

# 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. t.

*Bon appetit!*



Grandpa Volk 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 more. The bowl of applesauce guaranteed a familiar, cordial environment where you could always go."





# 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

*Choice of white or brown bread*

### 12 UURTJE 12

2 artisanal slices of bread, richly topped with a crispy croquette, a fried fried fried egg, cheese, and served with the traditional tomato soup

### VAN DER VALK CROQUETTES 9

2 artisanal slices of bread with delicious croquettes and silky smooth mustard


### BAGEL SALMON 13.5

A delectable bagel, generously topped with smoked salmon, creamy cream cheese, fresh chives and crunchy rocket salad

### SANDWICH CARPACCIO 14.5

Choice of truffle mayonnaise or pesto. Enriched with toasted pine nuts, Grana Padano and fresh rocket salad

### SANDWICH OLD CHEESE 9.5

 Experience the taste of aged organic cheese with apple syrup, walnuts and rocket.

### SANDWICH PROSCIUTTO 11.5

Delicious combination of cornichons, anchovy cream, capers, red onions, a 4-minute egg and fresh parsley

### TUNA MELT 10.5

Taste the tasty tuna salad with cheese, red onion and capers

*Extra's*

Would you like fries or bread to go with it? See page 5 for the possibilities

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



## SALADS

### 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

## COLD DISHES

### SMOKED SALMON TARTARE 12.5

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

### TRADITIONAL PRAWN COCKTAIL 12.5

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

### RED 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

### BETUWSE PEARS WITH STILTON 10.5

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



## 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 order

### BREADBOARD 6.5

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

### FRIES WITH MAYONNAISE 3.75

#### APPLESAUCE 2

### 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

### SNACK SAUCE 1

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





## TOSTI'S

*Choice of white or brown bread*

### TOSTI CLASSIC 6.5

Traditional rustic bread, richly topped with delicious ham and cheese

### TOSTI MEDITERAANS 7.5

Ambient rustic bread with creamy brie, delicate prosciutto ham and flavoursome pesto

### TOSTI CAPRESE 8

Artisanal rustic bread topped with creamy mozzarella, delectable pesto and juicy tomato

## EGG DISHES

*Choice of white or brown bread*

### CLASSIC UITSMIJTER 9

Fried eggs with 3 eggs, choice of ham, cheese, roast beef or bacon ( 0.50 per supplement)

### UITSMIJTER CARPACCIO 15.5

Fried eggs with 3 creamy eggs, generously sprinkled with Parmesan cheese, fresh arugula and the choice of truffle mayonnaise or pesto

### UITSMIJTER SALMON 15.5

Fried eggs with 3 eggs, served with smoked salmon

### FARMER'S OMELETTE 11.5

Omelette with crunchy vegetables, savoury bacon and jacket potato

## WARM DISHES

*Our hot dishes are served with chips and fresh salad*

### TRADITIONAL CHICKEN SATAY 19.5

S Flavourful chicken thighs with sate sauce, sour atjar and crispy prawn crackers

### 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

### VALK STEAK 200 gram 24.5

The classic Van der Valk bullet steak

### SOLE MEUNIÈRE 350-400 gram 35

Sole with lemon and fresh parsley



# Desserts

## 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 with a selection of international cheeses, nut bread with figs and sweet apple syrup

## BONBON EACH 1.25





# Drinks

## COFFEE AND TEA

Coffee 3.5  
 Cappuccino 3.75  
 Latte Macchiato 4.25  
 Coffee verkeerd 3.75  
 Espresso 3  
 Dubbele 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

## 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 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

Allergens



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