

WELCOME AT VAN DER VALK HOTEL DRACHTEN

Thank you for coming! On behalf of the entire team, I would like to welcome you to Van der Valk Hotel Drachten. As the middle one of three brothers, I took over the daily management of this hotel from my parents in 2018. My older brother Stijn has been in charge in Groningen - Hoogkerk since 2017 and my younger brother Derk has been running the Texel - De Koog branch with his girlfriend Lisa since 2021.

In our restaurant, our aim is to surprise you with familiar flavours and local ingredients, with a modern 'touch'. Of course, your favourite (Valk) classics can be ordered as well. We have also reserved a place for ingredients from our own region. Because let's face it, nothing tastes better than fresh products from here! We hope you will be as enthusiastic as we are and enjoy our dishes. If you have any questions or suggestions for our menu, please let us know!

Have you heard that we took over bowling last year? Feel free to drop by and enjoy the friendly atmosphere. Our doors are always open to guests who want to take a look and experience the fun of bowling. Moreover, we have recently remodelled and redesigned the bowling, allowing you to enjoy a completely revamped experience!

Enjoy!

joerd angebeep eneration Van der Valk)





PASTRIES

VARIETY OF PASTRIES V.A. 5.00 Ask our waiter for our assortment of pastries

SNACKS

CRISPY CHICKEN BITES 9.00 | 13.50 8 or 12 pieces | mayo-ginger sauce

LUXURY SNACKMIX 9.00 | 13.50 8 or 12 pieces | chilli sauce | mayonnaise vegetarian option available

'BITTERBALLS' 8.00 | 12.00 8 or 12 pieces | mustard vegetarian option available

CHEESE CROQUETTES 9.00 | 13.50 Solution of the state of

TABLE BREAD 7.00 **C** C Butter with herbs | tomato pesto

CHARCUTERIE BOARD 18.00 (

4 bitterballs | 4 luxury snacks | bread with spreads | Fryslaner old | Frisian dry sausage

FRISIAN CHEESE BOARD 13.50 CO Fryslaner old | Bleu de Wolvega | Terschellinger red crust | Molkerei | goat's cheese | fig bread

PORTION OF FRISIAN SAUSAGE 6.00 mustard

PORTION OF MATURE FRISIAN CHEESE 6.00 Some mustard

We work with different allergens. For questions, please contact the serving staff.

🛇 Vegetarian 💮 Can be ordered until 10 P.M.





COCKTAILS

MOJITO 9.50 Bacardi Carta Blanca | lime juice | mint | Spa sparkling water

PORNSTAR MARTINI 9.50 42 Below Vodka | passion fruit juice | passion fruit liqueur

ESPRESSO MARTINI 9.50 42 Below Vodka | coffee liqueur | espresso

TOEKAN SPRITZ 9.50 Martini Fiero | prosecco | Spa sparkling water | orange

DARK 'N' STORMY 9.50 Spiced rum | ginger beer | lime

GIN AND TONICS

BRAMBLE GIN & TONIC 9.50 Bombay Bramble Gin | tonic | raspberry | berries | lemon

PRESSÉ GIN & TONIC 9.50 Bombay Citron Pressé Gin | tonic | Mediterranean lemon

SAPPHIRE GIN & TONIC 9.50 Bombay Sapphire Gin | tonic | lime | mint

MOCKTAIL

VIRGIN MOJITO 0.0% 7.50 Mint | lemon | cane sugar | Spa sparkling water

TOEKAN SPRITZ 0.0% 7.50 Martini Vibrante | faber sparkling rosé 0.0% | Spa sparkling water





WHITE WINE

M – SELECTION SAUVIGNON BLANC 5.25 | 25.00 Elegant & fresh | Chile Floral | tropical fruit | pear | apricot

M – SELECTION PINOT GRIGIO 5.50 | 25.00 Elegant & spicy | South Africa Ripe pear | peach | citrus | stone fruit

M – SELECTION CHARDONNAY 5.25 | 25.00

Soft & fruity Pear | apricot | tropical fruit | soft | floral

M – SELECTION MOELLEUX 5.25 | 25.00

Light & sweet | Spain Ripe yellow fruit | crisp fresh | deliciously sweet

SANCERRE SAUVIGNON BLANC | VILLEBOIS, LOIRE, FR 42.50

Light | Lemon | Green apple | freshly cut grass Goes well with goat cheese, pork tenderloin and prawns

TERRA CEUCLUM SOLARIS | TERRA CEUCLUM, CUIJK, NL 37.50

Light | ripe tropical fruit | green apple Fits well as an aperitif and with charcuterie

CHABLIS VIEILLES VIGNES | DANIELLE-ETIENNE DEFAIX, BOURGOGNE, FR 46.50

Semi-solid | minerals | honey | citrus Goes well with pork, oily fish and cheese

CROZES-HERMITAGE COUR DE RÉCRÉ | FRANCOIS VILLARD, RHÔNE, FR 41.50 Semi-solid | apricot | creamy | peach | vanilla Goes well with fish and goat's cheese

CHÂTEAUNEUF-DU-PAPE BLANC | CHATEAU DE VAUDIEU, RHÔNE, FR 51.50

Firm | floral | apricot | citrus Goes well with poultry, pork and mature cheese

ROSÉ WINE

M – SELECTION ROSÉ 5.00 | 25.00 Full & fruity | South Africa Rich | redcurrant | pear drops





