

# 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**

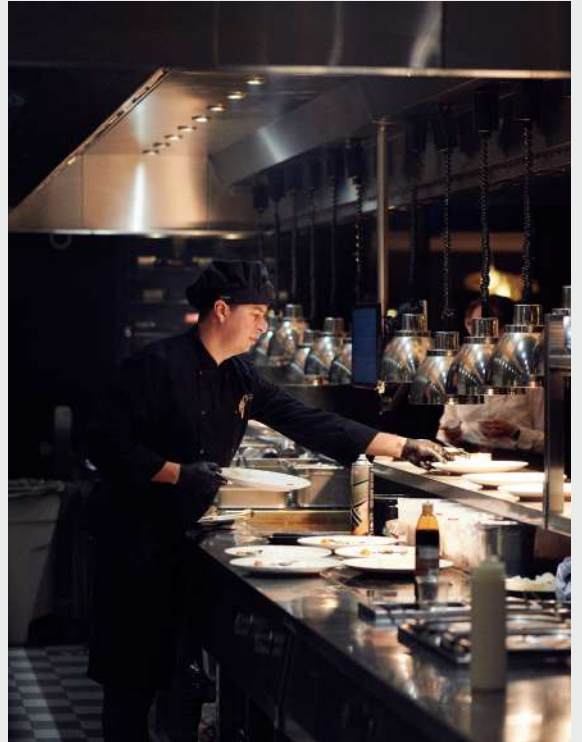
Martinus had a clear idea about the restaurant right from the start of Van der Valk. Guests should be able to eat a meal, as he always did at home with his own mother. Martinus himself was on the road a lot while working in the car dealership and therefore often ate out. But the food he was served made 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 want anything else. The bowl of applesauce guaranteed a familiar, cordial environment where you could always go.



# 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

*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 invite you on a culinary journey through time. Begin your adventure with one of our appetizers, inspired by over 150 years of Van der Valk history.

From the classic steak tartare and traditional tomato soup made from the Valk family recipe to more modern, innovative dishes

## 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

Burrata with smoked garlic cream and Arbequina olive oil. 13.5

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

## Winter Dishes

### Rillette

Rabbit rillette with lardo di Colonnata and crispy pancetta. 13

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

### Cocktail Fruits de Mer

Crayfish tails, shrimp, citrus, and horseradish cream. 13.5

*Wine Suggestion: La Chevalière | Sauvignon Blanc | 2021 6.5*

## Betuwe Pears

Poached pear with blue Stilton cheese, roasted walnuts, and balsamic dressing. 13

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

## Soepen

### ✔ 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

## ❄ Winter Dishes

### Bisque

Shellfish bisque and tempura prawns 9.75

*Wijnsuggestie: Urmeneta | Chardonnay | Chili | 2022 5.25*



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.

## Vleesgerechten

### **Tournedos of tenderloin 220 grams**

Malse tournedos van ossenhaas. 28.5

*Wijnsuggestie: Mendoza, Dona Paula Estate | Malbec | Argentinië | 2022 7.5*

### **Chateaubrian 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 fries, mayonnaise, and a Dutch salad.*

## Winter Dishes

### Coq au Vin

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

Wine suggestion: Dunavar | Pinot Noir | Hungary | 2021 50

### Rossini

Modern Rossini of 150 grams, served with soft brioche and a rich Armagnac and plum sauce. 27.5

Wine suggestion: Mendoza, Dona Paula Estate | Malbec | Argentina | 2022 7.5

### Hazenpeper

Stewed hare with creamy mashed potatoes and braised pear. 24.5

Wine suggestion: Mendoza, Dona Paula Estate | Malbec | Argentina | 2022 7.5

## 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

## Winter Dishes

### Halibut

Pan-fried halibut, served with creamy saffron risotto and a fresh lemon beurre blanc. 27.5

*Wine suggestion: Urmeneta | Chardonnay | Chile | 2022 5.25*

## Vegetarian Dishes

### Patak's korma

Crispy pappadums filled with seasonal vegetables in a creamy korma sauce. 22.5

### Frittata

A delicious egg dish with fresh spinach, mushrooms, Parmesan cheese, and sun-dried tomatoes. 22.5

For the little ones in our restaurant, we have a special menu, the *Van der Valk Kids Menu*. It features the well-known classics. Here, children can enjoy tasty *Van der Valk* classics. Additionally, we offer fun coloring pages and have a children's corner where the little ones can entertain themselves. This way, everyone can enjoy a wonderful evening here."



