



DINNER

FROM 5.00 PM

STARTERS

BREAD TO SHARE 9.00

selection of bread | herb butter | salted butter

RUNDERCARPACCIO 16.50

beef carpaccio | truffle mayonnaise | Parmesan cheese | pine nuts | rocket

Wine recommendation: Glas Pinot Noir 7.75

SMOKED SALMON ON RÖSTI 16.50

smoked salmon | potato rösti | mustard cream | apple | mustard seeds | lamb's lettuce

Wine recommendation: Glas Grüner Veltliner 6.75

WILD BOAR TERRINE 16.50

wild boar terrine | crispy sugar bread | chicory | apple | cranberry compote | walnut

Wine recommendation: Glas Merlot 5.50

KOREAN FRIED CHICKEN 15.50

Korean fried chicken | sweet-and-sour red cabbage | spring onions | sesame | sriracha mayonnaise

BRIOCHE WITH BRIECRÈME & CRANBERRY 14.50

brie cream | cranberry compote | walnuts | chicory

PRAWNS IN OIL 15.50

prawns in hot oil | lemon | vadouvan mayonnaise | bread

STARTER TASTING 17.50

A selection of our starters

SOUPS

served with bread and butter

FRISIAN MUSTARD SOUP 8.50

Frisian dry sausage | spring onion

TOMATO SOUP 8.50

tomato toast | basil oil

CAULIFLOWER SOUP 8.50

roasted cauliflower | almond brittle | green oil



Vegetarian



Vegan



Also available as a small portion

DINNER

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VALK CLASSIC MAIN COURSES

SCHNITZEL 24.50 / 21.50

schnitzel | baked potato | seasonal vegetables | mushroom sauce or pepper sauce

Extra: bacon | onion | mushrooms +3.50

HAM AND CHEESE SCHNITZEL 26.50

schnitzel | farmhouse ham | mozzarella | baked potato | seasonal vegetables | mushroom cream sauce

Extra: spek | ui | champignons +3.50

CHICKEN THIGH SATAY 25.50 / 22.50

chicken thigh | jasmine rice | satay sauce | coleslaw | prawn crackers | red chilli

Wine recommendation: Glas Verdejo
6.00

BLACK ANGUS BURGER 25.50

Black Angus burger | brioche | cheddar | bacon | tomato | onion relish | truffle mayonnaise | chips

MIXED GRILL 32.50

steak | pork tenderloin | Iberico pork ribs | chicken thigh satay | baked potato | seasonal vegetables | chilli sauce

Beer recommendation: Glas Cornet
Oaked 5.75

BEEF RENDANG 24.50

beef rendang | jasmine rice | atjar | seroendeng | stir-fried vegetables

SPECIALITIES

PORK TENDERLOIN MEDALLIONS

27.50 / 23.50 

pork tenderloin | potato rösti | Brie cream | cranberry compote | honey and mustard gravy | winter vegetables

COQ AU VIN 25.50

chicken | potato rösti | mushrooms | onion | walnut crumble | red cabbage

TOURNEDOS 38.50

225 g tournedos | potato rösti | celeriac cream | winter vegetables | sherry gravy

Wine recommendation: Glas Rasteau
8.00

SIDE DISHES

FRIED POTATOES 5.50

bacon | onion | mushrooms

LOADED FRIES 7.00

sweet potato fries | Parmesan cheese | truffle mayonnaise | spring onions

ROASTED WINTER VEGETABLES 4.50

pumpkin | carrot | parsnip



We use various allergens. If you have any questions, please ask a member of staff or scan the QR code to view our allergen information sheet.

All main courses are served with chips. We'll serve a fresh salad free of charge if you'd like.
Unfortunately, split payments are not possible for groups of more than four people.

