

Welcome to Restaurant V

We always strive to make your visit feel like a gift, a gift to stay at Van der Valk Hotel Venlo.

Our dishes are therefore prepared with care by chef de cuisine Friso Pingen and his team. Sustainability plays an important role in our hotel, so also in the kitchen. We use as much as possible ingredients that come from the immediate vicinity of Venlo or ingredients that have been produced in an eco-friendly way.

We also offer sustainable portions to prevent food waste.

These are dishes that we offer in smaller portions. On the menu, you will see two prices behind these dishes. The lowest price is the price for the sustainable portion.

If you have any questions or wishes, our staff will be happy to help you.

On behalf of the entire team, we wish you a very pleasant stay and a tasty meal!

Han & Jne van der Eijk

Management

4th generation Van der Valk family

Cold appetizers

Caesar salad

13.50

Classic salad of crispy Romaine lettuce mixed with an anchovy dressing, garnished with a bread crouton, a quails egg and Parmesan cheese.

Chicken supplement + 5.00

Parsnip

13.50

Tasting of white carrot in three surprising preparations.

Salmon cocktail

13.00 / 9.50*

A classic starter of poached salmon with a cognac sauce and crispy onions.

Prawn & quinoa

19.50

A bold creation of pan-fried prawns, quinoa salad and a curry cream.

Oysters

7.50

Two Zeeland creuse oysters, served natural or with shallot vinaigrette.

Supplement per additional oyster + €3.75

Wagyu steak tartare

17.50

Hand-sliced, with a garnish of capers, gherkin, shallot, egg and mustard, served with frisée and gaufrette potatoes.

Carpaccio

16.00

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

Soups

Tomato

9.50 / 6.50*

Traditionally with basil, served with or without meatballs.

Oxtail

9.50

Double-extracted oxtail consommé with a garnish of petite vegetables.

Soup of the day

9.50 / 6.50*

Your host or hostess will be pleased to inform you which soup is being served today.

Warm appetizer

Autumn palette

16.00

Sautéed mushrooms and wild mushrooms with a hint of truffle cream and a fresh gremolata of parsley, garlic and lemon.

Sustainable portions

* To prevent food waste, we also offer some dishes in smaller portions. The lowest price shown is the price for the sustainable portion.



Main courses

Vegetarian

Provençal

18.50

Oven-baked zucchini filled with vegetable ratatouille, served with a spicy roasted pepper sauce.

Risotto

20.00 / 16.50*

A savoury, creamy preparation of Italian Arborio rice, prepared with carrot, butter and Parmesan cheese, finished with a crisp of dried vegetable chips.

Ravioli

21.50 / 17.50*

Ravioli filled with pumpkin, served with a garden herb sauce, micro cress from our own greenhouse, and a crispy cheese tuile.

Fish

Fish of the day

30.50 / 25.50*

Your host or hostess will be pleased to inform you which fish is being served today and how it is prepared.

Plaice

28.50

Butter-fried fillet, served with potato mousseline and mixed vegetables.

Scampies

30.00

Pan-fried prawns, deglazed with a shellfish jus, served on a bed of linguine with fresh broccoli.

Meat

Asian skewer

25.00

Skewer of marinated chicken thigh, served with steamed rice, green beans with sambal, and peanut sauce.

Venison

27.50 / 23.50*

Pan-fried venison steaks on a creamy potato and parsnip purée, served with an aromatic raisin jus.

Schnitzel

22.50 / 17.50*

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables.

Served plain or with choice of pepper or mushroom sauce.

Wagyu picanha

33.50

Grilled beef with distinctive fat marbling, served with roasted potatoes, vegetables, and a fresh chimichurri sauce.

Supplement

Truffle fries for 2 people

7.00

With truffle mayonnaise, Parmesan cheese, sea salt, and parsley. To share.

All non-vegetarian main courses are served with fries. Salad, vegetables, extra fries, rosemary potatoes and rice are not served as standard, but can be ordered free of charge with your main course.



Van der Valk classics



Vegetarian

Do you have allergies? Let us know!

Dish of the day

24.50

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*.

Dutch Cuisine

40.00



Our executive chef has put together a three-course menu for you with delicious fresh products from Dutch soil.

The products are sourced locally, are seasonal and consist often of 80% vegetable products and 20% animal proteins.

This way you eat healthy, and we are very environmentally friendly.

Enjoy our Dutch Cuisine menu!

Autumn palette

Sautéed mushrooms and wild mushrooms with a hint of truffle cream and a fresh gremolata of parsley, garlic and lemon.

Stew

Stew of heritage vegetables, served with potato mousseline.

Apple pie

Served on a pool of flavoured cold sabayon with a quenelle of cinnamon ice cream.



Desserts

Dame Blanche **9.50 / 6.50***

Our vanilla ice-cream classic in a modern twist of hot chocolate sauce finished with white chocolate chunks and whipped cream.

Apple pie **9.75**

Served on a pool of flavoured cold sabayon with a quenelle of cinnamon ice cream.

Affogato **9.50**

An Italian classic of vanilla ice cream, topped with hot espresso.

Crème Catalana **9.00**

Spanish custard with a layer of caramelised cane sugar, lemon and a hint of cinnamon, served with chocolate ice cream.

Friandises **9.50**

With a delicious cup of coffee or tea.

Range of cheeses **15.50**

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