## Extras to Orden

### Warm Sauces

Pepper sauce, stroganoff sauce, mushroom sauce, hunter's sauce, red wine sauce, hollandaise sauce, satay sauce, and melted herb butter. 2

### Applesauce 2

### Snacksaus

Choice of: mayonnaise, ketchup, mustard, curry, and chili sauce.1

### Fried Mushrooms and Onions 3.5

### Fries with Mayonnaise 3.75

### Loaded fries

With truffle mayonnaise and Parmesan cheese 4.75

### Fried Potatoes 2.75



Valk Sorbet

## Prefer a coffee?

### Coffee Special

Enjoy a delicious coffee with a liqueur of your choice 7.5 Choice of: *coffee, cappuccino, espresso, double espresso, café au lait, or a latte macchiato.*

### Coffee with Friandises

Coffee served with a selection of delightful sweet treats 8.5

### Espresso Martini 9.5

# Desserts

End your delightful dinner with one of our desserts, inspired by the rich family history of Van der Valk. From the classic Valk Sorbet to the traditional Dame Blanche, each dessert carries its own sweet memory of the delicious family recipes that have shaped us

## Vanille panna cotta

Rich cream with the sweet and sour taste of red fruits, finished with crunchy Bastogne crumbs 7.75

## Crème brûlée

Creamy, sweet vanilla-flavored custard, topped with caramelized brown sugar. 7.75

## Traditional Dame Blanche

A traditional Dame Blanche with creamy vanilla ice cream, sweet chocolate sauce, crunchy almonds, and a dollop of whipped cream. 7.75 (with extra advocaat 1)

## Tiramisu

Mascarpone cream with a hint of amaretto, coffee, and ladyfingers. 8.5

## Valk sorbet

The traditional Van der Valk sorbet, consisting of three types of sorbet ice cream, fresh fruits, sweet raspberry sauce, and finished with whipped cream. 8.5

## Cheese platter

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



## Winter Dishes

### Meringue

Light hazelnut meringue cake with a rich dulce de leche filling. 9.5

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

### Gateau chaud

Warm cake with dark chocolate ganache, chocolate mousse, and chocolate jelly. 9.5

*Wine suggestion: Tawny port | Barros | Portugal 4.5*

# Drinks

## Coffee and Tea

- Coffee 3.5
- Cappuccino 3.75
- Latte Macchiato 4.25
- Café au lait 3.75
- Espresso 3.00
- Double Espresso 4.25
- Espresso Macchiato 3.50
- Hot Chocolate 3.50
- Whipped Cream 0.75
- Tea 3.50
- Fresh Mint Tea 4.25
- Fresh Ginger Tea 4.25
- + Bonbon 1

## Coffee specials

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

## Soft drinks

- 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 Blue 25cl 3.25
- Spa Blue 75cl 7.5

- Spa Red 25cl 3.25
- Spa Red 75cl 7.5
- Orange Juice 4.25
- Apple Juice 3.75
- Tomato Juice 3.75
- Fristi 3.75
- Chocomel 3.75

## Beer

- Swinkels 0.25L 3.75
- Swinkels 0.5L 7
- La Trappe Tripel on Tap 6.5
- Seasonal Beer on Tap 6.5
- La trappe Blond 7.5
- La trappe Quadrupel 9.5
- La trappe Isidór 7.5
- La trappe White 7.5
- Bavaria Fruity Lemon Lime 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 White 0.0 5

## Bubbles

	Glass	Bottle
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 9.5
- Espresso Martini 9.5
- Mojito 9.5

# 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 6.5  
Bombay Bramble 7  
Bombay Presse 7  
Hendrick's 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  
Craigielachie 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 Platter

A delicious selection of olives, salted nuts, fuet (a type of Spanish sausage), cheese cubes, fresh tear-and-share bread with aioli, 4 crispy cheese fingers, and 4 bitterballen (Dutch meat-based snacks) 19.5

## Bitterballen

7 bitterballen served with delicious mustard. 7.5

## Oriëntal Gamba

5 crispy shrimp served with chili sauce.. 7.5

## Spicy Chicken Tenders

5 artisanal crispy chicken tenders with chili sauce.. 7.5

## Nachos

Gratinated nachos with cheese, salsa, guacamole, and jalapeño. 12.5

## Bread Platter

Crispy tear-and-share bread with aioli, soft herb butter, and coarse tomato tapenade. 6.5

## Mixed Snack Platter

A mix of 7 types of delicious snacks served with mayonnaise and mustard. 7.5

## Cheese fingers

7 crispy cheese fingers filled with aged cheese, served with chili sauce. 8

Allergies

More languages



VAN DER VALK  
HOTEL TIEL