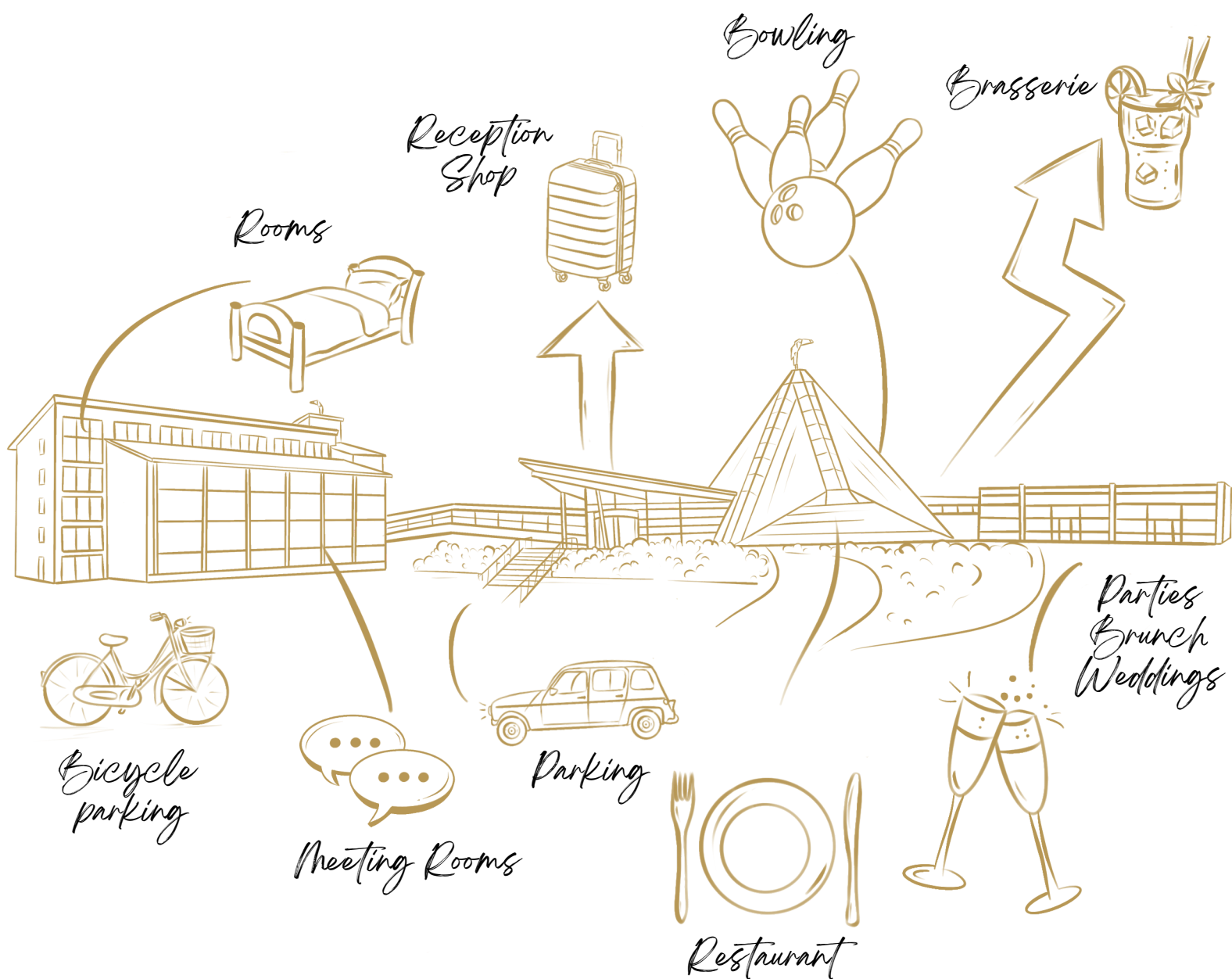




VAN DER VALK HOTEL DRACHTEN

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DINNER

FROM 5 P.M.

