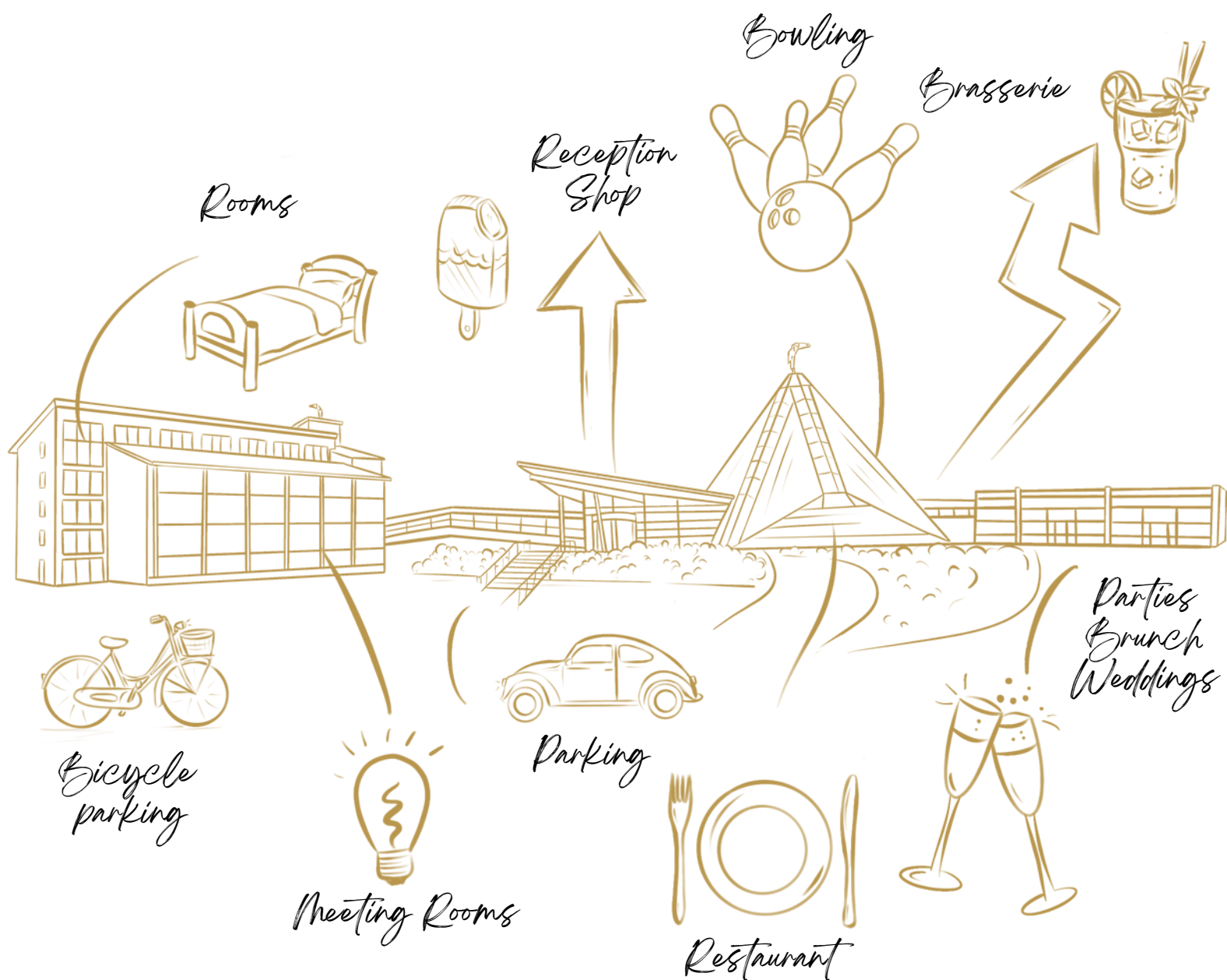


VAN DER VALK HOTEL DRACHTEN

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 & sour cucumber | dill
mayonnaise | fried capers | red onion

ITALIAN BUN EGG SALAD 10.50

Romaine lettuce | cucumber | spring onion

WALDKORN CARPACCIO 15.50

arugula | Parmesan cheese | dressing | pine
nuts

CRISPY CHICKEN 12.25

sourdough bread | Romaine lettuce | kimchi
| sweet & sour onion | jalapeño mayonnaise
| katjang pedis

TUNA MELT 11.75

sourdough bread | tuna | pickle | cheddar
| capers | tomato | sweet and sour onion

HALLOUMI 12.25

sourdough bread | halloumi | sugar
lettuce | avocado | tomato hummus |
mixed nuts | honey

SOURDOUGH BREAD SCRAMBLED EGGS 11.25

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

SALADS & BOWLS

served with focaccia

POKE BOWL SALMON 20.50

smoked salmon | sushi rice | cucumber |
mango | corn | katjang pedis | wakame |
avocado | edamame | lime mayonnaise
can optionally be ordered with **vegan**
tempeh

CAESAR SALAD 19.50

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

BUDDHA BOWL 17.50

quinoa | halloumi | mesclun | avocado |
chickpeas | grilled vegetables | radish |
sweet & sour onion | Sriracha dressing

