

# 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 carefully prepared by Executive Chef Marc Giesbers and his team. Sustainability plays an important role in our hotel, including in the kitchen. We use ingredients that come from the immediate vicinity of Venlo or that have been grown responsibly as much as possible.

We also offer sustainable portions to reduce food waste. These are dishes served in smaller portions.

On the menu, you'll see two prices listed for these dishes. The lowest price is for the sustainable portion. If you have any questions or requests, our employees 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

# Game menu

## Starter **Salad**

Colorful mixed salad with fried mushrooms and slow-cooked pork belly.

## Soup **Wild**

Double-drawn broth with leek, celeriac and truffle extract.

## Main course **Game stew**

In a gingerbread sauce with a garnish of potato mousseline and braised red cabbage

## Dessert

### **Winter coupe**

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

**50.00**

# Cold starters

<b>Caesar salad</b>	<b>13.50</b>
Crispy romaine lettuce tossed with an anchovy dressing, topped with croutons, Parmesan cheese, and a boiled egg. <b>Supplement chicken + 5</b>	
<b>Petite Terrine</b>	<b>13.50</b>
Homemade terrine of confit poultry and quail's egg with a sweet and sour red onion sauce on a chervil cream.	
<b>Carpaccio</b>	<b>16.00</b>
Thinly sliced raw beef tenderloin garnished with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colorful salad bouquet.	
<b>Tonno Tonato</b>	<b>17.50</b>
Duo of fresh tuna and a cream of tuna with capers and a focaccia crostini with an olive tapenade.	
<b>Sushi</b> 	<b>15.50</b>
California roll filled with tofu, nori, sesame seeds, and bell pepper. Served with ginger, wasabi mayonnaise, and a seaweed salad.	

## Soups

### Tomato

Traditionally with basil, served with or without meatballs.

**9.50 / 6.00\***

### Forest mushroom

Creamy soup made with porcini mushrooms.

**9.50 / 6.00\***

### Fish soup

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

**9.75**

## Warm starter

### Tarte Tatin

Caramelized stewed pear tart, soft cooked pork belly and apple gravy.

**16.50**

#### Sustainable portions

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

## Main courses

### Vegetarian

**Butternut squash**  **22.75**

Gently cooked and finished with five-spice honey, accompanied by a Teriyaki crumble, rice and served on braised Bok Choy vegetables.

**Risoni**  **20.00**

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

**Ravioli**  **21.50 / 17.50\***

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

### Fish

**Salmon** **27.00**

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

**Cioppino** **28.50**

Fisherman's stew with Italian roots, consisting of various fish and seafood served with a garlic crouton.

**Fish of the day** **30.50 / 25.50\***

Your host or hostess will explain the fish and preparation techniques to you.

## Meat

### **Schnitzel** **22.50 / 17.50\***

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

### **Sucade** **28.50**

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

### **China Moon** **27.50**

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

### **Entrecote** **32.50 / 27.00\***

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

## Supplement

### **Truffle fries for 2 persons** **7.00**

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

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

### 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, in the intermission dish for staff is still called the *living room dish*.

### Dutch Cuisine

30.00



Our executive chef has put together a three-course menu for you with delicious fresh products from Dutch soil. The products are purchased locally, are seasonal and often consist of 80% plant-based products and 20% animal proteins. This way you eat healthy and we are very environmentally friendly.

Enjoy our Dutch Cuisine menu!

#### Forest mushroom

Creamy soup made with porcini mushrooms.

#### Butternut squash

Gently cooked and finished with five-spice honey, accompanied by a Teriyake crumble and served on braised Pak Choi vegetables.

#### Apple pie

With vanilla sauce and whipped cream.



# Desserts

<b>Dame Banche</b> 	<b>9.50 / 6.50*</b>
Our vanilla ice cream classic with a modern twist, topped with warm chocolate sauce and white chocolate chips and whipped cream.	
<b>Raspberry</b>	<b>9.75</b>
Parfait on a puffed rice base, with mango sorbet and a red fruit macedoine.	
<b>Winter coupe</b>	<b>9.50</b>
Stewed pear ice cream covered with a layer of red fruit and a cinnamon crunch.	
<b>Dubai by Night</b>	<b>9.50</b>
Layer of banana cake with a butter-cream served with pistachio ice cream.	
<b>Friandises</b>	<b>8.50</b>
With a delicious cup of coffee or tea.	
<b>Assortment of cheese</b>	<b>14.50</b>
Five types of cheese presented with traditional garnishes such as walnuts, grapes and slices of dried fruit bread.	