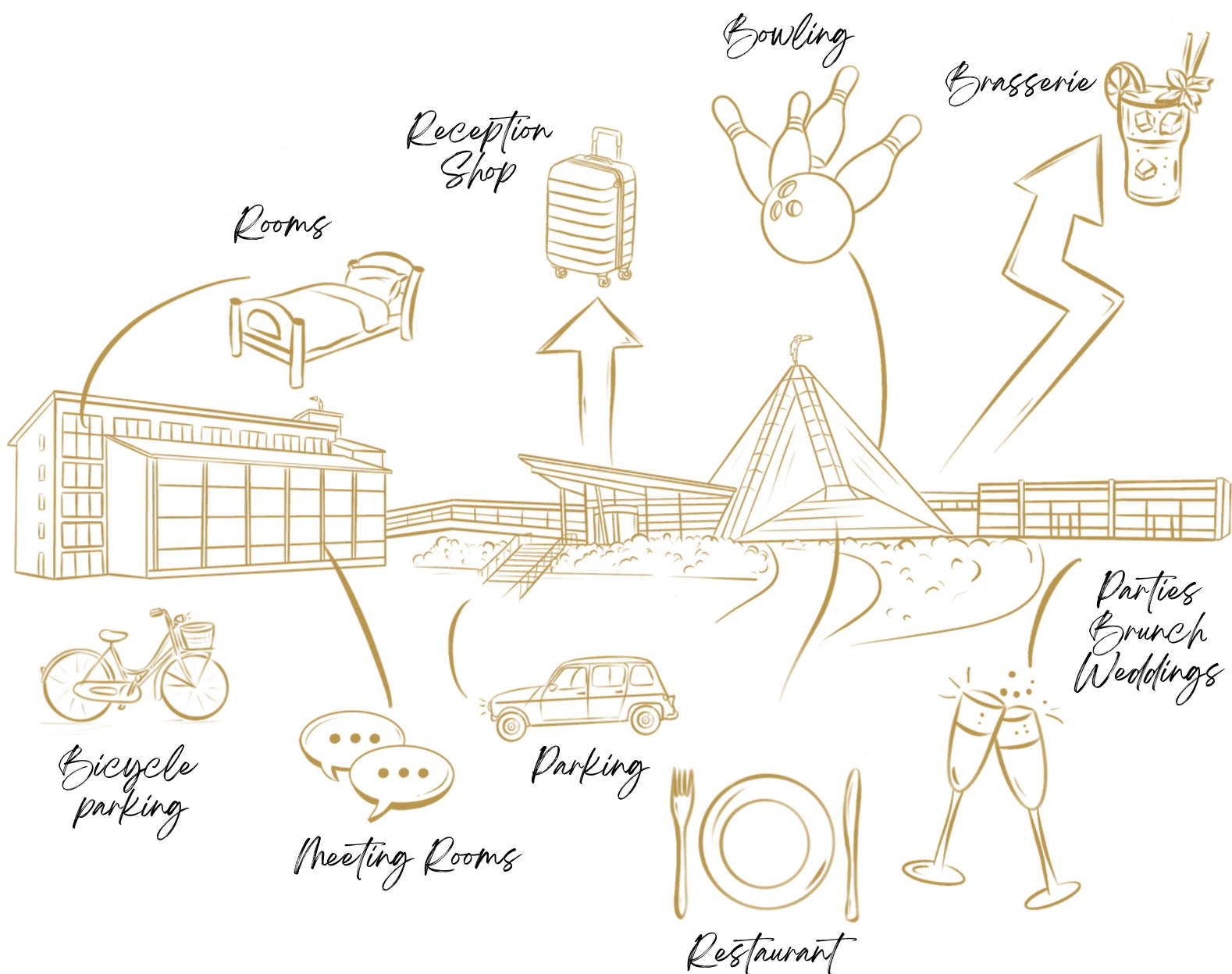


VAN DER VALK HOTEL DRACHTEN

WHERE YOU **TOU-CAN** GO



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VAN DER VALK
HOTEL DRACHTEN

LUNCH

FROM 10 A.M. - 5 P.M.