RED WINE

M – SELECTION MERLOT 5.25 | 25.00 Fruity & full-bodied | Spain Blackberry | plum | blackcurrant | liquorice

M – SELECTION CABARNET SAUVIGNON 5.25 | 25.00 Supple & fruity | Italy Cassis | cherry | redcurrant | dark fruit

BOURGOGNE ROUGE | DANIEL-ETIENNE DEFAIX, BOURGOGNE, FR 52.50

Light | supple | cherry | oak Goes well with beef, veal, game and poultry

SANCERRE PINOT NOIR | VILLEBOIS, LOIRE, FR 42.50

Light | supple | strawberry | forest floor Goes well with veal, game and poultry

FIVE | CONSTANTIA GLEN, ZA 49.50 Firm | tannic | ripe blackcurrant | cedarwood Goes well with poultry, beef and lamb

GIGONDAS RÉSERVE | DOMAINE DES BOSQUETS, RHÔNE, FR 47.50

Firm | black fruit | sweet spices | liquorice Goes well with lamb, beef and game

AMARONE DELLA VALPOLICELLA | CECILIA BERETTA, VENETO, IT 51.50

Smooth | plum | almond | chocolate Goes well with beef, game and blue cheese

BUBBLES

FABER SPARKLING ROSÉ 5.00 Alcohol-free | 0.2 litres

POMMERY CHAMPAGNE 47.50

CAVA 32.50





SOFT DRINKS

3.75 3.50
0.00
3.50
3.50
3.50
3.50
3.50
3.50
3.50
3.50
3.50
3.50
3.50
3.50

BEER ON DRAUGHT

SWINCKELS 0.25 L	3.75
SWINCKELS 0.5 L	7.50
DRAUGHT	V.A. 5.00

BOTTLED BEERS

SWINCKELS 0.0% ORIGINAL	4.50
BAVARIA 0.0% RADLER	4.00
BAVARIA 0.0% WIT	4.50
BAVARIA 0.0% IPA	4.50
LA TRAPPE WHITE TRAPPIST	5.00
LA TRAPPE BLOND	5.00
LA TRAPPE DOUBLE	5.00
LA TRAPPE TRIPEL	5.00
ROSÉ MAX	5.00
WEIHENSTEPHANER	5.50
UILTJE BIRD OF PREY	6.00
HEINEKEN	4.25

COLD DRINKS

MILK	2.75
BUTTERMILK	2.75
CHOCOLATE MILK COLD	2.75
FRISTI	2.75
LEMONADE	1.25
FRESH ORANGE JUICE	5.25
FRESH APPLE JUICE	4.00
SPA STILL WATER 1L	8.75
SPA SPARKLING	8.75
WATER 1L	

DRINKS



DOMESTIC

LIQUERS

BESSEN JENEVER	4.00	TIA MARIA	4.00
JONGE JENEVER	4.00	LICOR 43	5.00
OUDE JENEVER	4.00	LIMONCELLO	5.50
VIEUX	4.00	DRAMBUIE	5.50
KORENWIJN	4.00	COINTREAU	5.00
BERENBURG	4.00	GRAND MARNIER ROUGE	5.50
		AMARETTO DI SARONNO	4.00
		BAILEYS	4.00
FOREIGN		D.O.M.	4.50
VODKA	6.50		
BOMBAY PRESSÉ GIN	6.50	WHISKEYS	

VUDKA	0.50
BOMBAY PRESSÉ GIN	6.50
BOMBAY BRAMBLE GIN	6.50
BOMBAY SAPPHIRE	6.50
BACARDI CARTA BLANCA	6.50
TEQUILA	6.50

VHISKEYS

JOHNNIE WALKER	6.00
RED LABEL	
JAMESON IRISH WHISKEY	6.00
DEWAR WHITE LABEL	8.50
DEWAR 12 YEARS	11.50

P.S.V.

SHERRY FINO DRY	4.00
SHERRY MEDIUM DRY	4.00
RUBY PORT	4.00
WITTE PORT	4.00
MARTINI BIANCO	5.00
PERNOD	5.00
CAMPARI	5.00

COGNACS

COGNAC VS	7.00
COGNAC VSOP	9.50







HOT DRINKS		COFFEE SPECIALS	
COFFEE	3.25	IRISH COFFEE Jameson Whiskey	8.50
COFFEE LATTE	3.50	Jumeson whiskey	
CAPPUCCINO	3.50	FRENCH COFFEE Cointreau of Grand Marnier	8.50
ESPRESSO	3.25	ITALIAN COFFEE Amaretto	8.50
DOUBLE ESPRESSO	4.25		
LATTE MACCHIATO	4.00	DOM COFFEE D.O.M. Benedictine	8.50
TEA	3.00	SPANISH COFFEE Licor 43 of Tia Maria	8.50
FRESH MINT TEA	4.25		0.00
FRESH GINGER TEA WITH LEMON	4.25	LUXURY COFFEE (with bo	onbon)
HOT CHOCOLATE	3.75	VALK LATTE MACCHIATO	5.00
EXTRA: WHIPPED CREAM	+ 1.00	Various Monin flavours	0.00
EXTRA: COFFEE SYRUP	+ 1.00		
TIP: BONBONS (3)	+ 3.00		

