

STARTERS

Chef's menu

3-course menu from our chef 46.50

4-course menu from our chef 51.50

For more information, feel free to ask our employees.

Starters

Bread platter  8.25

Bread | aioli | red pepper tapenade

Amuse-bouche with a glass of prosecco 8.25

Soups


Served with some bread

Tomato soup ( optional) 8.50

Meatballs | cream

Courgette soup  8.50

Ricotta

Cauliflower curry soup  8.50

Spring onion | smoked almonds

Salads

Carpaccio salad 19.25

Grana Padano | olives | fried capers | red onion | pine nuts |
mixed salad | balsamic dressing | duck liver curl (+ 5.00 euro)

Caesar salad ( optional) 18.25

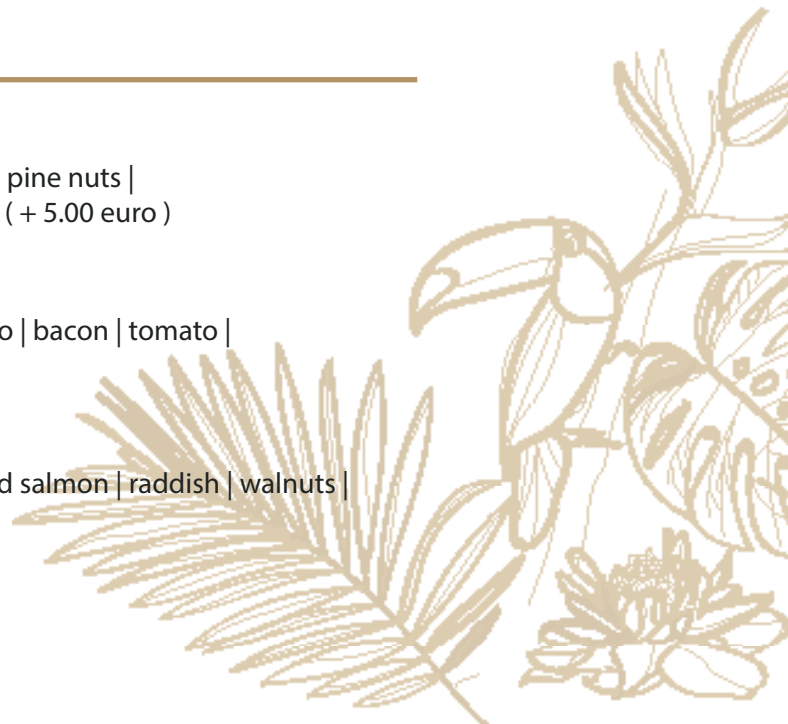
Chicken thighs | romaine lettuce | Grano Padano | bacon | tomato |
red onion

Mesclun salad 16.50

Roasted green asparagus | cooked egg | smoked salmon | raddish | walnuts |
honey mustard dressing | cherry tomatoes

Mixed vegetables salad  16.50

Nuts | arugula | balsamic vinegar | croutons



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Selection of dishes 18.25

Crouton carpaccio | avocado | prawn croquette | courgette soup

Beef carpaccio 16.00

Pesto mayonnaise | arugula | Grana Padano | fried apple capers | pine nuts | duck liver supplement (+ 5.00)

Veal tartare 15.50

Parma ham | quail egg | mustard | sour | brioche bread

Smoked salmon 15.50

Quail egg | croutons | spiced crème fraîche | cucumber | trout eggs

Avocado 14.50

Herb lettuce | nuts | beetroot | raddish | vegan feta | ginger carrot

Burrata 14.50

Selection of various tomatoes | pistachio pesto | balsamic caviar | fried basil

Side dishes

Fries with truffle mayonnaise and Parmesan cheese | 6.50

Sweet potato fries | 6.00

Wild Rice | 5.00

Seasonal vegetables | 5.00

Mixed salad | 5.00

Polenta | 3.75



MAIN COURSES

Main meat dishes

Served with fries or baked potatoes and a side salad

Beef tenderloin Chateaubriand 35.00 p.p. | 400 grams | 2 people
Potato mousseline | seasonal vegetables | gravy | pepper sauce

Schnitzel

Natural | Lemon 22.50

Hoorn | Fried mushrooms | onion | bacon 24.00

Mozzarella | Tomato | pesto 24.00

Chicken satay 24.75

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

Steak on a rock | 180 grams | 35.00

Beef tenderloin | 3 sauces

To prepare this dish, we use a lava stone that 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

Steak 27.50

Celeriac mousseline | seasonal vegetables | gravy

Rosé roasted pork tenderloin 26.50

Carrot mousseline | seasonal vegetables | sauce of your choice

Côte de Veau 26.50

Carrot mousseline | leek | PX gravy | dried Serrano ham

Stewed lamb shanks 24.50

Prepared the Moroccan way | eggplant | sultana raisin | coriander

Black Angus burger 22.50

Cheddar | onion rings | tomato | little gem

Any additional sauce?