BREAD

FOCACCIA SALMON 14.50

arugula | sweet and sour cucumber | dill
mayonnaise | fried capers | red onion

SOURDOUGH BREAD WITH WARM BRIE

10.50 

brie | arugula | honey | nuts

WALDKORN CARPACCIO 15.50

arugula | Parmesan cheese | truffle
mayonnaise | pine nuts

CRISPY CHICKEN 12.25

sourdough bread | Romaine lettuce | kimchi |
sweet and sour onion | jalapeño mayonnaise

TUNA MELT 11.75

sourdough bread | tuna | gherkin | cheddar |
capers | tomato | sweet and sour onion |
ketchup

BURRATA PESTO 12.25

sourdough bread | burrata | lettuce |
avocado | tomato hummus | pesto

SOURDOUGH BREAD SCRAMBLED EGGS

11.25

scrambled eggs | smoked salmon or bacon |
avocado | spring onion

SALADS & BOWLS

POKE BOWL SALMON 20.50

smoked salmon | sushi rice | cucumber |
mango | corn | wakame | avocado |
edamame | lime mayonnaise | deep-fried
onion | kimchi

optional **vegan** tempeh

CAESAR SALAD 19.50

crispy chicken | Romaine lettuce |
Parmesan cheese | chickpeas | avocado |
egg | tomato | croutons | Caesar dressing |
focaccia

BUDDHA BOWL 18.50

quinoa | goat cheese | mesclun | avocado |
chickpea | grilled vegetables | hummus |
sweet potato | radish | sweet and sour
onion | Sriracha dressing

SOUPS

served with focaccia

MUSTARD SOUP 8.00

spring onion | mustard seed

CREAMY CHICKEN SOUP 9.00

celery | egg roll | chicken thigh

CLASSIC TOMATO SOUP 8.00

basil | herb oil

WARM LUNCH DISHES

CROQUETTES ON FARMBROAD 10.50

farmhouse bread | choice of beef or vegetable croquettes | mustard
can optionally be ordered **vegan** or **vegetarian**

FARMER'S TOAST 7.50

farmhouse bread | three-layer | ham | cheese | curry or ketchup
can optionally be ordered **vegan** or **vegetarian**

TRADITIONAL UITSMIJTER 12.75

farmhouse bread | three fried eggs | choice of ham and/or cheese | hussar salad
can optionally be ordered **vegetarian**

BLACK ANGUS BURGER 21.50

brioche | cheddar | bacon | sugar lettuce | tomato | pickle | smokey barbecue sauce | fries

GRILLED CHICKEN BURGER 20.50

brioche | cheddar | kimchi | sugar lettuce | jalapeño mayonnaise | tomato | fries

Favorites

CHEF'S LUNCH MEAT 16.50

farmhouse bread | beef croquette | carpaccio sandwich | mini cheese spread

CHEF'S LUNCH FISH 17.50

farmhouse bread | shrimp croquette | smoked salmon sandwich | mini cheese sandwich

CHEF'S LUNCH VEGETARIAN 16.50 🌱

farmhouse bread | vegetable croquette | goat's cheese sandwich | mini cheese spread

UITSMIJTER CARPACCIO 16.50

farmhouse bread | beef carpaccio | three fried eggs | Parmesan cheese | hussar salad

CHICKEN SATAY 19.50

200 gr. chicken thigh | satay sauce | kimchi | prawn crackers | chilli pepper | spring onion | fries

For parties over four people, split payment is unfortunately not possible

For dishes with farmhouse bread, you can choose between white or brown bread

THREE-COURSE DINNER

40.50 P.P.



Hotel guests with a three-course package voucher can choose from the entire menu for an additional 9.50 p.p.

