

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, executive chef.

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 & Jne van der Eijk

Management

4th generation Van der Valk family

Appetizers

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

Poké bowl

13.75

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

Raw tuna supplement + 5.5

sesame

Soups

Tomato

9.5

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

gluten - soya

Pea



9.5

Creamy soup made of peas, served with fresh chervil.

lactose



Egg dishes

- 3 fried eggs** **12.5**
With brown or white sourdough bread, Gouda cheese, ham and lettuce garnish.
nuts - lactose - gluten
- 3 fried eggs special** **14**
With brown or white sourdough bread, Gouda cheese, ham, tomato, onion and lettuce garnish.
nuts - lactose - gluten
- Omelette natural**  **12.5**
With brown or white sourdough bread and lettuce garnish.
nuts - gluten
- Farmer's omelette**  **14**
With vegetables, on brown or white sourdough bread.
nuts - gluten

Bread dishes

- Venlo lunch** **14.25**
Classic lunch dish with a meat croquette, fried egg, ham, young cheese, Russian salad and a tasty salad garnish.
nuts - lactose - gluten
- 12 o' clock platter** **15.5**
A Venlo lunch with a tasty cup of tomato soup with meatballs.
nuts - lactose - gluten - soya
- Meat croquettes** **12**
Two meat croquettes with brown or white sourdough bread and salad garnish.
nuts - gluten

Farmer's toast 13

Choice of brown or white sourdough bread with ham and young cheese, served with salad garnish.

nuts - lactose - gluten

Club sandwich 17.5

Slices of brioche bread with bacon, chicken breast, egg, cucumber, tomato and iceberg lettuce. Served with fries and coleslaw.

nuts - lactose - gluten

Open sandwich  14

Flatbread with a ratatouille of onion, aubergine, pepper, capers, garlic, olive, honey tomatoes and feta cheese.

gluten

Main dishes

Caesar salad  17.5

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

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

Fish of the day 29.5

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

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.

Do you have allergies? Please let us know!



Van der Valk classics



Vegetarian

Schnitzel

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

22.5

Satay

Tender chicken skewers served with rice, atjar, peanut sauce, prawn crackers and serundeng.

nuts - gluten

19.5

Hamburger

Grilled beef burger topped with an onion crisp, served with lettuce and fries.

nuts - gluten

20.5

Vegaburger

Grilled burger topped with an onion crisp, served with lettuce and fries.

nuts - gluten

20.5

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*.

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.

Supplements

Warm sourdough bread for 2 persons

With butter and herb butter

With aioli, balsamic onions and herb cheese

nuts - lactose - gluten

9.5

10.5

Truffle fries for 2 persons

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

nuts - gluten

7

Desserts

Dame Blanche

Our vanilla ice cream classic in a modern twist of hot chocolate sauce finished with white chocolate shots and whipped cream.

nuts - lactose

9.5

Romanoff

Strawberries marinated in orange liqueur with whipped cream and vanilla ice cream.

lactose

9

Raspberry

Light raspberry parfait on a puffed rice base, a mango sorbet and a macedoine of different red fruits.

soya

9.5

Friandises

With a delicious cup of coffee or tea.

nuts - lactose - egg - gluten

8.5

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Van der Valk classics



Vegetarian