

A WARM WELCOME TO RESTAURANT V

Our love for our profession translates to quality without concessions. You can taste this in our dishes, which are prepared with the best-quality fair ingredients sourced locally. We cook with respect for nature and life.

"We prepare the most amazing and creative dishes with passion for our craft."
Marc Giesbers, executive chef.

This line of thought serves as our philosophy when it comes to stimulating your culinary senses. Inspired by the season, this menu is full of delicious dishes. Our chef and his team will amaze you with the versatility of the menu. With our professional service, you can rely on all the warmth, cosiness and friendliness you have come to expect from Van der Valk.

Enjoy your meal!

Han & Ine van der Eijk



Management

4th generation Van der Valk family

SALADS & STARTERS

- GREEK SALAD**  13.50
Warm oregano bread presented with a salad of cucumber, red onion, olives, peppers and Feta cheese, accompanied by a yoghurt dip.
- GARBANZO SALAD**  13.50
Chickpeas mixed with onion and diced tomato, served with crispy pita chips.
- CAESAR SALAD**  14.00
Famous salad of crispy romaine lettuce, drizzled with an anchovy dressing and sourdough bread croutons, Parmesan cheese and a boiled egg.
- SPANISH TABLÓN** 14.00
Platter of 5 chorizo croquettes with marinated olives and white goat cheese cubes.
- CARPACCIO PIEMONTE**  16.00
Wafer-thin sliced raw tenderloin with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colourful salad bouquet.

SOUPS

- TOMATO**  9.50
Traditional soup made of tomato and basil, with or without meatballs.
Served with two slices of bread and butter.
- MUSTARD**  9.50
Deliciously smooth, creamy soup of Limburgse mustard, sprinkled with chives.
Served with two slices of bread and butter.

Do you have allergies? Let us know!

 Van der Valk classics

 Vegetarian

EGG DISHES

3 FRIED EGGS 12.50

With brown or white sourdough bread, Gouda cheese, ham and lettuce garnish.

3 FRIED EGGS SPECIAL 14.00

With brown or white sourdough bread, Gouda cheese, ham, tomato, onion and lettuce garnish.

OMELETTE NATURAL  12.50

With brown or white sourdough bread.

FARMER'S OMELETTE 14.00

With vegetables, on brown or white sourdough bread.

BREAD DISHES

VENLO LUNCH 14.25

Classic lunch dish with a meat croquette, fried egg, ham, young cheese, Russian salad and a tasty salad garnish.

12 O' CLOCK PLATTER 15.50

A Venlo lunch with a tasty cup of tomato soup with meatballs.

MEAT CROQUETTES 12.00

Two meat croquettes with brown or white sourdough bread and salad garnish.

FARMER'S TOAST 13.00

Choice of brown or white sourdough bread with ham and young cheese, served with salad garnish.




Van der Valk classics




Vegetarian


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BRUSCHETTA  11.00
Delicious sourdough garlic crostini with a flavourful tomato compote.

BALI POCKET  14.00
Toasted pita bread stuffed with a cold vegetarian rendang and crispy atjar.

AVOCADO TOAST  14.00
Three toasted slices brown or white sourdough bread with avocado, egg and cherry tomatoes.

MAIN DISHES

CAESAR SALAD  17.50
Famous salad of crispy romaine lettuce, drizzled with an anchovy dressing and sourdough bread croutons. Parmesan cheese and a boiled egg.
Supplement: chicken breast (5.00).

TUSCAN RAVIOLI  21.50
Dough cushions cooked in vegetable broth, stuffed with mushrooms. Served with sautéed forest mushrooms, truffle chips and flavoured with a touch of truffle oil.

TRADITIONAL CATCH OF THE DAY 28.50
With a creamy butter sauce and chopped parsley, served with potatoes and mixed vegetables.

*Vegetarian main courses are served with salad.
The other main courses are served with fries and salad.*

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SCHNITZEL  21.50

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables.
Served plain or with choice of pepper sauce or mushroom sauce.

SATAY  19.50

Tender chicken skewers served with fries, atjar, peanut sauce, prawn crackers and serundeng.

HAMBURGER 20.50

Grilled beef burger topped with an onion crisp, served with lettuce and fries.

VEGABURGER 20.50

Grilled burger topped with an onion crisp, served with lettuce and fries.

DISH OF THE DAY 23.50

We prepare changing dishes every day. The origin of the living room dish is in De Gouden Leeuw, Martinus and Rie van der Valk's first restaurant. Their 11 children and staff always ate a meal together in the living room.

To this day, the intermission dish for staff is still called the *living room dish*.

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SUPPLEMENTEN

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| SOURDOUGH BREAD | 6.00 |
| With herb butter, tapenade and pesto. | |
| TRUFFLE FRIES | 7.00 |
| With Parmesan cheese, sea salt and parsley. | |
| FRIES | 4.00 |
| ROSEMARY POTATOES | 3.00 |
| VEGETABLES | 3.50 |
| MIXED SALAD | 3.50 |

DESSERTS

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| DAME BLANCHE  | 9.50 |
| Our vanilla ice cream classic in a modern twist of hot chocolate sauce topped off with green tea-scented white chocolate shots. | |
| DUTCH DELIGHT | 9.50 |
| Light creamy caramelised waffle ice cream with whipped cream and a crunchy chunky biscuit. | |
| NEW YORK CHEESECAKE | 8.50 |
| Classic cake made of cream cheese on a layer of graham cookie crust served with strawberry sauce. | |
| FRIANDISES | 8.50 |
| With a delicious cup of coffee or tea. | |

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