STARTERS

TABLE BREAD

butter with herbs | aioli

BEEF CARPACCIO

arugula | tomato | Parmesan cheese |
truffle mayonnaise | pine nuts

VITELLO TONNATO

veal | arugula | tomato | red onion | tuna
mayonnaise | Parmesan cheese

WARM GOAT CHEESE

arugula | honey | nuts

SURF & TURF

prawn | ham | radish | jalapeño mayonnaise

CLASSIC TOMATO SOUP

basil | herb oil

MAIN COURSES

SCHNITZEL

250 | 160 gr. pork schnitzel | gratinated with
ham and cheese | mushroom sauce |
vegetables

GRILLED CHICKEN BURGER

brioche | cheddar | jalapeño mayonnaise |
kimchi | sugar lettuce | tomato | fries

PAPADUM

stir-fried vegetables | green asparagus |
burrata | tomato hummus

KIPSATÉ

300 | 200 gr. chicken thigh | satay sauce |
kimchi | prawn crackers | chilli | spring onion
| fries

GRILLED SALMON

hasselback | seasonal vegetables | dill
mayonnaise

ORIENTAL BEEF STEW

carrot | bean sprouts | beans | coconut |
peppers | rice

BUDDHA BOWL

quinoa | goat cheese | mesclun | avocado |
chickpea | grilled vegetables | hummus |
sweet potato | radish | sweet and sour
onion | Sriracha dressing

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce |
whipped cream

WAFFLE WITH CHERRIES

Brussels waffle | hot cherries | speculoos |
whipped cream

CRÈME BRÛLÉE

mandarin sorbet ice cream

COFFEE COMPLETE


coffee of your choice with sweet delicacies


All main dishes (except salads and bowls) are served with fries and salad as standard. If you prefer spiced rice or baked potato instead of fries, please let us know!

DINNER

FROM 5 P.M.

STARTERS

TABLE BREAD 7.50 
butter with herbs | aioli

WARM GOAT CHEESE 11.75 
avocado | sugar lettuce | student oats |
honey

BEEF CARPACCIO 15.50
arugula | tomato | Parmesan cheese | truffle
mayonnaise | pine nuts

VITELLO TONNATO 13.50
veal | arugula | tomato | red onion | tuna
mayonnaise | Parmesan cheese

SURF & TURF 13.75
prawn | ham | radish | jalapeño mayonnaise

PAPADUM SALMON 14.25
smoked salmon | cucumber | dill
mayonnaise | fried capers

TASTING OF STARTERS 15.25
surprise selection of our starters

SOUPS

served with focaccia

MUSTARD SOUP 8.00
spring onion | mustard seed


CREAMY CHICKEN SOUP 9.00
celery | egg roll | chicken thigh

CLASSIC TOMATO SOUP 8.00 
basil | herb oil


For parties over four people, split payment is unfortunately not possible.

We work with different allergens. For questions, please
contact the serving staff or scan for our allergen chart.



 Vegetarian

 Vegan

 Can also be ordered as a small portion

SALADS & BOWLS

POKE BOWL SALMON 20.50

smoked salmon | sushi rice | cucumber |
mango | corn | wakame | avocado |
edamame | lime mayonnaise | deep-fried
onion | kimchi

optional **vegan** tempeh

CAESAR SALAD 19.50

crispy chicken | Romaine lettuce |
Parmesan cheese | chickpeas | avocado |
egg | tomato | croutons | Caesar dressing |
focaccia

BUDDHA BOWL 18.50

quinoa | goat cheese | mesclun | avocado |
chickpea | grilled vegetables | hummus |
sweet potato | radish | sweet and sour
onion | Sriracha dressing

MAIN COURSES VEGA(N)

RED CURRY 20.50 | 17.50

lentils | pepper | tomato | courgette | rice |
pods

PAPADUM 20.50

stir-fried vegetables | green asparagus |
burrata | tomato hummus

Favorites

SURF & TURF 27.50

steak | prawn | chimichurri | Roseval potato
| seasonal vegetables

CORN-FED CHICKEN 23.50

pistachio pesto | pearl onion sauce |
hasselback | seasonal vegetables

COD 21.50 | 18.50

olive crisp | green herbs | oregano |
bantam potatoes | seasonal vegetables

Tip!

