

A warm welcome to Restaurant V

Our love for our profession translates to quality without concessions. You can taste this in our dishes. Our dishes are carefully prepared by Chef de Cuisine Friso Pingen and his team, using honest, locally sourced ingredients of the highest quality. We cook with respect for nature and for life.

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

16.00

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

Salmon cocktail

13.00

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

Poké bowl

13.75

A popular starter of lukewarm, seasoned rice with edamame, wakame, avocado, corn, beetroot, and sweet-and-sour red onion.

Raw salmon supplement + 5.50

Soups

Tomato

9.50

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

Soup of the day

9.50

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

Do you have allergies? Let us know!



Van der Valk classics



Vegetarian

Egg dishes

3 fried egg

12.50

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

3 special fried egg

14.00

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

Omelette naturel

12.50

With brown or white sourdough bread and a salad garnish.

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.

Croquettes

12.00

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



Van der Valk classics



Vegetarian

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Farmer's toast **13.00**
Choice of brown or white sourdough bread with ham and young cheese, served with salad garnish.

Tuna pocket **15.50**
Pita bread filled with tuna salad, served with lettuce and Cajun potatoes.

Sandwich of the week **14.50**
Your host or hostess will be pleased to inform you which sandwich is being served today.

Main courses

Caesar salad **17.50**
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

Meal salad **22.50**
Salad with sautéed wild mushrooms and shallots, caramelised bacon, bread croutons, and homemade truffle sauce.

Fish of the day *Available to order from 2:00 PM.* **30.50**
Your host or hostess will be pleased to inform you which fish is being served today and how it is prepared.

*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.*

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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

Falafel

Pita bread with falafel balls, iceberg lettuce, and harissa dip.

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

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

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

Affogato

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

9.50

Crème Catalana

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

9.00

Friandises

With a delicious cup of coffee or tea.

9.50

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Van der Valk classics



Vegetarian