

VAN DER VALK HOTEL TIEL

A Culinary Time Travel full of Hospitality and Tradition

Step back in time with us, on a journey through more than 150 years of Van der Valk's history. What once began as a modest café in the 19th century has developed into a thriving hotel and hospitality company full of family stories.

FOR MORE THAN 150 YEARS, WE HAVE WELCOMED SEVERAL GENERATIONS OF "VALKEN" GUESTS WITH WARM HEARTS

The impressive story of Van der Valk takes us back more than 150 years when Nicolaas Van der Valk bought farmhouse the Gouden Leeuw in Voorschoten in 1862. 150 years ago, nobody expected that this purchase would be the beginning of a huge family business that would leave a huge mark on the Dutch hotel and hospitality world. It was Martinus van der Valk who took over his father's business in 1929 and expanded.


A MEAL LIKE AT HOME

Martinus had a clear idea about the restaurant right from the start of Van der Valk. Guests should be able to eat a meal, as he always did at home with his own mother. Martinus himself was on the road a lot while working in the car dealership and therefore often ate out. But the food he was served made him long for the food at home. If only you could eat as well on the road as you do at home. With this thought, the concept of Van der Valk restaurants was in its infancy. An accessible restaurant where guests could enjoy a meal like at home.

ENJOY OUR TIMELESS VALK CLASSICS AND SECRET FAMILY RECIPES

And now, generations later, the fourth generation of "Valks" at Van der Valk Hotel Tiel proudly continues the tradition of hospitality. We welcome you for a culinary journey full of traditions and atmosphere you will only find at Van der Valk.

Sustainability on Your Plate

In our dishes, we use seasonal, natural, and, where possible, organic products. We make full use of local suppliers whenever we can. This is not only delicious, but also sustainable! Vegetarian dishes are indicated on the menu with a .

Bon appetit!

Opa Valk wist het al precies. Hij wilde zijn gasten een maaltijd serveren zoals hij die thuis zelf wilde eten. Misschien zit daar wel de verklaring van het succes. Martinus voelde feilloos aan wat de Nederlander lekker vond, waardoor miljoenen de weg vonden naar een van 'zijn' restaurants met de toekan op het dak. Ze wilden niet meer anders. Het bakje appelmoes stond garant voor een vertrouwde, hartelijke omgeving waar je altijd terecht kon."



The Lunch menu

With our menu, we would like to take you on a culinary journey back in time. Start 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 the traditional tomato soup according to Valk family recipe along with more modern, new dishes.

Sandwiches

Van der Valk Croquettes

Two artisanal slices of white or brown bread with delicious croquettes, served with mustard. €10.5

12 o'clock Special

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

12 o'clock Fish Special

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

Carpaccio Sandwich

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

Filet Americain

Fresh white or brown country bread with mustard cream, pickles, and a soft-boiled egg. €12.5

Smoked Salmon

Focaccia with smoked salmon, arugula, pickled vegetables, and a fresh horseradish cream. €14.5



Beemster Cheese Sandwich

Brown country bread topped with aged Beemster cheese, egg salad, fresh garden cress, and mustard. €10.50



Avocado Smash

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

Open daily for lunch from 11:30 AM and dinner from 5:00 PM to 10:00 PM.

Would you like to order something extra, such as bread, fries, or a delicious sauce? Please see page 6.

Salads

Our salads are served with bread and butter.

Classic Caesar

Little gem, fried chicken thigh, creamy anchovy dressing, soft-boiled egg, and Parmesan cheese. 16.5

Goat Cheese

Mesclun salad, pecan crunch, date-balsamic, and dried apricots. 15.5

Toucan

A mixed salad with the traditional Valk schnitzel, aged cheese, 4-minute egg, crispy bacon, and creamy lemon mayonnaise. 16.5

Soups

Our soups are served with bread and butter.

