



A CULINARY
JOURNEY THROUGH
HOSPITALITY AND
TRADITION
VAN DER VALK
HOTEL TIEL

Lunch menu

With our menu, we would like to take you on a culinary journey through time.

Begin your adventure with one of our starters, inspired by more than 150 years of Van der Valk history.

From the classic Van der Valk croquettes and traditional tomato soup prepared according to the Valk family recipe, to more contemporary and innovative creations. Our menu brings together the best of tradition and modern cuisine.

Van der Valk croquettes

Two artisan slices of white or brown bread topped with delicious croquettes, served with mustard 10.5

Dutch lunch classic

Two artisan slices of white or brown bread generously topped with a croquette, a fried egg and cheese, served with traditional tomato soup 12.5

Dutch fish lunch

Two artisan slices of white or brown bread generously topped with a shrimp croquette and smoked salmon, served with tomato soup 14.5

Sandwich carpaccio

Tender beef carpaccio with creamy truffle mayonnaise or pesto, finished with toasted pine nuts, Grana Padano and rocket, served on white or brown bread 14.75

Filet américain

Fresh artisan white or brown bread topped with mustard cream, pickles and a soft-boiled egg 12.5

Smoked salmon

Focaccia topped with smoked salmon, rocket, pickled vegetables and a fresh horseradish cream 14.5

Beemster cheese sandwich

Rustic brown bread topped with aged Beemster cheese, egg salad, fresh cress and mustard 10.5

Avocado smash

Toasted brown spelt bread with a poached egg, topped with avocado and chili flakes 13.5

Do you have an allergy?
Scan the QR code for the allergen menu



Salads

Classic Caesar

Little gem lettuce with grilled chicken thigh, crispy bacon, creamy anchovy dressing, a 4-minute egg and Parmesan cheese 16.⁵

Goat cheese

Mesclun salad with pecan nut crunch, date balsamic dressing and dried apricots 15.⁵

Toekan

Mixed salad with the traditional Valk schnitzel, aged cheese, a 4-minute egg, crispy bacon and creamy lemon 16.⁵

Our salads are served with bread and butter

Soups

Tomato soup

Freshly made tomato soup with creamy crème fraîche and fresh basil, prepared according to our traditional family recipe 8.⁵

Burgundian onion soup

Traditional onion soup with caramelized onions, cheese and crispy croutons 8.⁵

Chicken soup

A classic Dutch chicken soup with fresh vegetables, rich broth, and vermicelli 9.⁵

All soups are served with bread and butter

Toasties

Classic toastie

Artisan rustic bread generously filled with ham and cheeses 8.⁵

Cheese toastie

Generously filled with young cheese, brie and pesto 8.⁹⁵

Choice of white or brown farmhouse bread

Cold dishes

Valk carpaccio

Tender beef carpaccio with creamy truffle mayonnaise or pesto, crispy pine nuts, flavorful Parmesan cheese and rocket. Prepared according to the traditional Valk recipe 13.⁷⁵

Smoked salmon tartare

Smoked salmon tartare with crème fraîche and chives, served with horseradish cream 13.⁷⁵

Burrata

Sweet and sour tomatoes with fresh pesto, rich olive oil and flavorful tomato chutney 13.⁷⁵

Egg dishes

Classic fried eggs

Three fried eggs with a choice of ham, cheese, roast beef or bacon 9.⁵ (2 per additional topping)

Carpaccio fried eggs

Three fried eggs with beef carpaccio, generously topped with Parmesan cheese and rocket, served with a choice of truffle mayonnaise or pesto 16.⁵

Salmon fried eggs

Three fried eggs served with smoked salmon 16.⁵

Farmer's omelette

Omelette with crunchy vegetables, crispy bacon and fried potatoes 13.⁵

Scottish eggs

Poached egg on brioche with smoked salmon, fresh spinach and a creamy Béarnaise sauce 17.⁵

Choice of white or brown farmhouse bread

Hot dishes

Beef tenderloin tournedos (200 gram)

Tender beef tenderloin tournedos, served with artisan white or brown bread and herb butter 27.⁵

Traditional chicken satay

Flavorful chicken thigh skewers with satay sauce, atjar, crispy fried onions, and prawn crackers 19.⁹⁵

Valk burger

Classic cheeseburger on a soft brioche bun with a beef patty, crispy bacon and melted Cheddar cheese 19.⁹⁵

Dover sole

Pan-fried in lovage butter with fresh parsley and lemon 2 pieces 23.⁵ | 3 pieces 27.⁹⁵

Vegan Burger

Vegan burger on a black bun with creamy avocado cream and fresh tomato salsa 16.⁵

All main courses are served with fries, a little gem salad with mixed fresh tomatoes, mayonnaise and applesauce with a cherry

Extras

Hot sauces

Choice of: pepper sauce, Stroganoff sauce, mushroom sauce, hunter's sauce, red wine sauce, Béarnaise sauce, satay sauce or melted herb butter 2

Applesauce 2

Dipping sauces

Choice of: mayonnaise, ketchup, mustard, curry sauce or sweet chili sauce 1

Bread basket

Crusty bread served with salted butter 6.⁵

Sautéed mushrooms and onions 3.⁵

Fries with mayonnaise 3.⁷⁵

Loaded fries

With truffle mayonnaise and Parmesan cheese 4.⁷⁵

Fried potatoes 2.⁷⁵

Drinks

COFFEE & TEA

Lungo 3.⁶

Cappuccino 3.⁹⁵

Latte macchiato 4.⁵

Caffè latte 3.⁹⁵

Espresso 3.⁶

Espresso doppio 4.⁶⁰

Espresso macchiato 3.⁸⁵

Hot chocolate 3.⁹⁵

Flat white 4.⁸⁵

Cortado (mini cappuccino) 3.⁸⁵

Coffee special (with liqueur) 8.⁵

Coffee with friandises 7.⁵

Espresso Martini 9.⁵

Tea 3.⁶

Fresh mint tea 4.⁶

Fresh ginger tea 4.⁶

Fresh mint & ginger tea 5.³⁵

Chai tea 3.⁸⁵

Chai tea latte 4.³⁵

Whipped cream 0.⁷⁵

Milk alternatives

Almond, oat, soy or coconut milk 0.⁷⁵

Flavoured syrup

Vanilla, hazelnut or caramel 0.⁵

SOFT DRINKS

Coca-Cola 3.⁹⁵

Coca-Cola Zero 3.⁹⁵

Fuze Tea Sparkling 3.⁹⁵

Fuze Tea Peach 3.⁹⁵

Fuze Tea Mango 3.⁹⁵

Fuze Tea Green 3.⁹⁵

Fanta Orange 3.⁹⁵

Fanta Cassis 3.⁹⁵

Sprite 3.⁹⁵

Rivella 3.⁹⁵

Royal Bliss Ginger Ale 3.⁹⁵

Royal Bliss Signature Tonic 3.⁹⁵

Royal Bliss Ginger Beer 3.⁹⁵

Royal Bliss Bitter Lemon 3.⁹⁵

Spa Blauw 25cl 3.⁹⁵

Spa Rood 25cl 3.⁹⁵

Spa Blauw 75cl 8.⁵

Spa Rood 75cl 8.⁵

Freshly squeezed orange juice 5.²⁵

Schulp organic apple juice 3.⁹⁵

Tomato juice 3.⁹⁵

Fristi 3.⁹⁵

Chocomel 3.⁹⁵