

# 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. 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!*

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 want anything else. The bowl of applesauce guaranteed a familiar, cordial environment where you could always go.




## 3 OR 4 COURSE DINNER FROM 39.5

Would you like to enjoy our traditional Valk dishes for an extra long time? Then choose the 3- or 4-course choice dinner, indicated by the icon  on the menu. With our 3- or 4-course choice dinner, you have the opportunity to enjoy various Valk classics for only 39.50 euros (for the 3-course dinner) or 45.00 (for the 4-course dinner)

 Vegetarian dish

Springmenu

 3 or 4-course menu

# Starters

With our menu, we 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 prawn cocktail and traditional tomato soup according to Valk family recipe along with more modern, new dishes.

## SALADES

### CLASSIC CAESAR 14.5

Romaine lettuce with chicken breast, salty bacon bits, sweet and sour cherry tomatoes, crunchy croutons, Parmesan cheese and creamy caesar dressing according to traditional Valk recipe

### GOAT CHEESE 13.5

Lettuce blend with sweet honey, dried prunes, crunchy nuts and sweet and sour balsamic dressing

### TOEKAN 15.5

Lettuce blend with the traditional Valk schnitzel, flavoursome aged cheese, 4-minute egg, crispy bacon and creamy lemon mayonnaise

### NIÇOISE 15.5

Rich salad with tuna, anchovies, egg, green beans and potato

*Open daily for lunch from 11.30am and dinner from 5pm to 10pm*

## STARTERS



### SMOKED SALMON TARTARE 13.5

Soft tartare of smoked salmon with Edamame beans, soft horseradish cream and spicy wasabi crackers



### VALK CARPACCIO 13.5

Tender beef carpaccio with creamy truffle mayonnaise or pesto, crunchy pine nuts tasty Parmesan cheese and spicy rocket according to traditional Valk recipe



### BETUWSE PEARS WITH STILTON 10.5

Betuwse pears with spicy blue-veined cheese, spicy rocket, toasted walnuts and balsamic vinegar

### TRADITIONAL PRAWN COCKTAIL 12.5

Traditional prawn cocktail with sweet and sour apple and creamy cocktail sauce according to age-old family recipe

### STEAK TARTARE 15

Small-cut beef with a soft 4-minute egg, creamy tartar sauce and spicy saffron crackers



### BEETROOT CARPACCIO 10.5

Thinly sliced beetroot with sugared nuts and flavourful goat cheese.  
The spin-off of the traditional Valk beef carpaccio. Also available vegan



### FOCACCIA PASTRAMI 11.5

A lightly toasted focaccia, topped with rocket, eggplant, and a bruschetta dressing.



### GRAVAD LACHS 15

Marinated smoked salmon with truffle potato, fresh asparagus, a soft-boiled egg for 4 minutes, finished with lemon-yogurt sauce

## SOUPS



### TOMATO SOUP À LA VALK 6.5

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



### BURGUNDY ONION SOUP 6.5

Traditionele uiensoep met gekarameliseerde ui, zachte kaas en knapperige croutons



### CHICKEN SOUP 7.5

A typical Dutch chicken soup with fresh vegetables, strong broth and vermicelli



### ASPARAGUS SOUP 7.5

With fresh ham and boiled egg





## *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.

# Main courses

Our main dishes focus on simplicity and the comfort of a meal like at home, the age-old concept. With our delicious, homely dishes, our kitchen pays homage to traditional Valk dishes, such as the famous Valk schnitzel and the Dutch steak. All prepared with the same love and passion that Martinus van der Valk had in mind

## MEAT DISHES

**TENDERLOIN Tournedos** 200 gram **28.5**

Tender tenderloin tournedos

**CHATEAUBRIAND OF TENDERLOIN** 440 gram **52.5**

Chateaubriand for two with sautéed mushrooms and onion



**VALK STEAK** 200 gram **24.5**

The classic Van der Valk steak



**TRADITIONAL CHICKEN SATAY** 19.5

Flavoured chicken thighs with sate sauce, sour atjar, crispy prawn crackers and chips



**PORK TENDERLOIN** 200 gram **22.5**

Tender medallion of pork tenderloin with smoked bacon bits, caramelised onion and crunchy hazelnut crumble