SOUPS

served with focaccia

MUSTARD SOUP 8.00

spring onion | mustard seeds

CREAMY CHICKEN SOUP 9.00

celery | egg pancake | chicken thigh

ORIENTAL TOMATO SOUP 8.00

coconut | spring onion | noodles

HOT LUNCH DISHES

CROQUETTES ON FARMHOUSE BREAD

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 | 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 bun | cheddar | egg | bacon | little gem | tomato | pickles | smokey BBQ sauce | fries

CRISPY CHICKEN BURGER

19.50

brioche bun | cheddar | jalapeño | mayonnaise | kimchi | little gem | tomato | fries

Favorites

CHEF'S LUNCH MEAT

16.50

farmhouse bread | beef croquette | small bun carpaccio | cheese sandwich

CHEF'S LUNCH FISH

17.50

farmhouse bread | shrimp croquette | small bun smoked salmon | cheese sandwich

CHEF'S LUNCH VEGETARIAN

16.50

farmhouse bread | vegetable croquette | small bun halloumi | cheese sandwich

'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 | katjang pedis | 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

rugula | tomato | Parmesan cheese | dressing | pine nuts

VITELLO TONNATO

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

GRILLED HALLOUMI

avocado | little gem | mixed nuts | honey

SURF & TURF

prawns | ham | radish | jalapeño mayonnaise

ORIENTAL TOMATO SOUP

coconut | spring onion | noodles

MAIN COURSES

SCHNITZEL

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

CRISPY CHICKEN BURGER

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

PAPADUM

stir-fried vegetables | green asparagus | gratinated halloumi

CHICKEN SATAY

300 | 200 gr. chicken thigh | satay sauce | kimchi | prawn crackers | katjang pedis

GRILLED SALMON

hasselback | seasonal vegetables | dill mayonnaise

ORIENTAL BEEF STEW

carrot | bean sprouts | green beans | coconut | paprika | rice

BUDDHA BOWL

quinoa | halloumi | mesclun | avocado | chickpeas | grilled vegetables | radish | sweet & 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 orange sorbet ice cream

COFFEE COMPLETE

coffee of choice with sweet treats

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

GRILLED HALLOUMI 11.75

avocado | sugar lettuce | mixed nuts | honey

BEEF CARPACCIO 15.50

arugula | tomato | Parmesan cheese |
dressing | pine nuts

VITELLO TONNATO 13.50

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

SURF & TURF 13.75

prawns | 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 seeds

CREAMY CHICKEN SOUP 9.00

celery | egg pancake | chicken thigh


ORIENTAL TOMATO SOUP 8.00


coconut | spring onion | noodles


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

served with focaccia

POKE BOWL SALMON 20.50

smoked salmon | sushi rice | cucumber | mango | corn | katjang pedis | wakame | avocado | edamame | lime mayonnaise
can optionally be ordered with **vegan tempeh**

CAESAR SALAD 19.50

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

BUDDHA BOWL 17.50

quinoa | halloumi | mesclun | avocado | chickpeas | grilled vegetables | radish | sweet & sour onion | Sriracha dressing

MAIN COURSES VEGA(N)

RED CURRY 20.50 | 17.50

lentils | paprika | tomato | zucchini | rice | snow peas

PAPADUM 20.50 | 17.50

stir-fried vegetables | green asparagus | gratinated halloumi

Favorites

SURF & TURF 27.50

steak | prawn | chimichurri | Roseval potato | seasonal vegetables

CORN-FED CHICKEN 23.50 | 19.50

pistachio pesto | pearl onion sauce | hasselback | seasonal vegetables

COD 21.50 | 18.50

crunch of olives | green herbs | oregano | bantam potato | 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

PORK TENDERLOIN MEDALLIONS 25.50 | 20.50

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

CHICKEN SATAY 24.50 | 19.50

300 | 200 gr. chicken thigh | satay sauce | kimchi | prawn crackers | katjang pedis

GRILLED BEEF TENDERLOIN 32.50

200 gr. beef tenderloin | onion compote | arugula | sweet potato 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 bun | cheddar | egg | bacon | little gem | tomato | pickles | smokey BBQ sauce | fries

SPARERIBS 27.50

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

SCHNITZEL 24.50 | 19.50

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

ORIENTAL BEEF STEW 24.50 | 19.50

carrot | bean sprouts | green beans | coconut | paprika | rice


Tip!
Glass of
Cornet Oaked
5.50


Tip!
Glass of Pinot
Noir 7.50


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 Vegetarian

 Vegan

 Can also be ordered as a small portion

DESSERTS

DAME BLANCHE 8.50

vanilla ice cream | chocolate sauce |
whipped cream

AFFOGATO 5.50

vanilla ice cream | coffee | Oreo crumble

WAFFLE WITH CHERRIES 7.50

Brussels waffle | hot cherries | speculoos |
whipped cream

CHOCOLATE LAVA CAKE 9.50

stracciatella ice cream | white chocolate
mousse

CRÈME BRÛLÉE 9.50

mandarin orange sorbet ice cream

GRAND DESSERT 12.50

chef's special surprise

FRIES CHEESE PLATE 14.50

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

Tip!

Glass of Ruby
Port 4.00

LIQUID DESSERT

COFFEE SPECIAL 7.50

coffee of choice with sweet treats

IRISH COFFEE 8.50

Jameson whiskey | caster sugar | double
espresso | whipped cream

FRYSKE KOFJE 8.50

Berenburg liqueur | caster sugar | double
espresso | whipped cream

ESPRESSO MARTINI 9.50

vodka | espresso | coffee liqueur

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