Tomato Soup

Freshly made tomato soup with creamy crème fraîche and fresh basil, following a traditional family recipe. 8.5

Burgundian Onion Soup

Traditionele uiensoep met gekarameliseerde ui, kaas en knapperige croutons. 8.5

Chicken Soup

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

Toasts

Choice of white or brown rustic bread

Classic Toast

Artisan rustic bread, generously topped with delicious ham and cheese. 8.5

Cheese Toast

Generously topped with young cheese, brie, and pesto. 8.95

Cold Dishes

Valk Carpaccio

Tender beef carpaccio with creamy truffle mayonnaise or pesto, crispy pine nuts, flavorful Parmesan cheese, and arugula, following 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 cherry tomatoes with fresh pesto, rich olive oil, and flavorful tomato chutney. 13.74

Egg Dishes

Choice of white or brown rustic bread

Classic Uitsmijter

Three eggs with a choice of ham, cheese, roast beef, or bacon. 9.5 (2 per supplement)

Carpaccio Uitsmijter

Three eggs with carpaccio, generously topped with Parmesan cheese and arugula, with a choice of truffle mayonnaise or pesto. 16.5

Scottisch eggs

Poached egg on brioche with smoked salmon, fresh spinach, and a creamy Béarnaise sauce. 16.5

Salmon Uitsmijter

Three eggs served with smoked salmon. 16.5

Farmer's Omelet

Omelet with crispy vegetables, crunchy bacon, and fried potatoes. 13.5



Tomato Soup

Hot Dishes

All our main courses are served with fries, a little gem salad with a mix of fresh tomatoes, mayonnaise, and applesauce with a cherry.

Beef Tenderloin Tournedos 200g

Tender beef tenderloin tournedos, served with artisanal white or brown bread and herb butter. €27.5

Traditional Chicken Satay

Flavourful chicken thigh skewers with satay sauce, atjar, crispy fried onions, and crunchy prawn crackers. €19.95

Valk Burger

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

Sole Meunière 350-400g

Sole with lemon and fresh parsley. €35

Vegan Burger

Vegan burger in a black bun, with creamy avocado cream and fresh tomato salsa. €16.5

Nessent's

Warm Sauces

Choice of: pepper sauce, stroganoff sauce, mushroom sauce, hunter's sauce, red wine sauce, Béarnaise sauce, satay sauce, and melted herb butter. 2

Applesauce 2

Dipping Sauces

Choice of: mayonnaise, ketchup, mustard, curry, chili sauce. 1

BREAD BASKET

Crispy bread served with salted butter. 6.5

Sautéed Mushrooms & Onions 3.5

Fries with Mayonnaise 3.75

Loaded Fries

With truffle mayonnaise and Parmesan cheese. 4.75

Pan-Fried Potatoes 2.75



Valk carpaccio

Desserts

Traditional Dame Blanche

Classic Dame Blanche with creamy vanilla ice cream, sweet chocolate sauce, crunchy almonds, and a dollop of whipped cream. €9.25
With extra advocaat: €1

Valk Sorbet

Van der Valk's traditional sorbet with three flavors, fresh fruit, sweet strawberry sauce, and finished with whipped cream. €9.75

Traditional Tiramisu

Ladyfingers soaked in coffee and amaretto, topped with creamy mascarpone for a delicious classic tiramisu. €11.5

Prefer a Coffee?

Coffee Special

Enjoy a delicious coffee with a liqueur of your choice. 7.5
Choice of: coffee, cappuccino, espresso, double espresso, café au lait, or latte macchiato.

Coffee with Petit Fours

Coffee served with a selection of delightful sweet treats. 7.5



Valk sorbet

Drinks

Coffee & Tea

Lungo 3.6
 Cappuccino 3.95
 Latte macchiato 4.5
 Caffè latte 3.95
 Espresso 3.6
 Espresso doppio 4.25
 Espresso macchiato 3.85
 Hot chocolate 3.95
 Hot white chocolate 3.95
 Flat white 4.85
 Cortado (mini cappuccino) 3.85
 Frappé 4.75

Specialty coffee
 (with liqueur) 8.5
 Coffee with sweet treats 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
 Almond/oat/soy/coconut milk 0.5
 Vanilla/Hazelnut/Caramel syrup 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 Still Water 25cl 3.95
 Spa Sparkling Water 25cl 3.95
 Spa Still Water 75cl 8.5
 Spa Sparkling Water 75cl 8.5

Freshly squeezed orange juice 5.25
 Schulp organic apple juice 3.95
 Tomato juice 3.95
 Fristi (fruit milk drink) 3.95
 Chocomel (chocolate milk) 3.95

Allergenen



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