

## Starters

### Caesar salad

Crispy romaine lettuce tossed with an anchovy dressing, topped with croutons, Parmesan cheese, and a boiled egg.

**Supplement chicken + 5**

### Petite Terrine

Homemade terrine of confit poultry and quail's egg with a sweet and sour red onion sauce on a chervil cream.

### Carpaccio + 2.50

Thinly sliced raw beef tenderloin garnished with fresh Parmesan cheese, sunflower seeds, truffle sauce, and a colorful salad bouquet.

### Sushi

California roll filled with tofu, nori, sesame seeds, and bell pepper. Served with ginger, wasabi mayonnaise, and a seaweed salad.

### Tonno Tonato + 2.00

Duo of fresh tuna and a cream of tuna with capers and a focaccia crostini with an olive tapenade.

### Salmon

Teriyaki-marinated fillet on stir-fried udon noodles with various vegetables.

### Fish of the day

Prepare to be surprised! Our host/hostess will be happy to tell you which fish and preparation is on the menu today.

### Schnitzel

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

### Sucade

Slow-cooked veal, served with gravy on a bed of sweet potato and vegetables of the day.

### China Moon

Hoisin basted duck breast on a bed of braised bok choy, served with steamed rice and crispy gyoza dumplings.

### Entrecote + 7.50

Nice piece of beef tenderloin with Béarnaise sauce, potatoes and vegetables.

### Homesyle dish

Ask our staff about today's dish.

## Soups

### Tomato

Traditionally with basil, served with or without meatballs.

### Forest mushroom

Creamy soup made with Porcini mushrooms.

### Fish soup

Richly filled fish soup with various types of fish and seafood.

## Desserts

### Dame Blanche

Our vanilla ice cream classic with a modern twist, topped with warm chocolate sauce and white chocolate chips and whipped cream.

### Raspberry

Parfait on a puffed rice base, with mango sorbet and a red fruit macedoine.

### Winter coupe

Stewed pear ice cream covered with a layer of red fruit and a cinnamon crunch.

### Friandises

With a delicious cup of coffee or tea.

### Assortment of cheese + 6.00

Five types of cheese presented with traditional garnishes such as walnuts, grapes and dried fruit bread.

## Main courses

### Risoni

Orzo pasta enriched with roasted bell peppers, basil and tomato sauce.

### Ravioli

Ravioli filled with Forest mushrooms served with a delicious truffle cream sauce, accompanied by green asparagus and cheese crisps.



Van der Valk classics



Vegetarian

Do you have any allergies? Let us know!