DINNER

FROM 5.00 PM

MAIN COURSES FISH

GRILLED SALMON 28.50

salmon | potato rösti | spiced sauerkraut | apple | winter vegetables | hollandaise foam

Wine recommendation: Glas Grüner Veltliner 6.75

SEA BREAM FILLET 25.50

sea bream fillet | roast potato | pumpkin | winter vegetables | white wine sauce | green oil

Wine recommendation: Glas Albariño 7.50

MAIN COURSES VEGETARIAN

PASTA WITH MUSHROOMS 21.50

Linguine | mushrooms | truffle | grilled vegetables | Parmesan cheese

THAI WINTER VEGETABLE CURRY 22.50

winter vegetables | chickpeas | Thai curry sauce | jasmine rice

SALADS AND BOWLS

served with bread and butter

BRIE SALAD 18.50

brie | apple | onion relish | walnuts | lamb's lettuce | honey and mustard dressing

CHICKEN CAESAR SALAD 19.50

grilled chicken | bacon | egg | Parmesan | little gem | Caesar dressing | croutons

CHICKEN POKÉ BOWL 19.50

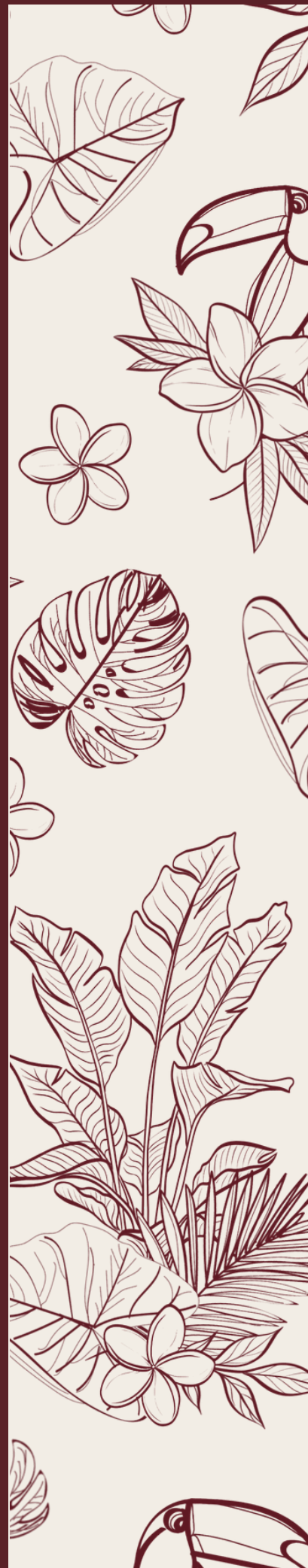
rice | edamame | mango | avocado | sweet-and-sour red cabbage | fried onions | wasabi mayonnaise

TEMPEH POKÉ BOWL 19.50

rice | edamame | mango | avocado | sweet-and-sour red cabbage | fried onions | wasabi mayonnaise

SMOKED SALMON POKÉ BOWL 21.50

rice | edamame | mango | avocado | sweet-and-sour red cabbage | fried onions | wasabi mayonnaise



DESSERTS

DAME BLANCHE 9.50

vanilla ice cream | chocolate ice cream |
hot chocolate sauce | whipped cream

CRÈME BRÛLÉE 9.50

crème brûlée | cinnamon ice cream

PURE CHOCOLATE MOUSSE 9.50

dark chocolate mousse | Amarena
cherries | speculaas crumble

CITRUS SORBET 9.00

orange | mandarin | pomegranate

STEWED PEAR TRIFLE 10.50

stewed pear | vanilla curd | speculaas
crumble | caramel

FRISIAN MATURE CHEESE 8.50

Frisian mature cheese | cranberry
compote

FRENCH TOAST MADE WITH SWEET BREAD 10.50

sugar bread | vanilla ice cream | dessert
wine mousse | caramelised apple

SMALL DESSERTS

COFFEE COMPLETE 8.50

coffee of your choice | sweet treats

LITTLE VANILLA 4.50 | 6.50

one or two scoops of vanilla ice cream |
whipped cream

AFFOGATO 6.50

vanilla ice cream | espresso

STRONG DESSERTS

FRISIAN COFFEE 8.50

Berenburg | basterdsuiker | dubbele espresso |
slagroom

ESPRESSO MARTINI 9.50

vodka | espresso | coffee liqueur

IRISH COFFEE 8.50

Jameson | caster sugar | double espresso whipped
cream

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