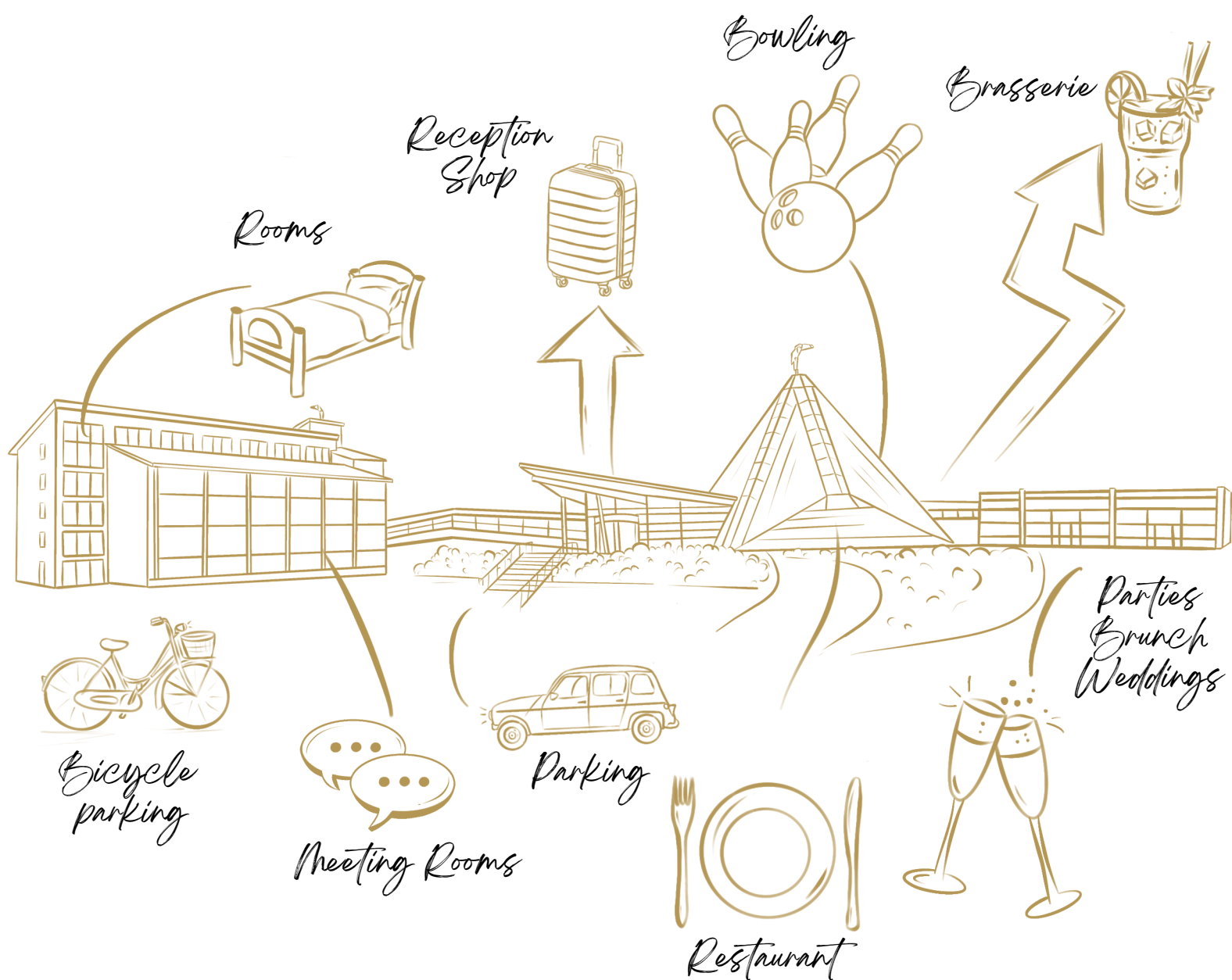




VAN DER VALK HOTEL DRACHTEN

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DINNER

FROM 5 P.M.

STARTERS

SALMON AND PRAWN TARTARE 16.50
smoked salmon | prawns | ginger and lime cream | capers

STICKY PORK BELLY 13.50
honey | fennel | sesame

♥ **BLEU DE WOLVEGA** 13.50 🌿
stewed pear | chicory | honey

♥ **DUCK BREAST** 14.50
sugar bread | hazelnut | rocket | tomato jam
Tip! Glass of Temperanillo 5.75

TASTING OF STARTERS 16.50
surprise selection of our dishes

♥ **BEEF CARPACCIO** 15.50
aged Fryslaner cheese | pumpkin seeds | truffle mayonnaise
Tip! Glass of Pinot Noir 7.50

TABLE BREAD 8.00 🌿
herb butter | romesco

PUMPKIN GINGER TARTARE 12.50 🌿
roasted pumpkin | ginger-lime cream | sweet and sour beetroot | crispy couscous | pumpkin seeds
Tip! Glass of Grüner Veltliner 6.50

SOUPS

served with bread

♥ **MUSTARDSSOUP** 8.00
leek | Fryske dry sausage | cream

♥ **FRYSKE SIPELSOP** 9.00 🌿
onion soup | Tynjetaler | croutons
(can be ordered vegan) 🌿

TOMATO SOUP 8.50 🌿
tomato | fried basil

Frysk ♥

A tribute to Frisian flavours.
Every dish with a pompeblêd
contains a regional product
from our own Frisian soil.

