

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

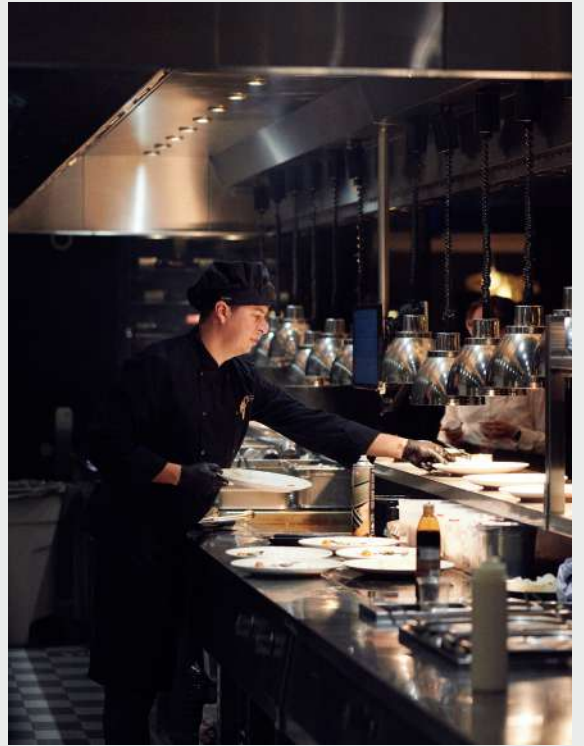
Martinus had a clear idea about the restaurant right from the start of Van der Valk. Guests should be able to eat a meal, as he always did at home with his own mother. Martinus himself was on the road a lot while working in the car dealership and therefore often ate out. But the food he was served made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



Tomatensoep à la Valk

The Lunch menu

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 Van der Valk croquettes and the traditional tomato soup according to Valk family recipe along with more modern, new dishes.

Sandwiches

Choice of white or brown primal bread

12 uurtje

2 slices of bread, richly topped with a croquette, a fried fried egg, cheese, and served with the traditional tomato soup. 12

Van der Valk croquettes

2 slices of bread with delicious croquettes served with mustard. 9

Sandwich Carpaccio

Tender beef carpaccio with creamy truffle mayonnaise or pesto, Enhanced with toasted pine nuts, Grana Padano and rocket. 14.5

Spinata Romana

Sandwich with Spinata Romana with crunchy pickled vegetables and rocket 11.5

Warm smoked salmon

Sandwich with warm smoked salmon, pickled cucumber, lemon zest and horseradish cream. 13.5

Vitello tonato

Sandwich with veal meat, tuna mayonnaise and a fresh garnish of cucumber, tomato and radish. 14.5

Old cheese sandwich

Ervaar de smaak van oude biologische kaas met appelstroop, walnoten en rucola. 9.5

Avocado

Sandwich richly topped with avocado, beetroot hummus, pumpkin seeds and a soft-boiled egg. 11

Open daily for lunch from 11:30 AM and for dinner from 5:00 PM to 10:00 PM.

If you would like to order extras such as bread, fries, or a delicious sauce, please refer to page 6

Salads

Our salads are served with bread and butter

Classic Caesar

A mixed salad with chicken breast, salty bacon, sun-dried tomatoes, crunchy croutons, Parmesan cheese and creamy caesar dressing according to traditional Valk recipe. 15.5

Goat cheese

A mixed salad with honey, dried prunes, mixed nuts and sweet and sour balsamic dressing. 14.5

Toekan

A mixed salad with traditional Valk schnitzel, aged cheese, 4-minute egg, crispy bacon and creamy lemon mayonnaise. 16.5

Warm smoked salmon

Mixed salad with warm smoked salmon, pickled cucumber, lemon zest and horseradish cream. 15.5

Soups

Our soups are served with bread and butter

Tomato soup à la Valk

Freshly made tomato soup with creamy crème fraîche and fresh basil according to traditional family recipe. 8.5

Burgundy onion soup

Traditional onion soup with caramelised onion, cheese and crunchy croutons. 8.5

Chicken soup

A typical Dutch chicken soup with fresh vegetables, hearty broth and vermicelli. 9.5

Autumn dish

Mushroom soup

Creamy forest mushroom soup with garlic croutons and fresh chives. 8.5

Koude gerechten

Valk carpaccio

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

Smoked salmon tartare

Tartare of smoked salmon with Edamame beans, horseradish cream and slightly spicy wasabi crackers. 13.5

Burrata

Creamy buratta with sundried tomatoes, basil oil and beetroot powder 14.5

Tosti

Choice of white or brown sourdough bread

Tosti classic

Traditional rustic bread, richly topped with delicious ham and cheese. 7.5

Tosti mediterraneans

Traditional rustic bread with creamy feta cheese, olives and tasty salami 7.5

Tosti caprese

Traditional rustic bread topped with creamy mozzarella, pesto and juicy tomato. 8

EGG DISHES

Choice of white or brown bread

CLASSIC UITSMIJTER 9

Fried eggs with 3 eggs, choice of ham, cheese, roast beef or bacon (0.50 per supplement)

UITSMIJTER CARPACCIO 15.5

Fried eggs with 3 creamy eggs, generously sprinkled with Parmesan cheese, fresh arugula and the choice of truffle mayonnaise or pesto

UITSMIJTER SALMON 15.5

Fried eggs with 3 eggs, served with smoked salmon

FARMER'S OMELETTE 11.5

Omelette with crunchy vegetables, savoury bacon and jacket potato

Warm dishes

All our hot dishes are served with chips, mayonnaise and Dutch salad.

Traditional chicken satay

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

Valk burger

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

Valk Steak 200 grams

The classic Van der Valk bullet steak. 24.5

Sole meunière 350-400 gram

Dover sole with lemon and fresh parsley. 35

Extras to order

Hot sauce

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

Apple sauce 2

Snack sauce

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

Breadboard

Crusty break bread with creamy aioli, soft herb butter and coarse tomato tapenade 6.5

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 carpaccio

Desserts

Traditional dame blanche

A traditional dame blanche with creamy vanilla ice cream, sweet chocolate sauce, crunchy almonds and a dollop of whipped cream. 7.5 and with extra eggnog 1

Valk sorbet

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

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

Chocolate moelleux

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

Prefer a coffee?

Coffee Special

Choose a delicious coffee with a liqueur of your choice. 7.5

Coffee, cappuccino, espresso, double espresso, latte macchiato or latte macchiato

Coffee with sweets

Coffee served with a selection of refined petit fours and delicious chocolates. 8.5



Valk Sorbet

Drinks

COFFEE AND TEA

Coffee 3.5
 Cappuccino 3.75
 Latte Macchiato 4.25
 Coffee verkeerd 3.75
 Espresso 3
 Dubbele 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

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 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

Allergieën



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