STARTERS

SALMON-SHRIMP TARTARE 16.50
smoked salmon | shrimp | ginger-lime
cream | capers

STICKY PORK BELLY 13.50
honey | fennel | sesame

BLEU DE WOLVEGA 13.50 
stewed pear | belgium endive | honey

 **GAME PÂTÉ** 13.50
belgium endive | Frisian sugar bread |
mushrooms
Tip! Glass of Tempranillo 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

HUMMUS BOARD 9.50 
hummus | belgium endive | carrot |
pumpkin | sourdough bread

TABLE BREAD 7.50
kruidenboter | romesco

PUMPKIN-GINGER TARTARE 12.50 
roasted pumpkin | ginger-lime cream |
crispy couscous | pumpkin seeds
Tip! Glas Grüner Veltliner 6.50

SOUPS

served with bread

 **MUSTARD SOUP** 8.00
leek | Frisian dry sausage | cream

 **FRISIAN ONION SOUP** 9.00 
onion soup | Tynjetaler cheese | croutons
(optional vegan version available) 

TOMATO SOUP 8.50 
tomato | fried basil

Frisian 

A tribute to Frisian flavors.
Each dish marked with a
pompeblêd contains a
regional product from our
own Frisian soil.

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.



MAIN COURSES MEAT

PORK TENDERLOIN MEDALLIONS

25.50 | 19.50 ✂

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

KIPSATÉ 25.50 | 21.50 ✂

300 | 200 gr. chicken thigh | prawn crackers
| pepper | coleslaw | satay sauce | fries

AUTUMN SCHNITZEL 23.50 | 20.50 ✂

250 | 160 gr. pork schnitzel | seasonal
vegetables | baby potatoes | mushroom
cream sauce or pepper sauce

extra option: bacon, mushrooms and onion
3.50

● BEPPE'S STEW 23.50 | 20.50 ✂

beef | spiced 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 28.50

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

Tip! Glass of Cornet Oaked 7.50

BEEF SKEWER 28.50

200 gr. | pumpkin | red onion | chimichurri |
mustard mayonnaise | baby potatoes

VEAL RIB-EYE 32.50

200 gr. | herb butter | celeriac | pumpkin |
baby potatoes | pepper sauce

BACON CHEESE BURGER 21.50

beef burger | cheddar | bacon | sweet
lettuce | bacon jam | pickled sauce | fries

CAJUN CHICKEN BURGER 19.50

avocado | tomato | pickle | lettuce | Cajun
mayonnaise | fries

Tasty on the side!

CARAMELIZED CARROTS 7.00

carrot | ricotta | mustard | fennel seed

LOADED FRIES 6.00

sweet potato fries | aged Fryslander
cheese | truffle mayonnaise | spring
onion

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 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

bell pepper | red onion | pumpkin | arugula |
almonds

LEEK TARTE TATIN 20.50

leek | fennel | ricotta

(optional vegan version available) 

Tip! Glass of Verdejo 5.75

SALADS AND BOWLS

served with bread

CARPACCIO SALAD 19.50

carpaccio | aged Fryslaner cheese |
pumpkin seeds | arugula | grilled vegetables
| truffle mayonnaise

FRISIAN GOAT CHEESE SALAD 18.50

Frisian goat cheese | stewed pear | chicory |
walnuts | couscous | honey dressing

AUTUMN BOWL 19.50

choice of salmon, chicken, tempeh |
spinach | avocado | pumpkin | mushroom |
couscous | Cajun mayonnaise
(optional vegan version available) 

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DESSERTS

STEWED PEAR TRIFLE 10.50
stewed pear | Bastogne biscuit | vanilla cream

CRÈME BRÛLÉE 9.50
crispy sugar layer | rosehip ice cream

COUPE DAME BLANCHE 8.50
vanilla ice cream | chocolate sauce | whipped cream

COUPE MONT BLANC 9.50
vanilla ice cream | advocaat liqueur | whipped cream

AUTUMN SORBET 9.00
rosehip, blackberry, stewed pear ice cream | fruit | whipped cream
(optional vegan version available) 

 **FRISIAN CHEESE BOARD** 13.50
Frisian goat cheese | Tynjetaler | aged Fryslander | Bleu de Wolvega | Frisian sugar bread

WALNUT AND CHOCOLATE 8.50
walnut parfait | chocolate mousse | caramel sauce
Tip! Glass of Port Ruby 4.00

LITTLE DESSERTS

COFFEE COMPLETE 7.50
coffee of 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

STRONG DESSERTS

 **FRISIAN COFFEE** 8.50
Beerenburg | brown sugar | double espresso | whipped cream

ESPRESSO MARTINI 9.50
vodka | espresso | coffee liqueur

IRISH COFFEE 8.50
Jameson | brown sugar | double espresso | whipped cream

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