

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.

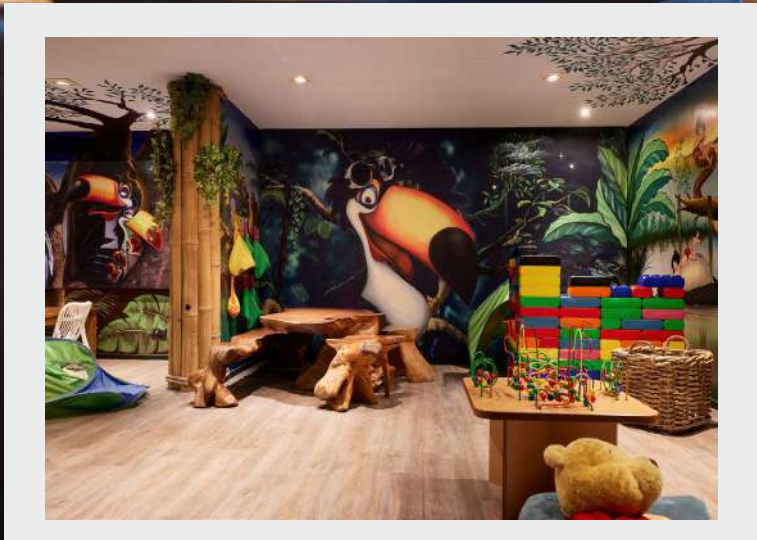
A MEAL LIKE AT HOME

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. Our menu therefore pays homage to the traditional Valk dishes our guests have ordered over the years, as Martinus van der Valk once devised. Enjoy our famous Valk schnitzel, the tender steak and delicious tomato soup, prepared according to the secret Valk family recipe. We welcome you for a culinary journey full of traditions and atmosphere that you will only find at Van der Valk.

Bon appetit!



Game Dishes

Game Pâté

Rich game pâté, served with a dried fruit compote, pistachio crumble, and brioche. €13

Wine pairing: Chablis – Domaine Vincent Dampt | 2022 | Chardonnay €7.5

Venison Carpaccio

Delicate venison carpaccio with port-poached plums, toasted walnuts, and fresh arugula. €16.5

Wine pairing: Dunavar | 2021 | Pinot Noir | Hungary €7.5

Main Courses

Hare Stew (Wild Game Stew)

Slow-cooked hare stew, topped with a crunchy spiced biscuit crumble. €26.5

Wine pairing: Staphyle Premium | 2024 | Malbec | Argentina €7.5

Confit Duck Leg

Tender confit duck leg, served with a fragrant orange and star anise jus. €26.5

Wine pairing: Thomas Barton Medoc | 2019 | Cabernet Sauvignon, Merlot | France, Bordeaux €7.5

Venison Steak 200g

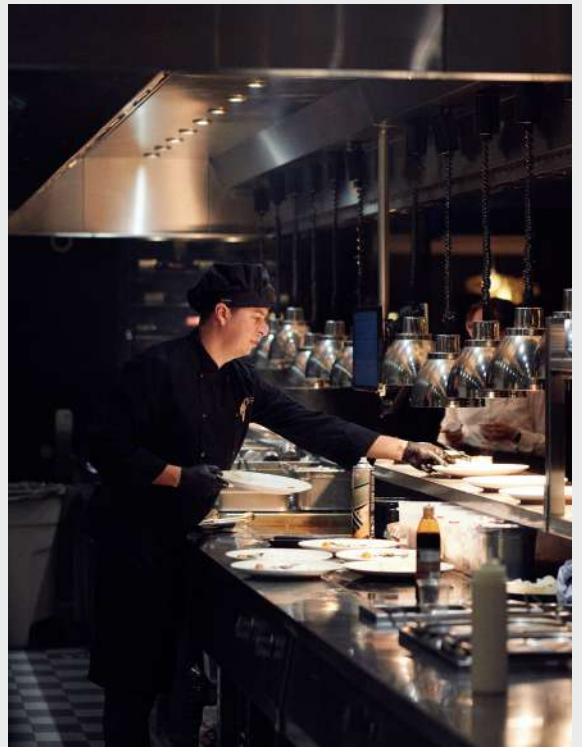
Succulent venison steak with a red cabbage and apple sauce. €27.5

Wine pairing: Staphyle Premium | 2024 | Malbec | Argentina €7.5

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 fries or a delicious sauce? Check page 11.

Grandpa Valk already knew exactly. He wanted to serve his guests a meal like he wanted to eat at home himself. Perhaps therein lies the explanation of its success. Martinus flawlessly sensed what the Dutchman liked, which is why millions found their way to one of 'his' restaurants with the toucan on the roof. They no longer wanted anything else. The bowl of applesauce guaranteed a familiar, cordial environment where you could always go.



