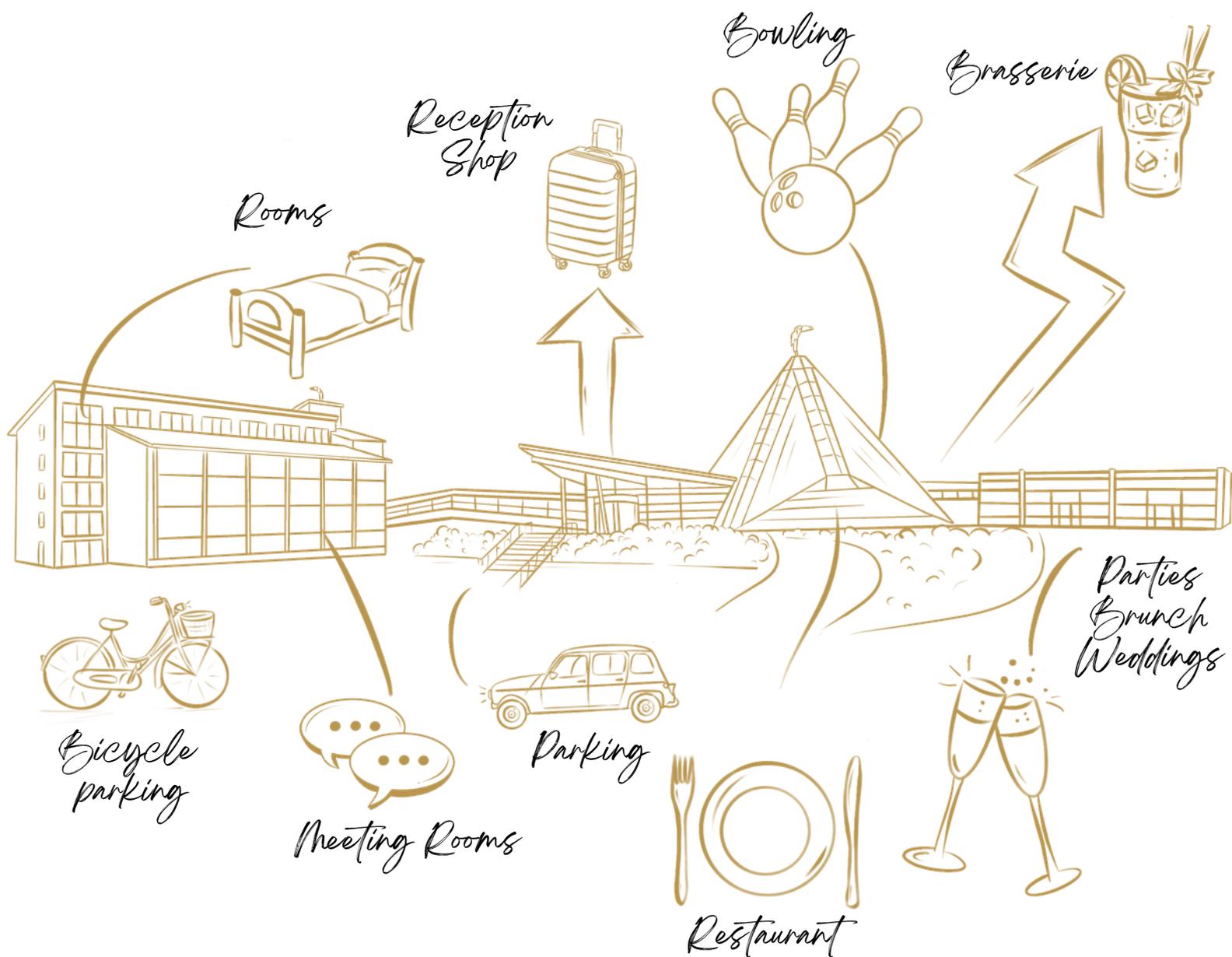




VAN DER VALK HOTEL DRACHTEN

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WHERE YOU **TOU-CAN** GO



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VAN DER VALK
HOTEL DRACHTEN

LUNCH

10:00 A.M. - 5:00 P.M.

BREAD

CIABATTA CARPACCIO 15.50

beef carpaccio | Parmesan cheese | truffle mayonnaise | pumpkin seeds | sun-dried tomato | rocket

CRISPY CHICKEN WRAP 13.50

crispy chicken | tzatziki | tomato | cucumber

PINSA SALMON & AVOCADO 16.50

smoked salmon | avocado | capers | red onion | dill mayonnaise

SOURDOUGH BRUSCHETTA BURRATA 14.50

burrata | pickled tomato | grilled zucchini | basil

SOURDOUGH TUNA MELT 13.50

tuna salad | olives | oregano | cheddar | ketchup

DESEM PULLED BEEF 16.50

pulled beef | red onion | pickle | mushrooms | sambal mayonnaise

ROASTED CAULIFLOWER WRAP 13.50

Roasted cauliflower | tahini | mint | pomegranate seeds

SALADS AND BOWLS

BULGUR SALAD 20.50

bulgur | spinach | cucumber | avocado | radish | pomegranate | hummus | chicken or salmon | lemon mint dressing
optional vegan option available 

