

WELCOME TO RESTAURANT V

Welcome to our charming Restaurant V. The V could stand for all kind of things. First of all for VAN DER VALK, but also for VENLO. of course the V is also appropriate for our very friendly service, our versed expertise and our veritable hospitality.

We also want to continue to VANQUISH you with the delicious dishes prepared by our executive chef Marc Giesbers and his team. It is thanks to Marc's many years of experience, that we can offer you a wide range of culinary delights.

The VERSATILITY of this will certainly appeal to you. We can VOUCH for the corporate responsibility we stand behind as a team. No Waste and VERACIOUS sustainability. In our restaurant, you can find all kinds of aspects that are helping us make the world more sustainable. The ingredients are sourced locally or grown sustainably.

On behalf of our team, we hope you enjoy a tasty meal!

Han & Ine van der Eijk


Management

4th generation Van der Valk family



COLD APPETIZERS

TUNA TATAKI	14.00
Marinated raw filet of tuna accompanied with a sauce made from mango and red peppers. Served on a bed of seaweed salad.	
SALMON TARTARE	17.00
In red beet marinated smoked salmon filet with a mustard sauce, and a mosaic of small red beet cubes and bread croutons combined with garden greens and fresh herbs from our green house. <i>egg - mustard - wheat - gluten</i>	
SMOKED DUCK BREAST	15.00
Sliced duck breast presented with mesclun, honey-mustard sauce together with small Amarene-Cherries and crispy dried mango bits. <i>egg - mustard</i>	
CARPACCIO PIÉMONT	16.00
Thinly slice draw beef tenderloin topped with Parmesan cheese flakes, sunflower seeds combined with truffle sauce and mixed greens. <i>lactose</i>	

WARM APPETIZER

THE CRUNCH 	13.50
Luke-warm crispy sliced Uramaki roll on a bed of marinated seaweed and yellow pickled cabbage finished with a veggie crisp and Wasabi mayonnaise. <i>sesam - soja - tarwe - gluten</i>	

SALADS




MEDITERRANEAN COUSCOUS SALAD 	13.50
Colorfull salad made of durum wheat, tossed with almonds, raisins, fresh mint complimented with grilled vegetables and Feta cheese. <i>wheat - gluten - lactose</i>	
CAESAR SALAD 	14.00
Hand tossed Romaine lettuce, mixed with anchovy dressing, Parmesan shavings topped with crispy croutons and a boiled egg. <i>wheat - gluten - lactose</i>	

Do you have allergies? Let us know!

 Van der Valk classics



 Vegetarian

SOUPS

- TOMATOES**   8.50
Classic soup made from fresh tomatoes and basil served with our without meat balls.
celery - lactose - gluten
- MUSTARD**  8.50
Creamy soup prepared from regional mustard, and sprinkled with fresh chives.
lactose - mustard
- CONSOMMÉ** 8.50
Clear broth from poultry flavored with black truffle, served chicken breast and forest mushrooms.

MAIN DISHES

VEGETARIAN

- NORTH-AFRICAN FALAFEL**  23.50
Deep fried Garbanzo bean balls, tossed with a spicy Harissa sauce made from red pepper, cilantro, cumin, garlic and tomatoes accompanied with couscous and vegetables.
sesame - soya - wheat - gluten
- CURRY MADRAS**  16.00* / 19.50
Baked root celery combined with a blend of Indian spices, served with steamed Basmati rice and small pickled cauliflower florets.
- TUSCAN RAVIOLI**  17.50* / 21.50
With mushroom stuffed ravioli's accompanied with sauteed forest mushrooms, and finished with crispy truffle chips and sprinkled with truffle oil.
gluten - lactose

DISH OF THE DAY 23.50

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*.

FISH

POLLACK COTE D'AZUR 29.50

Skin-on pan fried filet of Pollack with a elaborate concoction of shallots, capers, olives, garlic bell pepper and eggplant combined with polenta-potato garnish.

TRADITIONAL CATCH OF THE DAY 20.00* / 28.50

Catch served with a butter sauce, chopped parsley, served with potatoes, and mixed vegetables.

lactose

SEASONAL CATCH 28.50

Certified catch of the season.

SPANISH SHRIMP 31.00

Colossal shrimp straight from the oven with olive oil, garlic, basil and small cubes from carrots, onions and celery served with steamed white rice.

MEAT

SCHNITZEL 21.50

Thin breaded fried pork cutlet served the traditional way with lemon, potato wedges and vegetables. served plain or with a choice of mushroom sauce or pepper sauce.

gluten - egg

PICCATA 23.00

Sauteed cornfed chicken breast covered with a sauce of tomatoes, onion, capers, lemon on a soft mousseline potato mash.

lactose

VEAL FLAT IRON 21.50* / 28.50

Low temperature simmered flat-iron meat, with a aceto-balsamico gravy with added shallots, on a bed of braised green cabbage and mashed potatoes.

lactose

FRENCH SIRLOIN 31.50

Grilled sirloin steak served with Roseval potatoes, mixed vegetables and Bearnaise sauce.

lactose - egg

Vegetarian main courses are served with salad.

the other main courses are served with fries and salad.

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SIDE DISHES

SOURDOUGH BREAD	6.00
With herb butter, tapenade and pesto. <i>gluten - nuts - soya - lactose</i>	
TRUFFLE FRIES	7.00
With Parmesan cheese, cheese, sea salt and parsley. <i>gluten - nuts</i>	
FRIES	4.00
<i>gluten - nuts</i>	
ROSEMARY POTATOES	3.00
VEGETABLES	3.50
MIXED SALADE	3.50

DUTCH CUISINE

39.50



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 of 80% vegetable products and 20% animal proteins.

This way you eat healthy, and we are very environmentally friendly.

Enjoy our Dutch Cuisine menu!

SÖPKE

Creamy soup prepared from regional mustard, and sprinkled with fresh chives.
lactose - mustard

ZOERVLEIS

Authentic beef stew with marinated dried prunes on a mash of green cabbage and potatoes.
lactose

REMUNJS CHRISTOFFEL TAERTJE

Meringue chocolate cream pie from the city of Roermond.
egg

SUSTAINABLE PORTIONS

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

DESSERTS

DAME BLANCHE 	9.50
Our vanilla ice cream classic in a modern twist of hot chocolate sauce topped off with green tea-scented white chocolate shots. <i>lactose - nuts</i>	
DUTCH DELIGHT	9.50
Light creamy caramelised waffle ice cream with whipped cream and a crunchy chunky biscuit. <i>lactose - nuts - gluten</i>	
NEW YORK CHEESECAKE	8.50
Classic cake made of cream cheese on a layer of graham cookie crust served with strawberry sauce. <i>lactose - nuts - gluten - egg</i>	
CHRISTOFFEL	10.00
Meringue chocolate cream pie from the city of Roermond. <i>lactose - nuts - egg</i>	
BLACK HAWAI SORBET	8.50
Catchy presentation of black coconut ice-cream with a Piña Colada sauce and Pineapple bits. <i>lactose - nuts</i>	
FRIANDISES	8.50
With a delicious cup of coffee or tea. <i>lactose - nuts</i>	
RANGE OF CHEESES	14.50
Five types of cheese presented with traditional garnishes such as walnuts, grapes and Kletzen bread. <i>lactose - nuts</i>	

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