

# 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 & Ine van der Eijk*

Management

4th generation Van der Valk family

## TO SHARE

### WARM SOURDOUGH BREAD

With butter and herb butter.

*nuts - gluten - lactose*

7.50

With aioli, tapenade and herb cheese.

*nuts - gluten - lactose*

9.50

## COLD APPETIZERS

### BURRATA

Paired with marinated Choggia and yellow beetroot, lamb's lettuce and aceto balsamic pearls.

*lactose*

14.00

### HALIBUT

Beechwood-smoked fish, served with miso dressing and a colourful salad bouquet.

*soya*

13.50

### RILLETTE

A spread of cooked duck meat and a slice of duck liver, served with toasted brioche bread.

*nuts - lactose - gluten*

16.50

### CARPACCIO

Wafer-thin sliced raw tenderloin, sprinkled with fresh Parmesan cheese, sunflower seeds, truffle sauce and a colourful salad.

*lactose*

16.00

### CAESAR SALAD

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

*nuts - lactose - gluten*

14.00

### ABBEY CHEESE

Colourful mixed salad with Val-Dieu cheese, mango-honey salsa and mini croutons.

*nuts - lactose - gluten*

13.50

Do you have allergies? Let us know!



 Van der Valk classics


 Vegetarian

## WARM APPETIZER

**SCALLOPS & BACON** 17.00  
Asian-tinged dish of fried St. James mussel and gently cooked pork belly, with a beurre-blanc of lemongrass and lime.  
*nuts - lactose - gluten*

## SOUPS

**TOMATO**   8.50 / 5.50\*  
Traditional soup of tomato and basil, served with or without meat balls.  
*gluten - soya*

**PUMPKIN**  8.50  
Spicy curry pumpkin soup prepared with coconut milk, lemongrass and coriander.  
*lactose - gluten*


**MUSHROOM**  8.50 / 5.50\*  
Creamy soup of various forest mushrooms with a hint of white truffle oil.  
*lactose - gluten*

### 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

### VEGETARIAN

**RHIZ-PILAV**  23.50  
Rice dish from the oven with chickpeas and a host of Mediterranean spices, with a delicious homemade falafel skewer.  
*soya - egg*

**RAVIOLI**  21.50 / 17.50\*  
Pastry cushion filled with a cream of celeriac, fried chanterelles and a truffle cream sauce.  
*Ravioli is served with bread.*  
*lactose - gluten*

**VEGA TIKKA MASALA**  21.50  
Fermented pieces of tofu with a herbal sauce of various spices, served with basmati rice and vegetables.  
*nuts - soya*


## FISH

**SALMON** 29.50  
Fried fish fillet with a butter sauce and chopped parsley. Served with potatoes and mixed vegetables.  
*lactose*

**SCAMPI** 32.50  
Scampi sautéed in olive oil with onion, garlic, capers and tomato, served with white rice and seasonal vegetables.  
*gluten*

**CATCH OF THE DAY** 29.50 / 24.50\*  
Fresh catch from the fishmonger presented in varying ways.

## MEAT

**SCHNITZEL**  22.50 / 17.50\*  
Our classic lightly breaded pork fillet with potato wedges and mixed vegetables. Served plain or with choice of pepper or mushroom sauce.  
*nuts - gluten - egg - lactose*

**CONFIT** 25.00  
Duck leg cooked in duck fat with smashed potatoes, red cabbage and a cinnamon gravy.

**VEAL DUO** 29.50  
Tender sukade, crispy fried liver served with potato, gnocchi, shallot and chanterelle mushroom.  
*gluten - egg*

**LIVER**  25.00 / 20.00  
Golden-brown fried veal liver with mashed potatoes apple, and a gravy of onion and bacon.

**TOURNEDOS** 34.50 / 28.50\*  
A nice piece of tenderloin from the grill with Bearnaise sauce, potato and vegetables.  
*lactose - egg*

## SUPPLEMENT

**TRUFFLE FRIES FOR 2 PERSONS** 7.00  
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.*

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## 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*.

## DUTCH CUISINE

41.50



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!

### ABBHEY CHEESE

Colourful mixed salad with Val-Dieu cheese, mango-honey salsa and mini croutons.

*nuts - lactose - gluten*

### GAME STEW

In a gingerbread sauce and a garnish of mousseline and red cabbage.

*nuts - gluten*

### CURDS

From the small village Velden, served with a compote of marinated forest fruits and caramel ice cream.

*lactose - soya*

## DESSERTS

<b>DAME BLANCHE</b> 	9.50 / 6.50*
Our vanilla ice cream classic in a modern twist of hot chocolate sauce finished with white chocolate shots and whipped cream. <i>nuts - lactose</i>	
<b>RASPBERRY</b>	9.50
Light raspberry parfait on a puffed rice base, a mango sorbet and a macedoine of different red fruits. <i>soya</i>	
<b>CURDS</b>	8.00
From the small village Velden, served with a compote of marinated forest fruits and caramel ice cream. <i>lactose - soya</i>	
<b>PUMPKIN</b>	9.00
A wintery combination of mousse, cake, ice cream and crunch. <i>nuts - lactose - egg - gluten</i>	
<b>APPLE</b>	9.00
On a bed of homemade almond paste and shortcrust pastry with a vanilla sauce. <i>nuts - lactose - egg - gluten</i>	
<b>ARRETJESCAKE</b>	11.00
A 'mighty' slice of Old Dutch cold cake made of cocoa, chocolate and wheat biscuits. <i>nuts - lactose - egg - gluten</i>	
<b>FRIANDISES</b>	8.50
With a delicious cup of coffee or tea. <i>nuts - lactose - gluten</i>	
<b>RANGE OF CHEESES</b>	15.50
Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf. <i>nuts - lactose - gluten</i>	

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## ZEELAND MUSSELS

25.00

Delicious steamed mussels with a cocktail, garlic and mustard sauce, served with fries.  
*lactose*

## GAME MENU

41.50

### APPETIZER

#### GAME BOAR

Thinly sliced ham with a colourful salad bouquet and sweet and sour shallots.

### SOUP

#### GAME

Double-drawn broth with leek, celeriac and a hint of truffle.

### MAIN DISHES

#### GAME STEW

In a gingerbread sauce and a garnish of mousseline and red cabbage.

*nuts - gluten*

### DESSERT

#### PUMPKIN

A wintery combination of mousse, cake, ice cream and crunch.

*nuts - lactose - egg - gluten*