FRESH GREEN SALAD 20.00

arugula | lamb's lettuce | mixed lettuce | cucumber | avocado | sugar snap peas | apple | feta cheese | pesto dressing

NIÇOISE SALAD 21.50

tuna | green beans | egg | olives | baby potatoes | lemon dill dressing

SOUPS

FRISIAN MUSTARD SOUP 8.50

leek | Fryske dry sausage | cream

TOMATO SOUP 8.50

tomato tartare | Greek yogurt | Fried basil

TOM KHA KAI 10.50

chicken | vegetables | onions | noodles | coconut

HOT LUNCH DISHES

MEAT LUNCH SPECIAL 16.50
farmhouse bread | pulled beef | beef
croquette | mini fried egg with roast beef

FISH LUNCH SPECIAL 17.50
farmhouse bread | tuna salad | shrimp
croquette | mini fried eggs with smoked
salmon

VEGETARIAN LUNCH SPECIAL 16.50 
farmhouse bread | burrata | cheese
croquette | mini fried eggs with cheese

FRIED EGGS 14.00
farmhouse bread | three fried eggs | ham
and/or cheese | Russian salad
vegetarian option available 

SPECIAL FRIED EGGS 15.50
farmhouse bread | three fried eggs | roast
beef or smoked salmon

CROQUETTES ON BREAD 12.50
farmhouse bread | two beef or cheese
croquettes | mustard

CHICKEN & PESTO TOASTIE 10.50
sourdough | chicken | pesto | tomato |
arugula | ketchup

CHICKEN SATAY 22.50
200 grams chicken thigh | satay sauce |
prawn crackers | red pepper | coleslaw |
fries

Favorites

RENDANG LOADED FRIES 18.50
fries | rendang | coleslaw | sambal
mayonnaise
vegan option available 

ROASTED CAULIFLOWER WRAP 13.50 
roasted cauliflower | tahini | mint |
pomegranate seeds

SOURDOUGH BRUSCHETTA BURRATA 
14.50
burrata | pickled tomato | grilled
zucchini | basil

CHICKEN SATAY 22.50
200 grams chicken thigh | satay sauce |
prawn crackers | red pepper | coleslaw |
fries

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

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

THREE-COURSE DINNER 41.50 P.P.



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

STARTERS

TABLE BREAD

bread selection | salted butter | herb butter

BEEF CARPACCIO

beef carpaccio | Parmesan cheese | truffle mayonnaise | pumpkin seeds | arugula

FRISIAN MUSTARD SOUP

leek | Frisian dry sausage | cream

SHRIMP COCKTAIL

Norwegian shrimp | cocktail foam | pickled lemon

SURF AND TURF SKEWER

steak skewer | shrimp | garlic oil | grilled vegetables | potato mousseline

ROASTED CAULIFLOWER

cauliflower | tahini | mint | pomegranate seeds

MAIN COURSES

FARMER'S SCHNITZEL

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

BEEF BURGER

Black Angus burger | stewed onion | grilled tomato | truffle mayonnaise | salad | French fries

CHICKEN SATAY

200 or 300 grams chicken thigh | satay sauce | prawn crackers | red pepper | coleslaw | curry rice

COD

cod | lemon risotto | peas | pecorino | seasonal vegetables

RENDANG

beef rendang | atjar | seroendeng | fried vegetables | potato mousseline

SUMMER GNOCCHI

gnocchi | grilled asparagus | mushrooms | lemon cream | roasted tomatoes

BULGUR SALAD

bulgur | spinach | cucumber | avocado | radish | pomegranate | hummus | chicken or salmon | lemon mint dressing
vegan option available 

DESSERTS

DAME BLANCHE

two scoops of vanilla ice cream | scoop of chocolate ice cream | warm chocolate sauce | whipped cream

CHOCOLATE PANNA COTTA

chocolate panna cotta | raspberry compote | vanilla ice cream

RED FRUIT TRIFLE

red fruit | Greek yogurt | sponge cake

COFFEE COMPLETE

coffee of your choice with sweet treats

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

DINNER

FROM 5 P.M.

STARTERS

TABLE BREAD 9.00

bread selection | salted butter | herb butter

CARPACCIO 16.50

beef carpaccio | Parmesan cheese | truffle mayonnaise | pumpkin seeds | arugula

**XXL version + fries with mayonnaise
24.50**

SMOKED SALMON 16.50

smoked salmon | avocado cream | lemon | dill oil | lettuce

SHRIMP COCKTAIL 14.50

Norwegian shrimp | cocktail foam | pickled lemon

CRISPY ORIENTAL CHICKEN 15.50

crispy chicken | noodles | grilled vegetables | lettuce

ZUCCHINI CARPACCIO 14.50

yellow and green zucchini | burrata | pickled tomato | pesto | arugula

ROASTED CAULIFLOWER 13.50

cauliflower | tahini | mint | pomegranate seeds

SOUPS

FRISIAN MUSTARD SOUP 8.50

leek | Fryske dry sausage | cream

TOMATO SOUP 8.50

tomato tartare | Greek yogurt | fried basil

TOM KHA KAI 10.50

chicken | vegetables | spring onion | noodles | coconut

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.



