

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, chef-kok.

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 & Ine van der Eijk

Management

4th generation Van der Valk family

SOUPS

CLASSIC ONION SOUP

thyme | cheese | farmer style bread crouton

7.50

TOMATO SOUP

basil | with or without meatballs

5.50

STARTERS

MEDITERRANEAN COUSCOUS SALAD

feta | roasted vegetables | almond | dates | mint

10.50

CARPACCIO

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


13.50

CAESAR SALAD

Romaine lettuce | anchovy dressing | Parmesan cheese | croutons

9.75

EGG DISHES




FRIED EGGS	9.00
brown or white sourdough bread Gouda cheese ham lettuce garnish	
FRIED EGGS SPECIAL	10.50
brown or white sourdough bread Gouda cheese ham tomato onion lettuce garnish	
OMELETTE NATURAL 	9.00
brown or white sourdough bread	
FARMER'S OMELETTE	10.50
brown or white sourdough bread	

BREAD DISHES

VENLO LUNCH	12.50
three slices of bread ham cheese fried egg croquette Russian salad	
2 MEAT CROQUETTES	10.50
two slices of bread mesclun lettuce tomato	
FARMER'S TOAST	8.50
two slices of bread ham cheese	
SMOKED SALMON WRAP	13.50
soft tortilla Dill mayonnaise salad	
VITELLO TONNATO ROLL	14.50
veal fillet brioche mesclun tomato capers olive tuna sauce	



MAIN DISHES


CAESAR MEAL SALAD 	12.75
Romaine lettuce anchovy dressing Parmesan cheese croutons supplement: chicken breast 4.00	
LASAGNE 	18.50
zucchini onion eggplant cream Parmesan cheese	
FISH OF THE DAY	25.00
Ask about our surprising creation of today.	
VEAL SCHNITZEL 	23.50
veal roseval potatoes seasonal vegetables lemon	
CHICKEN SATAY 	17.50
rice pickled cabbage toasted coconut prawn crackers peanut sauce	
HAMBURGER	18.50
beef patty lettuce tomato relish onion crispy brioche bread	

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

SIDE DISHES

SOURDOUGH BREAD <small>WITH HOMEMADE HERB BUTTER</small>	5.50
FRENCH FRIES	3.00
ROASTED ROSEVAL POTATOES	3.00
MIXED VEGETABLES	2.50
MIXED LETTUCE	2.50

DESSERTS

DAME BLANCHE 	8.00
<small>matcha chocolate almond vanilla ice cream</small>	
BAVAROISE SURPRISE	8.00
<small>white chocolate vanilla ice cream mango passion fruit</small>	
SWEETS	8.00
<small>homemade coffee or tea</small>	