Geitenkaassalade

Appetizen

Appetizers

Betuwe Dried Ham

Johan Augustinus Master Butcher from Tiel. Dried, smoked, and aged ham, 50 grams. €8.50

Bruschetta

Toasted bread topped with a flavorful mix of fresh tomatoes, basil, garlic, and a drizzle of extra virgin olive oil. €8.50

Bread Basket

Luxury bread rolls served with salted butter. €6.50

Salads

Toekan

A mixed salad with sliced traditional Valk schnitzel, flavorful aged cheese, a 4-minute egg, crispy bacon, and creamy lemon mayonnaise. €14.50

Classic Caesar

Little gem lettuce, grilled chicken thigh, creamy anchovy dressing, 4-minute egg, and Parmesan cheese. €15.50

Goat Cheese

Mesclun salad, crunchy pecans, date-balsamic, and dried apricots. €13.50

Wine suggestion: TOOS Rosé | Grenache | France | 2022 €7.5

Fennel and Apple

Fresh salad of fennel, apple, and walnuts, enriched with dill, orange, and a honey-mustard cream. €15.50

Wine suggestion: 47 N | 2023 | Pinot Grigio €7.5

Quinoa

Quinoa salad with juicy pear, dried tropical fruits, Roquefort, crunchy nuts, and refined herb oil. €14.50

Wine suggestion: Luna de Ana | 2023 | Verdejo €7.5

Startes

With our menu, we are pleased to take you on a culinary journey through time. Start your adventure with one of our appetizers inspired by over 150 years of Van der Valk history. From the classic Valk carpaccio and the traditional tomato soup, based on the Valk family recipe, to more modern, new dishes.

Starters

Valk Carpaccio

Tender beef carpaccio with creamy truffle mayonnaise or pesto, toasted pine nuts, flavorful Parmesan, and arugula – prepared according to our traditional Valk recipe. €14.5

Smoked Salmon Tartare

Smoked salmon tartare with crème fraîche and chives, served with horseradish cream. €14.5

Ballotine

Chicken roulade (Poulet Noir) filled with fruit, served with a delicate vadouvan-cumin mayonnaise. €14.5
Wine pairing: Nik Weis Schiefer | 2022 | Riesling €7.5

Tuna Tataki

Lightly seared tuna filet with wasabi, served with seaweed salad and sesame cream. €14.5
Wine pairing: Montgolfier | 2022 | Sauvignon Blanc €7.5

Trout Rillette

Pan-fried brook trout on brioche, with pickled vegetables and crispy brioche. €14.5
Wine pairing: Nik Weis Schiefer | 2022 | Riesling €7.5

Beetroot & Feta

Oven-roasted beetroot with feta, Kalamata olives, and a tomato crumble. €12.5
Wine pairing: Staphyle Premium | 2024 | Malbec | Argentina €7.5



Forest Mushrooms

Sautéed forest mushrooms with crème fraîche, Blue Stilton, spring onion, and a touch of sherry vinegar. €12.5
Wine pairing: Dunavar | 2021 | Pinot Noir | Hungary €7.5



Burrata

Sweet and sour cherry tomatoes with fresh pesto, rich olive oil, and a flavorful tomato chutney. €13.75

Soups



Tomato Soup

Freshly made tomato soup with creamy crème fraîche and fresh basil, following the traditional family **RECIPE**. €7.75



Burgundy Onion Soup

Traditional onion soup with caramelized onions, cheese, and crispy croutons. €7.75

Chicken Soup

A typical Dutch chicken soup with fresh vegetables, rich broth, and vermicelli. €8.75

Lobster Bisque

Rich, creamy lobster soup with a delicate blend of lobster and aromatic herbs. €11



Tomato Soup



Valk Carpaccio

Main courses

In our main courses, simplicity and the comfort of a meal like at home are at the heart of our age-old concept. With our delicious, homey dishes, our kitchen pays tribute to the traditional Valk dishes, such as the famous Valk schnitzel and the Valk steak. All prepared with the same love and passion, just as Martinus van der Valk envisioned.