**VALK BURGER** 19.5

Tender Angus Burger with fresh guacamole, lightly spicy tomato salsa, spicy arugula, browned-out bacon melted Gouda cheese and crispy taco chips



**ASPERGES À LA FLAMANDE** 24.5

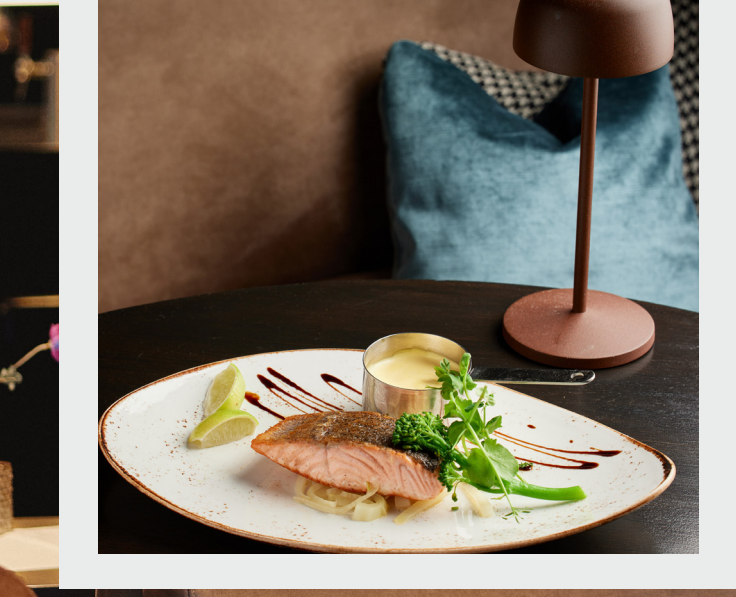
Bourgonian ham served with asparagus, boiled egg, and hunter's sauce



**LAMB FILLET** 25.5

Fresh seasonal vegetables, lightly spicy tomato salsa, creamy potato gratin, and red wine sauce

*All our main courses are served with matching garnishes*





## VALK SCHNITZEL DISHES



**WIENERSCHNITZEL** 200 gram **19.5** | 280 gram **22.5**

Breaded pork schnitzel with a classic Viennese garnish r



**SCHNITZEL 'LE BLANC'** 200 gram **22.5** | 280 gram **26.5**

Breaded pork schnitzel with mushrooms, tomato, crispy fried onion and topped with gratinated cheese

**JÄGERSCHNITZEL** 200 gram **22.5** | 280 gram **26.5**

Breaded pork schnitzel with a creamy mushroom sauce with hints of parsley and flavoursome leek pear compote

**HOLSTEINERSCHNITZEL** 200 gram **22.5** | 280 gram **26.5**

Breaded pork schnitzel with 2 fresh fried eggs, anchovies and tasty capers



**CORDON BLEU** 21

Breaded pork schnitzel, with butcher's ham and creamy Emmental cheese.

## FISH DISHES



**SALMON** 26.5

Salmon fillet, cooked skin-on and served with asparagus, boiled egg, and hollandaise sauce

**SOLE MEUNIÈRE** 350-400 gram **35**

Zeetong met citroen en verse peterselie



**GAMBAS** 24.5

Stir-fried noodles with flavourful tiger prawns, fresh vegetables and sweet teriyaki sauce



**ASIAN BLACK COD** 24.5

Pan-fried cod fillet, marinated in the delightful flavors of miso paste, sake, and mirin, served with passion fruit teriyaki noodles and crispy Shanghai bok choy



## VEGETARIAN DISHES

### QUICHE 21.5

Crispy quiche with creamy goat cheese, sweet and sour tomatoes and artichokes



### CANNELONI 21.5

Fresh cannelloni stuffed with creamy cheese and fresh spinach



### GRAND TORTELLI 21.5

A creamy filling of ricotta and spinach served with mixed mushroom sauce

## Extras to order

### BREADBOARD 6.5

Crisp breaking bread with creamy aioli, soft herb butter and chunky tomato topping

### FRIES WITH MAYONNAISE 3.75

### APPLESAUCE 2



### BABY PATATOES 2.75



### 5 PIECES OF BOILED ASPARAGUS 9.5

### LOADED FRIES 4.75

With truffle mayonnaise and Parmesan cheese

### SAUTÉED MUSHROOMS AND ONION 3.5

### HOT SAUCE 2

Choice of: Pepper sauce, Stroganoff sauce, Mushroom sauce, Jacht sauce, Red wine sauce, Hollandaise sauce,  
Melted herb butter

### SNACK SAUCE 1

Choice of: Mayonnaise, Ketchup, Mustard, Curry, Chilli sauce, Satay sauce



# Desserts

End your delicious dinner with one of our desserts inspired by Van der Valk's rich family history. From the classic Valk Sorbet to the traditional dame blanche, each dessert with its own sweet reminder of the delicious family recipes that once shaped us.

