

# 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 executive chef Marc Giesbers 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**
- Mediterranean Terrines**   **13.50**  
Layers of eggplant and bell pepper marinated in basil, served with a small salad and a spicy dip.
- Seafood duo** **15.50**  
Crab and potato salad with grilled scampi, roasted avocado, herb cream and a balsamic caramel.
- Sashimi** **17.50**  
Raw salmon with a vinaigrette of sesame, wasabi, crispy onion, and a garnish of wakame and edamame.
- 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.
- Carpaccio Piedmont** **16.00**  
Thinly sliced raw beef tenderloin garnished with Parmesan cheese, sunflower seeds, truffle sauce and salad.

## Soups

- Tomato**   **9.50 / 6.00\***  
Traditionally with basil, served with or without meatballs.
- Onion**  **9.50 / 6.00\***  
Classic onion soup with a sourdough crouton and gratinated cheese.
- Fish** **10.75**  
Richly filled fish soup with various types of fish and seafood.

## Warm appetizer

- Cannelloni** **18.50**  
Tube pasta filled with ricotta and spinach with a tomato antiboise and a Parmesan cheese foam.

### 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

**Brassica**  **19.50**  
Sautéed pointed cabbage with a smoked paprika gravy, couscous and crispy quinoa.

**Quorn**  **20.00**  
Crispy tofu cubes with a variety of tomatoes on a bed of peas and pesto, with a crispy aged cheese topping.

**Ravioli**  **21.50 / 17.50\***  
Ravioli filled with goat cheese and honey, served with a gravy of sage, broccoli and walnuts.

### Fish

**Fish of the day** **30.50**  
Your host or hostess will explain the fish and preparation technique to you.

**Salmon** **29.50 / 24.50\***  
Grilled fillet with Béarnaise sauce, potato and various vegetables.

**Scampies** **30.00**  
Fried scampi with onion, tomato, garlic and lemon on a bed of linguine pasta.

## Meat

### Asian skewer

25.00 / 20.00\*

Chicken thigh skewer with steamed rice, green beans and peanut sauce.

### Duck

27.50

Glazed duck breast fillet with Szechuan peppers, orange sauce and steamed herb basmati.

### 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.

### Tournedos

34.50

A nice piece of grilled sirloin with classic red wine sauce, potatoes and vegetables.

## 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.*

## Home-style meal

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

35.00



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!

### Oysters

Two creuses from Zeeland, plain or with a shallot vinaigrette.  
Supplement per oyster + 3.75.

### Brassica



Sautéed pointed cabbage with a smoked paprika gravy, couscous and crispy quinoa.

### Sorbet

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



## 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.
- Shortbread** **9.75**  
Our version of this American classic made from cookie dough, layers of caramel and chocolate on a raspberry sauce.
- Sorbet**  **9.50**  
Vanilla ice-cream accompanied by strawberry sauce, fruit, sparkling water, whipped cream and a classic cookie.
- Crème Brûlée** **9.00**  
Pistachio custard with a layer of burnt cane sugar, chocolate ice-cream accompanied by fruit.
- Friandises** **9.50**  
With a delicious cup of coffee or tea.
- Range of cheeses** **14.50**  
Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf.