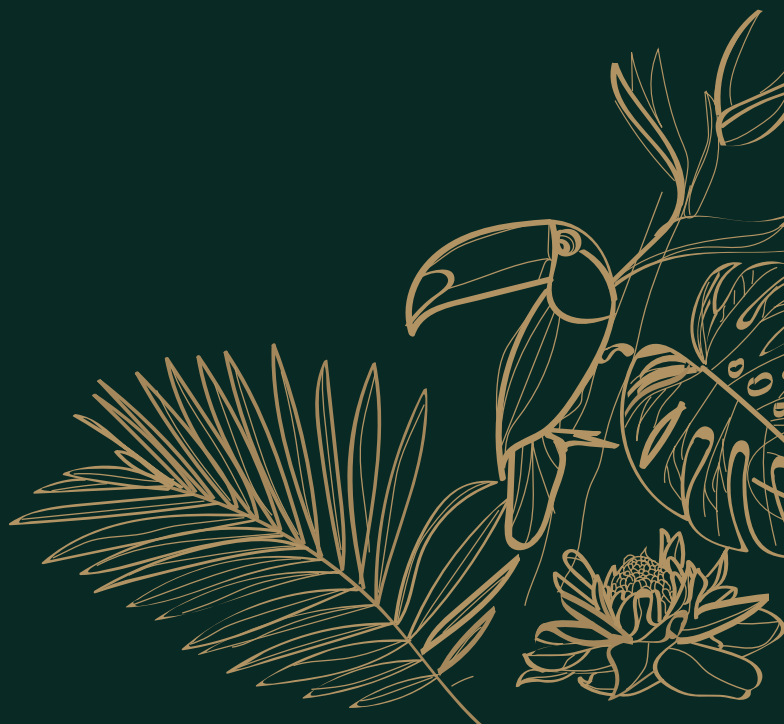




# CHEF'S MENU

*Hotel package*



# STARTERS

## Starters

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Bread platter  7.50

Country bread | butter | fleur de sel | herb oil


Amuse-bouche with a glass of bubbly 7.50

## Soups

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Tomato soup

Meatballs | cream ( optional)



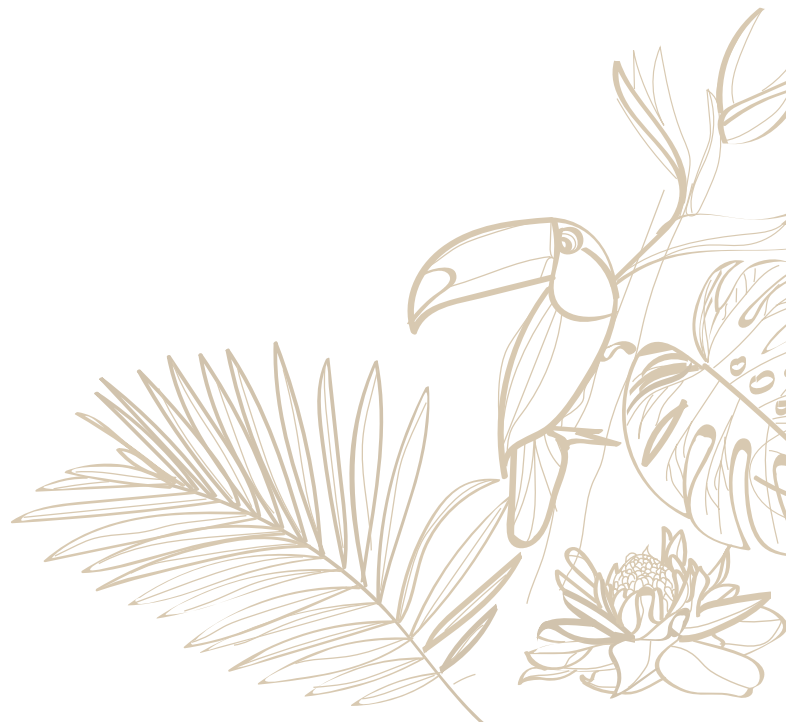
Mustard soup

Smoked salmon | dill oil ( optional)



Pumpkin soup

Tortellini ( optional)



# STARTERS

## Starters

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### Selection of dishes 3.50