Meat Dishes

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

Porc au Vin

Tender stir-fried pork neck in teriyaki sauce, with crunchy cashews and fresh spring onions. €24.5
Wine pairing: TOOS Rosé | 2022 | Grenache €7.5

Chateaubriand Beef Tenderloin 400g

Chateaubriand for two, accompanied by sautéed mushrooms and onions, served with pepper sauce and Béarnaise sauce. €55
Wine pairing: Navarro Correas | 2023 | Malbec €7.5

Rib-Eye 400g

Rib-eye for two, perfectly cooked and served with little gem lettuce, pepper sauce, Béarnaise sauce, and homemade pickles. €55
Wine pairing: Navarro Correas | 2023 | Malbec €7.5

Valk Schnitzelgerechten

Wiener Schnitzel

Breaded pork schnitzel served with a classic Wiener garnish.

200g €19.95 | 275g €22.95

Schnitzel 'Le Blanc'

Breaded pork schnitzel with mushrooms, tomato, fried onions, and gratinated cheese.

200g €22.95 | 275g €26.95

Jägerschnitzel

Breaded pork schnitzel with a creamy mushroom sauce, parsley, and a flavorful lingonberry compote.

200g €22.95 | 275g €26.95

Holsteinerschitzel

Breaded pork schnitzel with two fresh fried eggs, anchovies, and flavorful capers.

200g €22.95 | 275g €26.95

*extras to
additional order*

On page 11, you will find all our extras you can order as a side order. Enjoy delicious loaded fries with truffle mayonnaise and a variety of sauces, perfect to complement your meat dishes..



Chateaubriand of tenderloin

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

Fish dishes

Tiger Prawns

Stir-fried noodles with flavorful tiger prawns, fresh vegetables, and a sweet teriyaki sauce. €24.5

Salmon

Salmon fillet with a dill and tarragon herb crust, served with braised fennel and crispy bok choy. €26.5

Black Cod

Pan-seared black cod with edamame, bok choy, and a savory miso broth. €26.5

Wine pairing: Chablis – Domaine Vincent Dampt | 2022 | Chardonnay €7.5

Sole Meunière 350-400g

Sole with lemon, melted herb butter, and fresh parsley. €35

Turbot

Turbot with green asparagus, nut butter, capers, and anchovies. €39

Wine pairing: Chablis – Domaine Vincent Dampt | 2022 | Chardonnay €7.5

Vegetarian Dishes

Dry-Aged Beetroot Risotto

Risotto with spinach, topped with a crispy furikake. €22.5

Wine pairing: Dunavar | 2023 | Grüner Veltliner €7.5

Celeriac

Roasted celeriac with palm sugar, coconut, and onion jus. €22.5

Wine pairing: Nik Weis Schiefer | 2022 | Riesling €7.5

Extras to Order

Hot Sauces

Choice of: pepper sauce, stroganoff sauce, mushroom sauce, game sauce, red wine sauce, béarnaise sauce, satay sauce, and melted herb butter. €2

Applesauce €2

Snack Sauces

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

Sautéed Mushrooms and Onions €3.5

Fries with Mayonnaise €3.75

Loaded Fries

With truffle mayonnaise and Parmesan cheese. €4.75

Sautéed Potatoes €2.75



Wienerschnitzel



Salmon



Valk sorbet

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 a latte macchiato.

Coffee with Friandises

Coffee served with a selection of delightful sweet treats 8.5

Espresso Martini 9.5

Desserts

End your delightful dinner with one of our desserts, inspired by the rich family history of Van der Valk. From the classic Valk Sorbet to the traditional Dame Blanche, each dessert carries its own sweet memory of the delicious family recipes that have shaped us

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

Crème Brûlée

Creamy, sweet vanilla custard, topped with caramelized sugar. €9.75

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 classic tiramisu. €11.5

Wine pairing: Porto, Varossio Tawny | Portugal €4.5

Pear

Creamy pear mousse with brownie pieces and white chocolate mousse. €12

Wine pairing: Porto, Varossio Tawny | Portugal €4.5

Pistachio & Chocolate

Crispy feuilletine with pistachio mousse, raspberry coulis, and vanilla chocolate. €12

Wine pairing: Nik Weis Schiefer | 2022 | Riesling €7.5

Yuzu

Passionfruit cream with pistachio sponge cake and a vanilla-yuzu crisp. €12.5

Wine pairing: Ouma se Wyn | Weltevreden Estate | 2020 | Muscadelle, Muscat du Hambourg €7.5

Drinks

Coffee and Tea

Coffee 3.5
Cappuccino 3.75
Latte Macchiato 4.25
Café au lait 3.75
Espresso 3.00
Double Espresso 4.25
Espresso Macchiato 3.50
Hot Chocolate 3.50
Whipped Cream 0.75
Tea 3.50
Fresh Mint Tea 4.25
Fresh Ginger Tea 4.25
+ Bonbon 1