Sauces 2.50

Mushroom sauce | pepper sauce |

Hollandaise sauce | Béarnaise sauce |

Stroganoff sauce | peanut sauce

Mayonnaise | ketchup | curry 1.00



MAIN COURSES

Main fish dishes

Served with fries or baked potatoes and a side salad

Catch of the day 23.50

Your server will be more than happy to tell you about the catch of the day.

Dover sole 29.25

À la meunière | in butter | ravigote sauce

Codfish 24.50

Green herb crust | risotto nero | carrot | vadouvan sauce

Salmon 27.00

Polenta | artichokes | antiboise | balsamic vinegar

Vegetarian/Vegan

Veggie burger 24.75

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

Ravioli 25.75

Ricotta | spinach | arugula | Parmesan

Gnocchi 23.50

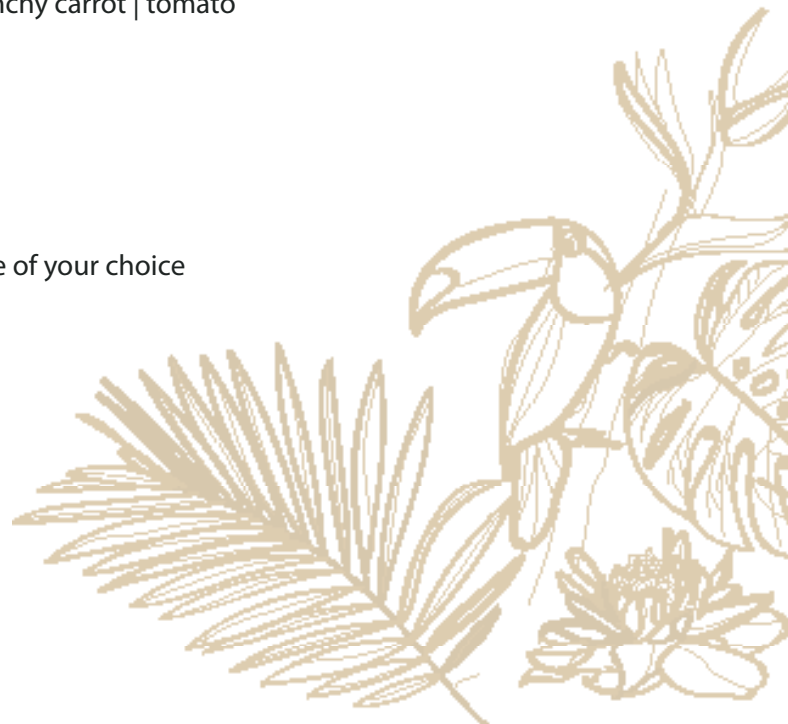
Fennel | orange sauce | pistachio | dragon | crunchy carrot | tomato

Indian curry 23.50

Sweet potato | cauliflower | chickpeas | spinach

Vegetable schnitzel 23.50

Potato mousseline | seasonal vegetables | sauce of your choice



DESSERTS

Desserts

Van der Valk coupe A7 10.50

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

Choco paradise 10.50

Chocolate | chocolate mousse | peanut cream | pretzels | salted caramel

Gerrit's favourite sorbet 9.50

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

Fresh fruit salad 10.00

A fresh fruit salad with different kinds of fruit

Trifle 9.50

Eggnog | vanilla mousse | 'bokkenpootjes' Dutch cookie

Dame blanche 2.0 11.50

Parfait | chocolate sauce | whipped cream

Dessert to share 21.50

Selection of sweets per 2 persons.

Omelet Sibérienne 9.50

Raspberry sorbet

Honey crème brûlée 10.50

With yoghurt ice cream | honey | walnut

Frangipane 9.50

White chocolate | hibiscus | rhubarb | basil

Selection of cheeses 15.00

Apple syrup | walnuts | fig bread

Cabriole Bokkesprong

Le Petit Doruvel

Lady Blue

Beemster old