 Vegetarian

 Vegan

 Also available as a small portion

MAIN COURSES MEAT

FARMER'S SCHNITZEL 22.50 | 25.50 
160 or 250 grams of pork schnitzel | bacon | onion | mushrooms | baby potatoes | mushroom cream sauce or pepper sauce

OPEN CORDON BLEU 26.50
pork schnitzel | farmhouse ham | mozzarella | seasonal vegetables | hasselback potatoes | mushroom cream sauce or pepper sauce

CAJUN CHICKEN BURGER 24.50
cajun chicken burger | avocado | pickle | cajun mayonnaise | salad | fries

Tip!

Glas Cornet Oaked

5.75



CHICKEN SATAY 22.50 | 25.50 
200 or 300 grams of chicken thigh | satay sauce | prawn crackers | red pepper | coleslaw | curry rice

RENDANG 24.50
beef rendang | atjar | seroendeng | fried vegetables | potato mousseline

PORK TENDERLOIN MEDALLIONS 21.50 | 27.50 
pork tenderloin | seasonal vegetables | baby potatoes | mushroom cream sauce or pepper sauce

BEEF BURGER 25.50
Black Angus burger | braised onion | grilled tomato | truffle mayonnaise | salad | fries

MIXED GRILL 30.50
chicken satay | pork tenderloin | steak | pepper sauce | grilled vegetables | hasselback potatoes

Favorites

SURF & TURF SKEWER 29.50
beef skewer | shrimp | garlic oil | grilled vegetables | potato mousseline

VEAL SCHNITZEL 29.50
veal schnitzel | raw ham | grilled tomato | Parmesan | seasonal vegetables | potato mousseline | veal gravy

TOURNEDOS 37.50
250 grams tournedos | red wine sauce | fried mushrooms | potato mousseline

Tip!

Glass Rasteau
8.00



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

MAIN COURSES FISH

PEPPER-CRUSTED SALMON 27.50
salmon fillet | gin cream sauce | green
vegetables | potato mousseline

COD 26.50
cod | lemon risotto | peas | Pecorino cheese
| seasonal vegetables

Tip!
Glass Albarino
7.50

MAIN COURSES VEGA(N) / VEGETARIAN

SUMMER GNOCCHI 23.50 
gnocchi | grilled asparagus | mushrooms |
lemon cream | roasted tomatoes

MUSHROOM RENDANG 22.50 
mushroom rendang | atjar | seroendeng |
fried vegetables | potato mousseline

Enjoy!
ROASTED CAULIFLOWER 6.50 
cauliflower | tahini | mint | pomegranate
seeds

LOADED FRIES 7.00 
sweet potato fries | Parmesan | truffle
mayonnaise | spring onion

SALADS AND BOWLS

BULGUR SALAD 20.50
bulgur | spinach | cucumber | avocado |
radish | pomegranate | hummus | chicken or
salmon | lemon mint dressing
vegetarian option available 

FRESH GREEN SALAD 20.00 
arugula | lamb's lettuce | mixed lettuce |
cucumber | avocado | sugar snap peas |
apple | feta | pesto dressing

NIÇOISE SALAD 21.50
tuna | green beans | egg | olives | baby
potatoes | lemon dill dressing

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.



 Vegetarian

 Vegan

 Also available as a small portion

DESSERTS

DAME BLANCHE 9.50

two scoops of vanilla ice cream | scoop of chocolate ice cream | warm chocolate sauce | whipped cream

SUMMER SORBET 9.00

watermelon ice cream | mango ice cream | fresh fruit | prosecco foam

CHOCOLATE PANNA COTTA 9.50

chocolate panna cotta | raspberry compote | vanilla ice cream

COUPE MONT BLANC 9.50

three scoops of vanilla ice cream | eggnog | whipped-cream

RED FRUIT TRIFLE 10.50

red fruit | Greek yogurt | sponge cake

CRÈME BRÛLÉE 9.50

vanilla custard | caramelized sugar layer

FRIESE AGED CHEESE 8.50

chutney

Tip!

Glass of Ruby

Port 4.50



SMALL DESSERTS

COFFEE COMPLETE 8.50

coffee of your choice with sweet treats

PETIT VANILLA 4.50 | 6.50

one or two scoops of vanilla ice cream | whipped cream

AFFOGATO 6.50

vanilla ice cream | espresso

STRONG DESSERTS

FRYSKE KOFJE 8.50

Berenburg | 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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