



# CHEF'S MENU

Hotel package



# STARTERS

Dear guest,

Today you will be enjoying a 3-course menu from our chef.

All of these dishes with a cooking hat  are available for your 3-course dinner. You can also order dishes without a cooking hat, for the price that is noted next to it.

Would you like to expand your dinner to a 4-course dinner? This will be possible for a surcharge of 5.00. You can then order a soup of your choice from the menu.

If you have any questions, please contact our employees, they will be happy to assist you.

## Starters



---

Bread platter  8.25  
Bread | aioli | red pepper tapenade



Amuse-bouche with a glass of prosecco 8.25

## Soups

---

 Tomato soup (  optional)  
Meatballs | cream

 Courgette soup   
Ricotta

 Cauliflower curry soup   
Spring onion | smoked almonds



# STARTERS

## Starters

---

### Selection of dishes 4.00

Crouton carpaccio | avocado | prawn croquettes | eggplant soup



### Beef carpaccio

Truffle mayonnaise | arugula | Grana Padano | fried apple capers | pine nuts | duck liver supplement ( + 5.00 euro )



### Veal tartare

Parma ham | quail egg | mustard | sour | brioche bread



### Smoked salmon

Quail egg | spiced crème fraîche | blini | cucumber | trout eggs



### Avocado

Herb lettuce | nuts | beetroot | raddish | vegan feta | ginger carrot



### Burrata

Selection of various tomatoes | pistachio pesto | balsamic caviar | fried basil

## Salads

---

### Carpaccio salad 7.50

Grana Padano | olives | fried capers | red onion | pine nuts | mixed salad | balsamic dressing | duck liver curl ( + 5.00 euro )

### Caesar salad ( optional ) 7.50

Chicken thighs | Romaine lettuce | Grano Padano | bacon | tomato | red onion

### Mesclun salad 7.50

Roasted green asparagus | cooked egg | smoked salmon | raddish | walnuts | honey mustard dressing | cherry tomatoes

### Mixed vegetables salad 7.50

Nuts | arugula | balsamic vinegar | croutons



# MAIN COURSES

## Main meat dishes

---

Served with fries or baked potatoes and a side salad

**Beef tenderloin Chateaubriand** 11.50 p.p. | 400 grams | 2 people  
Potato mousseline | seasonal vegetables | gravy | pepper sauce

### Schnitzel

Natural | Lemon

Hoorn | Baked mushrooms | onion | bacon

Mozzarella | Tomato | pesto

### Chicken thigh satay

Atjar | rice | prawn crackers | peanut sauce | fried onions

**Steak on a rock** | 180 grams | 11.50

Beef tenderloin | 3 sauces

To prepare this dish, we use a lava stone that is heated in the oven up to 400 °C. The rock remains hot for a long time, allowing you to prepare your meat at the table until it's cooked according to your preference.

SPECIAL  
STONE

### Steak

Celeriac mousseline | seasonal vegetables | gravy

### Rosé roasted pork tenderloin

Carrot mousseline | seasonal vegetables | sauce of your choice

**Côte de Veau** 10.00

Carrot mousseline | leek | PX gravy | dried Serrano ham

**Stewed lamb shanks** 9.50

Prepared the Moroccan way | eggplant | sultana raisin | coriander

### Black Angus burger

Cheddar | onion rings | tomato | little gem

#### Any additional sauce?

**Sauces** 2.50

Mushroom sauce | pepper sauce |

Hollandaise sauce | béarnaise sauce |

stroganoff sauce | satay (peanut sauce)

Mayonnaise | ketchup | curry 1.00



# MAIN COURSES

## Main fish dishes

---

Served with fries or baked potatoes and a side salad



### Catch of the day

Your server will be more than happy to tell you about the catch of the day.



