

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 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

APPETIZERS

MEDITERRANEAN COUSCOUS SALAD  10.50
feta | roasted vegetables | almond | dates | mint

CAPRESE  10.50
tomatoes | crostini | mozzarella | basil

CARPACCIO  13.50
beef tenderloin | truffle mayonnaise | Parmesan cheese | mesclun lettuce | croutons

MARINATED SALMON 13.50
lightly smoked | herb salad | avocado | Iberico ham foam

VITELLO TONNATO 14.50
veal fillet | herb salad | caper | olive | tomato | tuna sauce

FISHERMAN'S STEW A LA BOUILLABAISSE WARM DISH 14.50
palette of fish | seafood | broth | rouille | toast

SOUPS



TOMATO SOUP   5.50
basil | with or without meatballs

CREAM OF CELERY  7.50
root celery | mushrooms | truffle oil | cream

CLASSIC ONION SOUP  7.50
thyme | cheese | farmer style bread crouton

MAIN DISHES

VEGETARIAN

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| LASAGNE  | 18.50 |
| zucchini onion eggplant cream Parmesan cheese | |
| RISOTTO  | 18.50 |
| truffle mushrooms Parmesan cheese | |

FISH

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| FISH OF THE DAY | 25.00 |
| Ask about our surprising creation of today. | |
| SEA BASS ANTIBOISE | 25.50 |
| young spinach potato gratin tomato capers garlic olives chorizo | |
| BOUILLABAISSE | 24.50 |
| palette of fish seafood rouille ravioli rice | |
| SCAMPI | 25.50 |
| pesto risotto Parmesan cheese | |

MEAT

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|---|-------|
| VEAL SCHNITZEL  | 23.50 |
| roseval potatoes vegetables | |
| DUO OF VEAL | 25.00 |
| blade steak loin baked shallot spring vegetables tagliatelle gravy | |
| COMBINATION OF LAMB | 29.50 |
| neck fillet kohlrabi potato mousseline shallot gravy | |
| TOURNEDOS | 28.00 |
| beef tenderloin potato gratin vegetables bearnaise sauce | |

DUTCH CUISINE 34.50

Our 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, but we are also very environmentally friendly. Enjoy our Dutch Cuisine menu that we have translated especially for you into the beautiful Venlo dialect!

ONION SOUP

rosemary | thyme | sourdough croutons | cheese from the region

DUO OF VEAL

black steak | veal loin | roasted shallot | spring vegetables | tagliatelle | veal gravy

DESSERT SAMPLER

ice cream | red fruit | chocolate | bavaroise



DISH OF THE DAY

Every day we prepare different dishes.
Ask our employees about today's daily dish.

18.50

SIDE DISHES

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|------------------|---------------------------|------|
| SOURDOUGH BREAD | WITH HOMEMADE HERB BUTTER | 5.50 |
| FRENCH FRIES | | 3.00 |
| ROSEVAL POTATOES | | 3.00 |
| TAGLIATELLE | | 2.50 |
| VEGETABLES | | 2.50 |
| FRESH LETTUCE | | 2.50 |

Main courses are served with fries and mixed salad.
Pasta & risotto are served with bread and mixed salad.
Do you have allergies? Let us know!



Van der Valk classics



Veggie

DESSERTS

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| SELECTION OF CHEESE five types of cheese figs nut bread chutney walnuts | 13.00 |
| ICE CREAM PARFAIT curd from yogurt basil mixed berries | 8.00 |
| BAVAROISE SURPRISE white chocolate vanilla ice cream mango passion fruit | 8.00 |
| DAME BLANCHE  matcha chocolate almond vanilla ice cream | 8.00 |
| PANNA COTTA valhrona chocolate red fruit cake | 8.00 |
| FRIANDISES with coffee or tea | 8.00 |