

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

Apetizers

Carpaccio Piedmont

16.00

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

Sushi

15.50

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

Poke bowl



A popular appetizer consisting of lukewarm flavored rice with ingredients such as shiitake, edamame, and wakame, and sweet and sour pumpkin, cauliflower, and red onion.

13.75

Raw tuna supplement + 5.5

Soups

Tomato



9.50

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

Forest mushroom



9.50

Creamy soup made with porcini mushrooms.

Do you have any allergies? Let us know!



Van der Valk classics



Vegetarian

Egg dishes

3 fried eggs	12.50
With brown or white sourdough bread, Gouda cheese, ham and a lettuce garnish.	
3 fried eggs special	14.00
With brown or white sourdough bread, Gouda cheese, ham, tomato, onion and a lettuce garnish.	
Omelette naturel 	12.50
With brown or white sourdough bread and a lettuce 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 cup of delicious tomato soup with meatballs.	
Meat Croquettes	12.00
Two croquettes with brown or white sourdough bread and a salad garnish.	

Farmer's toast 13.00

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

Club sandwich 17.50

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

Open sandwich  14.00

Flatbread with a ratatouille of onion, aubergine, bell pepper, capers, garlic, olives, honey tomatoes and feta cheese.

Main courses

Caesar salad  17.50

Classic salad of crisp romaine lettuce, mixed with an anchovy dressing, finished with bread croutons, Parmesan cheese and a boiled egg.

Chicken supplement + 5

Pan of mussels 27.50

Mussels steamed in white wine and vegetables, served with fries and 3 sauces.

Fish of the day *can be ordered from 2 p.m.* 30.50

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

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 	22.50
Our classic, lightly breaded pork fillet with potato wedges and mixed vegetables. Served plain or with a choice of pepper or mushroom sauce.	
Satay 	19.50
Tender chicken skewers served with rice, atjar, peanut sauce, prawn crackers and seroendeng.	
Hamburger	20.50
Grilled beef burger topped with an onion crisp, served with lettuce and fries.	
Vegaburger 	20.50
Grilled burger topped with an onion crisp, served with lettuce and fries.	

Dish of the day *can be ordered from 2 p.m.* **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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Supplements

Truffle fries for 2 persons

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

7.00

Desserts

Dame Blanche

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

9.50

Winter coupe

Strawberries marinated in orange liqueur with whipped cream and vanilla ice cream.

9.50

Raspberry

Light raspberry parfait on a puffed rice base, a mango sorbet and a macedoine of different red fruits.

9.75

Friandises

With a delicious cup of coffee or tea.

8.50

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Van der Valk classics



Vegetarian