

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

To share

Warm sourdough bread

With butter and herb butter

9.5

With aioli, balsamic onions and herb cheese

10.5

nuts - lactose - gluten

Cold appetizers

Caesar salad

13.5

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

Chicken supplement + 5

nuts - lactose - gluten

Watermelon

13.5

Beautiful sunny combination of sweet watermelon, cooked yellow beetroot, goat cheese, blue grapes and a basil dressing.

lactose

Carpaccio

16

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

lactose

Tiradito

15.5

Fresh raw fish of the day marinated à la minute, accompanied by a spicy mango salsa.

Poke bowl

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

13.75

Raw tuna supplement + 5.5

sesame

Soups

Tomato

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

gluten - soya

8.5 / 5*

Pea

Creamy soup made of peas, served with fresh chervil.

lactose

8.5 / 5*

Onion

This classic soup is gratinated with Gruyère cheese.

nuts - lactose - gluten

8.5

Warm appetizer

Caponata

Fried polenta with a Sicilian ratatouille based on a high-quality olive oil, mixed with gently cooked peppers, aubergine, onion, capers and olives.

gluten

13

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 Dishes

Meal salad

California cobb **19.75**

Cold meal salad of sliced iceberg lettuce with various components such as blue cheese, brie, manchego, egg, tomato, cucumber and avocado, served with thousand island dressing.

Chicken & bacon bits supplement + 7.5

lactose

Vegetarian

Scamorza **19.75**

Couscous mixed with various dried fruits, smoked Scamorza cheese and bimi.

gluten - lactose

Ravioli **21.5 / 17.5***

Filled with fennel and tarragon, accompanied by a soft dry vermouth sauce, Parmesan cheese and colorful crispy vegetables.

gluten - lactose

Fish

Dover sole **49.5**

Our Valk Classic, served whole à la Meunière.

lactose

Scampies **29.75**

Fried shrimps presented in a dry vermouth cream sauce on an Italian risotto with green beans.

lactose

Fish of the day **29.5 / 24.5***

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



Meat

Schnitzel

22.5 / 17.5*

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

nuts - lactose - gluten - egg

Ballotine

25

Corn chicken rouleau filled with a light poultry stuffing with a mosaic of dried apricots, cranberries and pistachios. Served with potato mousseline and almond gravy.

nuts

Iberian

28.5

A triptych of this tasty pig breed from Spain, consisting of rib fingers, pulled pork and a cooked cheek, served with a vegetable ratatouille and potato wedges.

Tournedos

34.5 / 28.5*

A nice piece of grilled sirloin with béarnaise sauce, potatoes and vegetables.

lactose

Supplement

Truffle fries for 2 persons

7

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

nuts - gluten

All non-vegetarian main courses are served with fries.

Salad, vegetables, extra fries, rosemary potatoes and rice are not served standard but can be ordered free of charge with your main course.

Dish of the day

24.5

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

41.5



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!

Pumpkin

8.5

Creamy soup flavoured with cinnamon and fresh mint from our own greenhouse.

lactose

From the sea

29.75

Combination of our catch of the day and shrimps, served with seasonal vegetables.

lactose

Sorbet


9.5

Lemon sorbet with fresh strawberries and a pistachio biscuit.

nuts - lactose - gluten - egg



Desserts

- Dame Blanche**  **9.5 / 6.5***
Our vanilla ice cream classic in a modern twist of hot chocolate sauce finished with white chocolate shots and whipped cream.
nuts - lactose
- Raspberry** **9.5**
Light raspberry parfait on a puffed rice base, a mango sorbet and a macedoine of different red fruits.
soya
- Speck cake** **9.5**
Padang flavoured layer cake, combined with a macaron, fresh fruit, chocolate and vanilla ice cream.
nuts - lactose - gluten
- Romanoff** **9**
Strawberries marinated in orange liqueur with whipped cream and vanilla ice cream.
lactose
- Sorbet** **9.5**
Lemon sorbet with fresh strawberries and a pistachio biscuit.
nuts - lactose - gluten - egg
- Friandises** **8.5**
With a delicious cup of coffee or tea.
nuts - lactose - egg - gluten
- Range of cheeses** **15.5**
Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf.
nuts - lactose - gluten