

Hot sauce

Choice of: Pepper sauce, Stroganoff sauce, Mushroom sauce, Hunting sauce, Red wine sauce, Hollandaise sauce, Satay sauce, Melted herb butter. 2

Apple puree 2

Snack sauce

Choice of: Mayonnaise, Ketchup, Mustard, Curry, Chilli sauce. 1

Fried mushrooms and onion 3.5

Chips with mayonnaise 3.75

Loaded fries

With truffle mayonnaise and Parmesan cheese. 4.75

Jacket potatoes 2.75



Valk Sorbet

Prefer a coffee?

Coffee Special

Opt for a delicious coffee with a liqueur of your choice. 7.5
Coffee, cappuccino, espresso, double espresso, latte macchiato or
latte macchiato

Coffee with friandises

Coffee served with a selection of refined petit fours and delicious cho-
colates. 8.5

Espresso Martini 9.5

Desserts

End your delicious dinner with one of our desserts inspired by Van der Valk's rich family history. From the classic Valk Sorbet to the traditional dame blanche, each dessert with its own sweet reminder of the delicious family recipes that once shaped us.

Vanille Panna Cotta

Firm cream with the sweet and sour taste of red fruit finished with crunchy bastogne crumbs. 7.75

Crème brûlée

Creamy, sweet vanilla-flavoured custard topped with roasted brown sugar. 7.75

Traditionele dame blanche

A traditional dame blanche with creamy vanilla ice cream, sweet chocolate sauce, crunchy almonds and a dollop of whipped cream. 7.75 and with extra egg 1

Tiramisu

Cream of mascarpone with a hint of amaretto, coffee and ladyfingers. 8.5

Valk sorbet

Van der Valk's traditional sorbet, consisting of three types of sorbet ice cream, fresh fruit sweet raspberry sauce and topped off with whipped cream. 8.5

Cheese board

A rich cheese board with Stilton, Port Salut, Manchego, Reypenaer, chattering bread and apple syrup.. 15.5

Autumn dishes

Tarte Tatin

Tarte tatin served with vanilla ice cream, a garnish of fresh fruit and finished with a rich caramel sauce. 9.5

Wine suggestion: Ouma se wyn | Muscadelle | Weltevrede | South Africa | 2020 7

Chocolate moelleux

Lukewarm chocolate cake accompanied by refreshing raspberry sorbet and a fruity forest fruit jelly. 8

Wine suggestion: Tawny port | Barros | Portugal | 4.5

Drinks

COFFEE AND TEA

- Coffee 3.5
- Cappuccino 3.75
- Latte Macchiato 4.25
- Coffee verkeerd 3.75
- Espresso 3
- Double Espresso 4.25
- Espresso Macchiato 3.5
- Hot chocolate milk 3.5
- Whipped cream 0.75
- Tea 3.5
- Fresh mint tea 4.25
- Fresh Ginger tea 4.25

COFFEE SPECIALS

- Irish coffee 8.5
- Spanish coffee 8.5
- French coffee 8.5
- DOM coffee 8.5
- Italian coffee 8.5

FRISDRANKEN

- Coca-Cola 3.5
- Coca-Cola Zero 3.5
- Fuze Tea Sparkeling 3.75
- Fuze Tea Peach 3.75
- Fuze Tea Mango 3.75
- Fuze Tea Green 3.75
- Fanta Orange 3.5
- Fanta Cassis 3.5
- Sprite 3.5
- Rivella 4
- Royal Bliss Ginger ale 4
- Royal Bliss Tonic Water 4
- Royal Bliss Signature Tonic 4
- Spa blauw 25cl 3.25
- Spa blauw 75cl 7.5

- Spa rood 25cl 3.25
- Spa rood 75cl 7.5
- Jus d'orange 4.25
- Apple juice 3.75
- Tomato juice 3.75
- Fristi 3.75
- Chocomel 3.75