Glass of
Grüner
Veltliner 6.50

All main dishes (except salads and bowls) are served with fries and salad as standard. If you prefer spiced rice or baked potato instead of fries, please let us know!

MAIN COURSES MEAT


MIXED GRILL 32.50

sparerib | chicken satay | pork tenderloin medallion | steak | chimichurri | pepper sauce | hasselback

GRILLED BEEF TENDERLOIN 32.50

200 gr. beef tenderloin | onion compote | arugula | hasselback

TENDERLOIN MEDALLIONS

25.50 | 20.50 

seasonal vegetables | bantam potatoes | choice of mushroom cream sauce or pepper sauce

CHICKEN SATAY 24.50 | 19.50

300 | 200 gr. chicken thigh | satay sauce | kimchi | prawn crackers | chilli pepper | spring onion | fries

MAIN COURSES FISH

GRILLED SALMON 26.50 | 21.50

hasselback | seasonal vegetables | dill mayonnaise

GAMBA'S 22.50 | 19.50

tagliatelle | basil sauce | mushrooms

BURGERS

BLACK ANGUS BURGER 21.50

brioche | cheddar | bacon | sugar lettuce | tomato | pickle | smokey barbecue sauce | fries

SPARERIBS 27.50

750 gr. | sweet and sour | coleslaw | aioli | curry mayonnaise

SCHNITZEL 24.50 | 20.50

250 | 160 gr. pork schnitzel | gratinated with ham and cheese | mushroom sauce | vegetables

ORIENTAL BEEF STEW 24.50 | 19.50

carrot | bean sprouts | beans | coconut | paprika rice

delicious!

LOADED FRIES 6.00

sweet potato fries | Parmesan | truffle mayonnaise | spring onion

BURRATA SALAD 6.00

arugula | tomato | burrata | cucumber | herb oil | croutons

GRILLED CHICKEN BURGER 20.50

brioche | cheddar | jalapeño mayonnaise | kimchi | sugar lettuce | tomato | fries

For parties over four people, split payment is unfortunately not possible.

We work with different allergens. For questions, please contact the serving staff or scan for our allergen chart.



Vegetarian



Vegan



Can also be ordered as a small portion

Tip!
Glass of
Cornet Oaked
5.50

DESSERTS

DAME BLANCHE 8.50

vanilla ice cream | chocolate sauce |
whipped cream

WAFFLE WITH CHERRIES 7.50

Brussels waffle | warm cherries | speculoos
| whipped cream

CHOCOLATE LAVA CAKE 9.50

stracciatella ice cream | white chocolate
mousse

CRÈME BRÛLÉE 9.50

tangerine sorbet ice cream

FRUIT SORBET 9.00

fresh fruit | sorbet ice cream | strawberry
sauce | whipped cream

FRISIAN CHEESE PLATE 14.50

Tynjetaler | Molkerei goat cheese | aged
Fryslaner | Bleu de Wolvega | sugar loaf |
onion compote

Tip!

Glass of Ruby
Port 4.00

SMALL DESSERTS

COFFEE COMPLETE 7.50

coffee of your choice with sweet treats

PETIT VANILLE 4.00 | 7.50

one or two scoops of vanilla ice cream |
whipped cream

AFFOGATO 6.50

vanilla ice cream | espresso | Oreo crumble

STRONG DESSERTS

FRYSKE KOFJE 8.50

Berenburg liqueur | caster sugar | double
espresso | whipped cream

ESPRESSO MARTINI 9.50

vodka | espresso | coffee liqueur

IRISH COFFEE 8.50

Jameson whiskey | caster sugar | double
espresso | whipped cream

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