Crouton carpaccio | crunchy sushi | prawn croquette | tomato soup



### Beef carpaccio

Truffle mayonnaise | rocket | Grana Padano | sun-dried tomatoes | pine nuts



### Beef tataki

Crispy onions | radish sprouts | sesame dressing



### Smoked salmon

Nori | fresh lime curd cheese | blini | quails egg



### Beetroot tartare

Fennel | chives | lime mayonnaise | herbs

### Portobello with goat's cheese 3.50

Herb lettuce | nuts | honey mustard vinaigrette

## Salads

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### Carpaccio salad 7.50

Grana Padano | olives | fried capers | red onion | pine nuts | mixed salad | balsamic dressing

### Caesar salad 6.50

Chicken thighs | romaine lettuce | Grano Padano | bacon | tomato | red onion

### Caesar salad 7.00

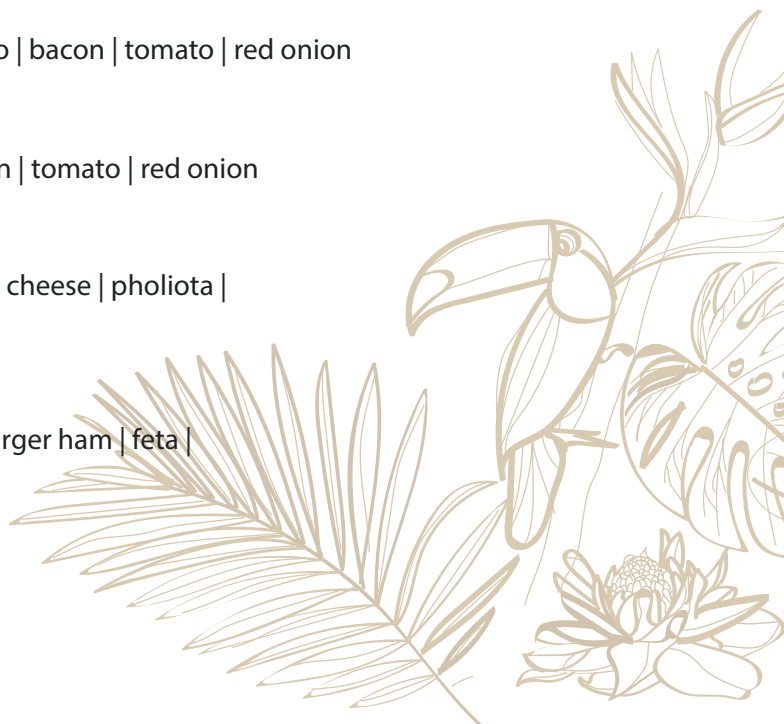
Prawns | romaine lettuce | Grano Padano | bacon | tomato | red onion

### Mixed salad 6.50

Pear | balsamic vinegar | roasted hazelnut | blue cheese | pholiota | cherry tomato | fig |

### Quinoa salad 6.50

Litle gem | roasted pumpkin | pecan nuts | coburger ham | feta | tomato | red onion



# MAIN COURSES

## Main meat dishes

**Beef tenderloin Chateaubriand** 10.50 p.p. | 400 grams | 2 people  
Potato mousseline | fried mushrooms | gravy | pepper sauce



### Schnitzel

Naturel Citroen

Hoorn Gebakken champignons | ui | spek

Bali Gegratineerd | ananas | kaas

#### Any additional sauce?

##### Sauces 2.50

Mushroom sauce | Pepper sauce |  
Hollandaise sauce | Béarnaise sauce |  
Stroganoff sauce | Satay sauce

Mayonnaise | Ketchup | Curry 1.00



### Chicken thigh satay

Acar | rice | prawn crackers | peanut sauce | fried onions

**Steak on a rock** | 180 grams | 10.50

Beef tenderloin | 3 sauces

We use a lava rock to prepare this dish. This is heated in the oven up to 400 °C. The rock remains hot for a long time, allowing you to prepare your meat at the table until it's cooked according to your preference.

SPECIAL  
STONE



**Rump steak** | 200 grams |

Seasonal vegetables | sauce of your choice

**Guinea fowl supreme** 7.50

Seasonal vegetables | sauce of your choice

**Venison fillet** 7.50

'hete bliksem' (mashed potato and stewed apples) | red onion | game gravy



**Game stew**

Vegetables | potato puree | crispy potato



**Black Angus burger**

Brioche roll | cheddar | bacon | tomato | lettuce | BBQ sauce



# MAIN COURSES

## Main fish dishes

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### Catch of the day

Your waiter or waitress will be more than happy to tell you about the catch of the day.