Coffee specials

Irish coffee 8.5
Spanish coffee 8.5
French coffee 8.5
DOM coffee 8.5
Italian coffee 8.5

Soft drinks

Coca-Cola 3.5
Coca-Cola Zero 3.5
Fuze Tea Sparkeling 3.75
Fuze Tea Peach 3.75
Fuze Tea Mango 3.75
Fuze Tea Green 3.75
Fanta Orange 3.5
Fanta Cassis 3.5
Sprite 3.5
Rivella 4
Royal Bliss Ginger Ale 4
Royal Bliss Tonic Water 4
Royal Bliss Signature Tonic 4
Spa Blue 25cl 3.25
Spa Blue 75cl 7.5

Spa Red 25cl 3.25
Spa Red 75cl 7.5
Orange Juice 4.25
Apple Juice 3.75
Tomato Juice 3.75
Fristi 3.75
Chocomel 3.75

Beer

Swinkels 0.25L 3.75
Swinkels 0.5L 7
La Trappe Tripel on Tap 6.5
Seasonal Beer on Tap 6.5
La trappe Blond 7.5
La trappe Quadrupel 9.5
La trappe Isidór 7.5
La trappe White 7.5
Bavaria Fruity Lemon Lime 4.5
Bavaria Radler 4.5
Cornet Oaked 9.5
Molen Vuur en Vlam IPA 9.5
Liefmans Fruitesse 7.5
Desperados 7.5
Bavaria White 0.0 5

Bubbles

	Glass	Bottle
Jaume Serra Cava Brut Nature 18.5cl		11
Val d'Óca Prosecco Frizzante		39
Pommery Champagne Brut Royal		59.9
Bubbles 0.0	7	29

Cocktails

Pornstar Martini 9.5
Espresso Martini 9.5
Mojito 9.5

Drinks

PSV

Barros Port Ruby 5.5
 Barros Port White 5.5
 Barros Port Tawny 5.5
 Sherry Dry 5.5
 Sherry Medium Dry 5.5
 Martini Bianco 5.75
 Martini Rosso 5.75
 Martini Fiero 5.75
 Martini Bellini 5.75

Rum

Bacardi Carta Blanca 5
 Bacardi Carta Negra 5.5
 Bacardi Lemon 5
 Bacardi Razz 5
 Bacardi Ocho 7.5
 Bacardi Caribbean Spiced 7
 Bacardi Añejo Cuatro 7

Wodka

Eristoff 5.25
 Grey Goose 8.5

Gin

Bombay Sapphire 6.5
 Bombay Bramble 7
 Bombay Presse 7
 Hendrick's 8

Tequila

Cazadores Blanco 6
 Cazadores Reposado 7

Likeur

Amaretto 5.35
 Aperol 4.75
 Baileys 5.25

Campari 5.25
 Cointreau 6.5
 D.O.M. Benedict 6.5
 Drambuie 6.5
 Grand Marnier Rouge 6.5
 Passoa 5
 Kahlua 5.25
 Limoncello Luxardo 5.25
 Licor 43 5.25
 Malibu Coconut Rum 4.5
 Safari 4.5
 St-Germain 8
 Tia Maria 5.25
 Southern comfort 6.5

Whiskey

Aberfeldy 12 years 10.5
 Craiggelachie 13 years 9.5
 Dewar's White Label 6.5
 Dewar's 12 years 8.5
 Glenfiddich 12 years 9.5
 Jack Daniels 8.5
 Jameson 5.5
 Jim Beam 7
 JW Red Label 6.5
 JW Black label 9.5
 JW Gold label 10.5
 Monkey Shoulder 8.5
 Royal Brackla 12 years 11

Cognac

Courvoisier VS 7.5
 Hennessy VS 9.5
 Remy Martin VSOP 10.5
 Remy Martin XO 19



Snacks

Toekan Plateau

A delicious selection of olives, salted nuts, fuet, cheese cubes, luxury bread with salted butter, 4 crispy cheese fingers, and 4 bitterballen. €19.5

Bitterballen

7 bitterballen served with delicious mustard. €7.5

Oriental Gamba

5 crispy gambas served with chili sauce. €7.5

Spicy Chicken Tenders

5 artisan chicken tenders with chili sauce. €7.5

Nacho's

Gratinated nachos with cheese, salsa, guacamole, and jalapeños. €12.5

Broodmandje

Crispy bread served with salted butter. €6.5

Mixed Bittergarnituur

A mix of 7 types of delicious snacks served with mayonnaise and mustard. €7.5

Cheese Fingers

7 crispy cheese fingers filled with old cheese, served with chili sauce. €8



VAN DER VALK
HOTEL TIEL