BEER

- Spa Swinckels 0,25L 3.75
- Swinckels 0,5L 7
- La trappe Tripel van de Tap 6.5
- Seizoensbier van de Tap 6.5
- La trappe Blond 7.5
- La trappe Quadrupel 9.5
- La trappe Isidór 7.5
- La trappe Wit 7.5
- Bavaria 0.0 4.5
- Bavaria Radler 4.5
- Cornet Oaked 9.5
- Molen Vuur en Vlam IPA 9.5
- Liefmans Fruitesse 7.5
- Desperados 7.5
- Bavaria wit 0.0 5

BUBBLES

	GLAS	FLES
Jaume Serra Cava Brut Nature 18,5cl		11
Val d'Óca Prosecco Frizzante		39
Pommery Champagne Brut Royal		59.9
Bubbles 0.0	7	29

COCKTAILS

- Pornstar Martini 10
- Espresso Martini 10
- Mojito 10

Drinks

PSV

- Barros Port Ruby 5.5
- Barros Port White 5.5
- Barros Port Tawny 5.5
- Sherry Dry 5.5
- Sherry Medium Dry 5.5
- Martini Bianco 5.75
- Martini Rosso 5.75
- Martini Fiero 5.75
- Martini Bellini 5.75

RUM

- Bacardi Carta Blanca 5
- Bacardi Carta Negra 5.5
- Bacardi Lemon 5
- Bacardi Razz 5
- Bacardi Ocho 7.5
- Bacardi Caribbean Spiced 7
- Bacardi Añejo Cuatro 7

WODKA

- Eristoff 5.25
- Grey Goose 8.5

GIN

- Bombay Sapphire Gin 6.5
- Bombay Bramble 7
- Bombay Presse 7
- Hendrick's Gin 8

TEQUILA

- Cazadores Blanco 6
- Cazadores Reposado 7

LIKEUR

- Amaretto 5.35
- Aperol 4.75
- Baileys 5.25

- Campari 5.25
- Cointreau 6.5
- D.O.M. Benedict 6.5
- Drambuie 6.5
- Grand Marnier Rouge 6.5
- Passoa 5
- Kahlua 5.25
- Limoncello Luxardo 5.25
- Licor 43 5.25
- Malibu Coconut Rum 4.5
- Safari 4.5
- ST-GERMAIN 8
- Tia Maria 5.25
- Southern comfort 6.5

WHISKEY

- Aberfeldy 12 years 10.5
- Craiggelachie 13 years 9.5
- Dewar's White Label 6.5
- Dewar's 12 years 8.5
- Glenfiddich 12 years 9.5
- Jack Daniels 8.5
- Jameson 5.5
- Jim Beam 7
- JW Red Label 6.5
- JW Black label 9.5
- JW Gold label 10.5
- Monkey Shoulder 8.5
- Royal Brackla 12 years 11

COGNAC

- Courvoisier VS 7.5
- Hennessy VS 9.5
- Remy Martin VSOP 10.5
- Remy Martin XO 19



Snacks

TOEKAN PLATEAU 19.5

Olives, salty nuts, fuet (Spanish cured sausage), cheese cubes, fresh bread with aioli, 4 crispy cheese fingers, and 4 bitterballen

BITTERBALLEN 7.5

8 bitterballen served with delicious coarse mustard

ORIËNTAL GAMBA 10.5

8 crispy prawns served with chili sauce

SPICY CHICKEN TENDERS 9.5

6 artisanal chicken croquettes with chilli sauce

NACHO'S 12.5

Grilled nachos with cheese, salsa, guacamole and jalapeño

BREADBOARD 6.5

Crisp breaking bread with aioli, soft herb butter and chunky tomato topping

MIXED APPETISERS 9.5

A mix of 10 delightful snacks served with mayonnaise and mustard

CHEESE SPRING ROLLS 9.5

8 crispy cheese fingers filled with aged cheese served with chili sauce

Allergieën

More languages



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