

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 & Ine van der Eijk



Management

4th generation Van der Valk family

SALADS & STARTERS

GREEK SALAD 	13.50
Warm oregano bread presented with a salad of cucumber, red onion, olives, peppers and Feta cheese, accompanied by a yoghurt dip.	
ABBEY CHEESE 	13.50
Colourful mixed salad with Val-Dieu cheese, mango-honey salsa and mini croutons.	
CAESAR SALAD 	14.00
Famous salad of crispy romaine lettuce, drizzled with an anchovy dressing and sourdough bread croutons, Parmesan cheese and a boiled egg.	
BURRATA 	14.00
Paired with marinated Choggia and yellow beetroot, lamb's lettuce and Aceto Balsamic pearls.	
CARPACCIO	16.00
Wafer-thin sliced raw tenderloin with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colourful salad bouquet.	

SOUPS

TOMATO 	9.50
Traditional soup made of tomato and basil, with or without meatballs. Served with two slices of bread and butter.	
MUSHROOM 	9.50
Creamy soup of various forest mushrooms with a hint of white truffle oil. Served with two slices of bread and butter.	

Do you have allergies? Let us know!

 Van der Valk classics

 Vegetarian

EGG DISHES

3 FRIED EGGS 12.50

With brown or white sourdough bread, Gouda cheese, ham and lettuce garnish.

3 FRIED EGGS SPECIAL 14.00

With brown or white sourdough bread, Gouda cheese, ham, tomato, onion and lettuce garnish.

OMELETTE NATURAL  12.50

With brown or white sourdough bread.

FARMER'S OMELETTE 14.00

With vegetables, on brown or white sourdough bread.

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.

12 O' CLOCK PLATTER 15.50


A Venlo lunch with a tasty cup of tomato soup with meatballs.

MEAT CROQUETTES 12.00

Two meat croquettes with brown or white sourdough bread and salad garnish.

FARMER'S TOAST 13.00


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

BRUSCHETTA  11.00
Delicious sourdough garlic crostini with a flavourful tomato compote.

FLAMMKUCHEN 14.00
Thin puff pastry topped with crème fraiche, onion, bacon and parsley.

AVOCADO TOAST  14.00
Three toasted slices brown or white sourdough bread with avocado, egg and cherry tomatoes.

MAIN DISHES

CAESAR SALAD  17.50
Famous salad of crispy romaine lettuce, drizzled with an anchovy dressing and sourdough bread croutons. Parmesan cheese and a boiled egg.
Supplement: chicken breast (€5.00).

RAVIOLI  21.50
Pastry cushion filled with a cream of celeriac, fried chanterelles and a truffle cream sauce.
Ravioli is served with bread.

TRADITIONAL CATCH OF THE DAY 29.50
Fresh catch from the fishmonger presented in varying ways.

*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? Let us know!

 Van der Valk classics

 Vegetarian

SCHNITZEL  22.50

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

SATAY  19.50

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

HAMBURGER 20.50

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

VEGABURGER 20.50

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

DISH OF THE DAY 24.50

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*.

*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? Let us know!


 Van der Valk classics

 Vegetarian

SUPPLEMENTS

WARM SOURDOUGH BREAD FOR 2 PERSONS	7.50
With butter and herb butter.	
With aioli, tapenade and herb cheese.	9.50
TRUFFLE FRIES FOR 2 PERSONS	7.00
With truffle mayonnaise, Parmesan cheese, sea salt and parsley.	

DESSERTS

DAME BLANCHE 	9.50
Our vanilla ice cream classic in a modern twist with hot chocolate sauce finished with white chocolate shots and whipped cream.	
RASPBERRY	9.50
Light raspberry parfait on a puffed rice base, a mango sorbet and a macedoine of different red fruits.	
CURDS	8.00
From the small village Velden, served with a compote of marinated forest fruits and caramel ice cream.	
FRIANDISES	8.50
With a delicious cup of coffee or tea.	