For groups of more than four people, split payments are unfortunately not possible.

We work with various allergens. If you have any questions, please ask
a member of staff or scan our allergen card.



MAIN COURSES MEAT

PORK TENDERLOIN MEDALLIONS

25.50 | 21.50 

mushrooms | celeriac | baby potatoes |
mushroom cream sauce or pepper sauce

CHICKEN SATAY 25.50 | 21.50

300 | 200 g chicken thigh | prawn crackers |
pepper | coleslaw | fried rice | satay sauce |
chips

FARMER'S SCHNITZEL 24.50 | 21.50

250 | 160 g pork schnitzel | bacon | onion |
mushrooms | baby potatoes | mushroom
cream sauce or pepper sauce

OPEN CORDON BLEU 26.50 | 22.50

farmhouse ham | mozzarella | seasonal
vegetables | mushroom cream sauce or
pepper sauce

BEPPE'S STEW 23.50 | 20.50

beef | spice cake | ginger | carrot | pumpkin
| potato gratin

TOURNEDOS 37.50 | 24.50

250 | 150 g red wine sauce | fennel |
celeriac | gratin

Tip! Glass of Pinot Noir 7.50

MIXED GRILL 29.50

chicken satay | pork tenderloin | steak |
chimichurri | pepper sauce | pumpkin |
gratin

Tip! Glass of Cornet Oaked 7.50

BEEF SKEWER 28.50

200 g | pumpkin | red onion | chimichurri |
mustard mayonnaise | baby potatoes

VEAL SUKADE 25.50

green cabbage stew | almond croquette |
cranberry sauce

BACON CHEESE BURGER 21.50

beef burger | cheddar | sugar lettuce |
bacon jam | pickle sauce | chips

CAJUN CHICKEN BURGER 19.50

avocado | tomato | gherkin | lettuce | Cajun
mayonnaise | chips



Great with it!

CARAMELISED BRUSSELS SPROUTS 7.00

Old Fryslaner | chilli flakes

LOADED FRIES 6.00

sweet potato fries | old Fryslaner cheese |
truffle mayonnaise | spring onion

All main courses (except salads and bowls) are served with chips and salad as standard. Would you prefer a different side dish? Please let us know, we are happy to help.

MAIN COURSES FISH

SALMON WITH HERB CRUST 26.50

fennel | capers | baby potatoes | dill
mayonnaise

PRAWNS ROMESCO 21.50 | 18.50

pumpkin | red onion | gnocchi | romesco
sauce

Tip! Glass of Sauvignon Blanc 6.50

MAIN COURSES VEGA(N)

CRISPY GNOCCHI 21.50

Bleu de Wol Vega sauce | tomato | king
oyster mushrooms | courgette
(can be ordered vegan) 

LEEK TARTE TATIN 20.50

leek | fennel | ricotta
Tip! Glass of Verdejo 5.75

SALADS AND BOWLS

served with bread

CARPACCIO SALAD 19.50

carpaccio | aged Fryslander cheese |
pumpkin seeds | rocket | grilled vegetables |
truffle mayonnaise

FRYSKE GOAT'S CHEESE SALAD 18.50

Fryske goat's cheese | stewed pear | chicory
| walnuts | couscous | honey dressing

POWER BOWL 19.50

choice of salmon, chicken, tempeh |
spinach | avocado | pumpkin | mushroom |
couscous | Cajun mayonnaise
(can be ordered vegan) 

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DESSERTS

STEWED PEAR TRIFLE 10.50

stewed pear | Bastogne biscuits | vanilla cream

CRÈME BRÛLÉE 9.50

crunchy sugar coating | rosehip ice cream

COUPE DAME BLANCHE 8.50

vanilla ice cream | crumble | chocolate sauce | whipped cream

COUPE MONT BLANC 9.50

vanilla ice cream | almond flakes | egg liqueur | whipped cream

WINTER SOBERT 9.50

rosehip, blackberry, stewed pear ice cream | fruit | whipped cream
(vegan option available) 

WALNUT AND CHOCOLATE 8.50

walnut parfait | chocolate mousse | caramel sauce

Tip! Glass of Port Ruby 4.00

FRYSKÉ TSIISPLANK 13.50

Fryske goat's cheese | Tynjetaler | aged Fryslander | Bleu de Wollega | sugar bread

SMALL DESSERTS

COFFEE COMPLETE 7.50

coffee of your choice with sweet treats

PETIT VANILLA 4.50 | 7.50

one or two scoops of vanilla ice cream | whipped cream

AFFOGATO 6.50

vanilla ice cream | espresso

STRONG DESSERTS

FRYSKÉ KOFJE 8.50

Beerenburg | caster sugar | double espresso | whipped cream

ESPRESSO MARTINI 9.50

vodka | espresso | coffee liqueur

IRISH COFFEE 8.50

Jameson | caster sugar | double espresso | whipped cream

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