

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 & Jne van der Eijk

Management

4th generation Van der Valk family

Starters

Carpaccio Piedmont

16.00

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

Ceviche

15.50

Lime-cooked sea bass fillet, paired with a fresh passion fruit dressing and a sweet-and-sour mixture of turnip, radish and beetroot, accompanied by a coriander mayonnaise.

Poké bowl

13.75

Popular appetizer consisting of lukewarm flavored rice with components of shiitake, edamame, wakame and sweet and sour pumpkin, cauliflower and red onion.

Raw tuna supplement + 5.50

Soups

Tomato

9.50

Traditional tomato and basil soup, served with or without meatballs.

Soup of the day

9.50

Daily changing soup.

Do you have allergies? Let us know!



Van der Valk classics



Vegetarian

Egg dishes

3 fried egg

With brown or white sourdough bread, Gouda cheese, cooked ham and a salad garnish.

12.50

3 special fried egg

With brown or white sourdough bread, Gouda cheese, cooked ham, tomato, onion and a salad garnish.

14.00

Omelette naturel

With brown or white sourdough bread and a salad garnish.

12.50

Farmer's omelette

With vegetables, on brown or white sourdough bread.

14.00

Bread dishes

Venlo lunch

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

14.25

12 o'clock platter

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

15.50

Croquettes

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

12.00



Van der Valk classics



Vegetarian

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Farmer's toast

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

13.00

Focaccia

Italian flatbread topped with sour cream, cherry tomatoes and mozzarella balls, accompanied by fresh basil.

14.00

Club sandwich

Slices of brioche bread with bacon, chicken breast, egg, cucumber, tomato and iceberg lettuce. Served with fries and coleslaw.

17.50

Main courses

Caesar salad

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

Chicken supplement + 5.00

17.50

Neptune's meal salad

Butter lettuce salad topped with a mosaic of smoked mackerel, trout, strips of smoked salmon with lemon vinaigrette and wasabi mayonnaise.

22.50

Fish of the day *Available to order from 2:00 PM.*

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

30.50

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.

Do you have allergies? Let us know!



Van der Valk classics



Vegetarian

Schnitzel

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

22.50

Satay

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

19.50

Hamburger

Grilled beef burger topped with a crispy onion, served with fries and lettuce.

20.50

Vegaburger

Grilled burger topped with a crispy onion, served with fries and lettuce.

20.50

Dish of the day

Available to order from 2:00 PM.

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*.

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Van der Valk classics



Vegetarian

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Supplement

Truffle fries for 2 people

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

7.00

Desserts

Dame Blanche

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

9.50

Sorbet

Vanilla ice cream accompanied by strawberry sauce, fruit, sparkling water, whipped cream and a classic cookie.

9.50

Crème Brûlée

Pistachio custard with a layer of burnt cane sugar, chocolate ice cream accompanied by a fruit bouquet.

9.50

Friandises

With a delicious cup of coffee or tea.

8.50

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Van der Valk classics



Vegetarian