### Codfish

Green herb crust | risotto nero | carrot | vadouvan sauce



### Fried salmon

Polenta | artichokes | antioise | balsamic vinegar

## Vegetarian/Vegan

---



### Veggie burger

Vegetable burger | vegan cheddar cheese | tomato | avocado | lettuce | fried onion | barbecue sauce

### Ravioli 4.00

Ricotta | spinach | arugula | Parmesan



### Gnocchi

Fennel | orange sauce | pistachio | dragon | crunchy carrot | tomato



### Indian curry

Sweet potato | cauliflower | chickpeas | spinach



### Vegetable schnitzel

Potato mousseline | seasonal vegetables | sauce of your choice

## Side dishes

---

Fries with truffle mayonnaise and Parmesan cheese | 6.50

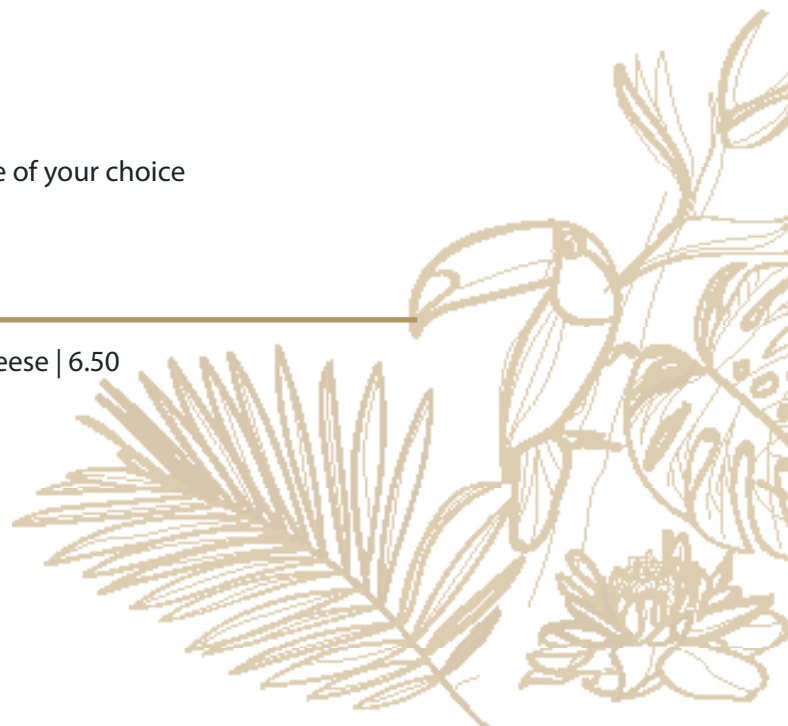
Sweet potato fries | 6.00

Wild Rice | 5.00

Seasonal vegetables | 5.00

Mixed salad | 5.00

Polenta | 3.75



# DESSERTS

## Desserts

---



### Van der Valk coupe A7

Cookie dough ice cream | salted caramel | Oreo ice cream | whipped cream



### Choco paradise

Chocolate | chocolate mousse | peanut cream | pretzels | salted caramel



### Gerrit's favourite sorbet

Three different types of sorbet ice cream | fresh fruit | whipped cream



### Fresh fruit salad

A fresh fruit salad with different kinds of fruit



### Trifle

Eggnog | vanilla mousse | 'bokkenpootjes' Dutch cookie



### Dame blanche 2.0

Parfait | chocolate sauce | whipped cream

### Dessert to share 2.50

Selection of sweets per 2 persons.



### Omelet Sibérienne

Raspberry sorbet



### crème brûlée

Yoghurt ice cream with honey and walnut



### Fragnipane

White chocolate | hibiscus | rhubarb | basil

### Selection of cheeses 4.00

Apple syrup | walnuts | fig bread

Cabriole 'Bokkesprong'

Le Petit Doruval

Lady Blue

Beemster old



# COFFEE

## Coffee

---

### Irish coffee

Irish whiskey | whipped cream

### Jamaican coffee

Tia Maria | whipped cream

### Spanish coffee

Liquor 43 | whipped cream

### Italian coffee

Disaronno | whipped cream

### Spanish coffee

Liquor 43 | whipped cream

---

### Toucan coffee

Baileys | whipped cream

SPECIAL

### French coffee

Grand Marnier | whipped cream

### Coffee deluxe

Coffee or tea | various Valk chocolates: classic Van der Valk desserts in chocolate form

(sorbet, apple cherry, dame blanche)





VAN DER VALK  
**HOTEL HOORN**