## VALK SORBET 7.5

Van der Valk's traditional sorbet with three types of sorbet ice cream, fresh fruit, sweet raspberry sauce and topped with whipped cream



## BITTERKOEKJES BAVAROIS 8.5

Sweet and sour forest fruit popsicle



## CRÈME BRULÉE 7.5

Creamy, sweet vanilla-flavoured custard with roasted brown sugar



## TRADITIONAL DAME BLANCHE 7

A traditional dame blanche with creamy vanilla ice cream, sweet chocolate sauce, crunchy almonds and a dollop of whipped cream

## VANILLE PANNA COTTA 8

Firm cream with the sweet and sour taste of red fruit finished with crunchy bastogne crumbs

## CHEESEBOARD 12.5

A board featuring a selection of international cheeses, nut bread with sweet apple syrup, and fig jam



## LEMON CHEESECAKE 8

Refreshing cheesecake with lemon curd, served with forest fruits, raspberry sorbet, and a dollop of whipped cream

## MOULLEAUX OF CHOCOLATE 8

A chocolate cake with a soft chocolate filling topped with a scoop of passion fruit sorbet ice cream, fresh-sweet mango sauce and a dollop of whipped cream



## MESS 9

White chocolate mousse with fresh spring fruit, crispy Bastogne cookies, refreshing meringue, raspberry sauce, and whipped cream.

## BONBON EACH 1.25

# Drinks

## COFFEE AND TEA

- Coffee 3.5
- Cappuccino 3.75
- Latte Macchiato 4.25
- Coffee verkeerd 3.75
- Espresso 3
- Double Espresso 4.25
- Espresso Macchiato 3.5
- Hot chocolate milk 3.5
- Whipped cream 0.75
- Tea 3.5
- Fresh mint tea 4.25
- Fresh Ginger tea 4.25

## COFFEE SPECIALS

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

## FRISDRANKEN

- 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 blauw 25cl 3.25
- Spa blauw 75cl 7.5

- Spa rood 25cl 3.25
- Spa rood 75cl 7.5
- Jus d'orange 4.25
- Apple juice 3.75
- Tomato juice 3.75
- Fristi 3.75
- Chocomel 3.75

## BEER

- Spa Swinckels 0,25L 3.75
- Swinckels 0,5L 7
- La trappe Tripel van de Tap 6.5
- Seizoensbier van de Tap 6.5
- La trappe Blond 7.5
- La trappe Quadrupel 9.5
- La trappe Isidór 7.5
- La trappe Wit 7.5
- Bavaria 0.0 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 wit 0.0 5

## BUBBLES

	GLAS	FLES
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 10
- Espresso Martini 10
- Mojito 10

# Dranken

## 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 Gin 6.5
- Bombay Bramble 7
- Bombay Presse 7
- Hendrick's Gin 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 19.5

Olives, salty nuts, fuet (Spanish cured sausage), cheese cubes, fresh bread with aioli, 4 crispy cheese fingers, and 4 bitterballen

## BITTERBALLEN 7.5

8 bitterballen served with delicious coarse mustard

## ORIËNTAL GAMBA 10.5

8 crispy prawns served with chili sauce

## SPICY CHICKEN TENDERS 9.5

6 artisanal chicken croquettes with chilli sauce

## NACHO'S 12.5

Grilled nachos with cheese, salsa, guacamole and jalapeño

## BREADBOARD 6.5

Crisp breaking bread with aioli, soft herb butter and chunky tomato topping

## MIXED APPETISERS 9.5

A mix of 10 delightful snacks served with mayonnaise and mustard

## CHEESE SPRING ROLLS 9.5

8 crispy cheese fingers filled with aged cheese served with chili sauce

Allergens

More languages



VAN DER VALK  
HOTEL TIEL