### Fried salmon

Polenta | artichokes | antioise | balsamic reduction

## Vegetarian/Vegan

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### Veggie burger

Vegetable burger | vegan cheddar cheese | tomato | avocado | lettuce | fried onion | BBQ sauce

### Ravioli 3.50

Ricotta | spinach | rocket | Parmesan



### Cauliflower steak

Beetroot mousseline | roasted carrot | roasted almonds



### Fried halloumi

Parsnip mousseline | fried chicory | black garlic vinaigrette

## Side dishes

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Baked potatoes | 4.50

Fries with mayonnaise | 4.50

Fries with truffle mayonnaise and Parmesan cheese | 6.00

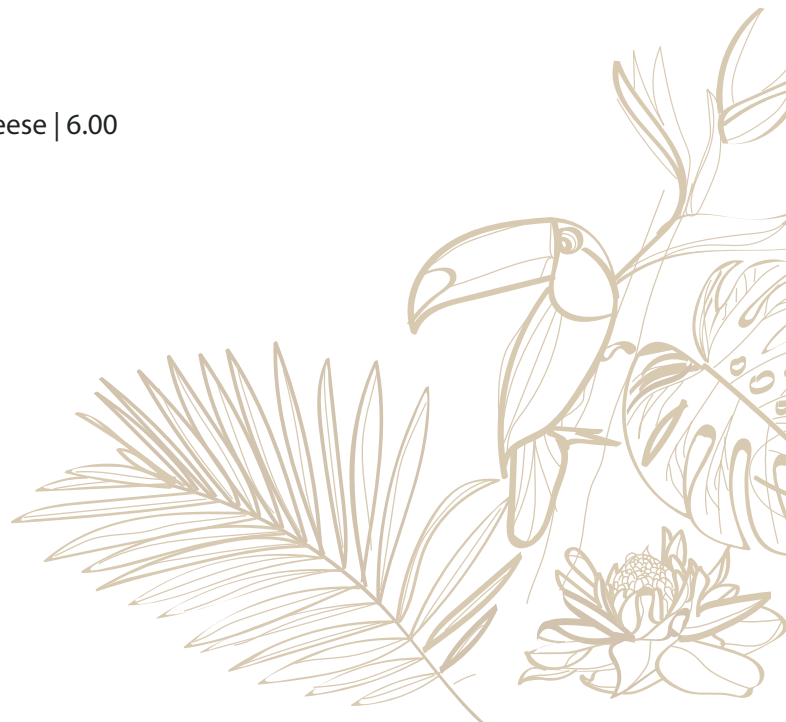
Sweet potato fries | 5.50

Wild Rice | 4.50

Seasonal vegetables | 4.50

Mixed salad | 4.50

Polenta | 3.50



# DESSERTS

## Desserts

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### Van der Valk coupe A7

Cookie dough ice cream | salted caramel ice cream | Oreo ice cream | whipped cream



### Sorbet

Three different types of sorbet ice cream | fresh fruit | whipped cream



### Fresh fruit salad



### Dame blanche

Vanilla ice cream | chocolate sauce | whipped cream



### Cheesecake

Vanilla ice cream



### Crème brûlée

Grand marnier | mandarin sorbet



### Home-made syrup waffle

Dulce de leche | mascarpone



### Chocolate mousse

Chocolate flakes | candied orange peel

### Selection of cheeses 5.00

Cabriole Bokkesprong

Le Petit Doruvel

Lady Blue

Beemster old

Apple syrup | walnuts | fig bread



# COFFEE

## Coffee

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### Irish coffee

Irish whiskey | whipped cream

### Spanish coffee

Tia Maria | whipped cream

### Italian coffee

Disaronno | whipped cream

Likeur 43 | whipped cream

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### Toekan coffee

Baileys | whipped cream

SPECIAL

### French coffee

Grand Marnier | whipped cream

### Coffee deluxe

Coffee or tea | various chocolates





VAN DER VALK  
**HOTEL HOORN**