



WELCOME TO VAN DER VALK HOTEL DRACHTEN

On behalf of the entire team, we would like to welcome you to Van der Valk Hotel Drachten. Two years ago i took over Hotel Drachten from my parents. My brothers Stijn and Derk also manage their own Van der Valk Hotel; Stijn is in charge of Groningen-Hoogkerk since 2017, and Derk is running the Texel – De Koog location together with his girlfriend Lisa since 2021.

Accessible with a modern ‘touch’

We always try to make our guests feel ‘at home’ and to be an accessible place for everyone. I also try to let the hotel move with time. For example, here and there we implemented some modernizations. Have you seen the new interior in the restaurant?

Be surprised by our menu every season

The menu also changes with time. Today it is increasingly common to consciously choose a vegetarian or vegan lifestyle. We have therefore chosen to offer a wider choice of vegetarian and vegan dishes. In addition, we use fresh products and make conscious choices, for example by only choosing fish products that bear a quality mark.

If you have any questions or suggestions for the menu, please let us know!

Enjoy your meal!

Sjoerd Langebeek

(4th generation Van der Valk)



VAN DER VALK
HOTEL DRACHTEN

Surprisingly Unique

Do you always want to be informed of the latest news about Hotel Drachten?

 Van der Valk Hotel Drachten

 @hoteldrachten



 Van der Valk Hotel Drachten





LUNCH DISHES

BETWEEN 10.00 - 17.00

SANDWICHES

- CARPACCIO** 13.75
Beef Carpaccio | italian bun | rocket lettuce | truffle mayonnaise | sundried tomato | parmesan cheese | capers
- SALMON** 13.75
Smoked salmon | red onion chutney | beetroot | green apple | wheat- or white bread
- ITALIAN BUN "HEKSENKAAS"**  12.25
Heksenkaas | serrano ham | tomato | lettuce
- WRAP CHICKEN** 10.25
Piri piri chicken | cucumber | avocado | tomato | lettuce | honey-mustard sauce
- NAANBREAD**  13.00
Vegetables of the season | pine nuts | avocado | lettuce | crema di balsamico
- OX SAUSAGE** 13.25
Ox sausage | quail egg | beet | piccalilly | pickled onion | wheat- or white bread

SALADS

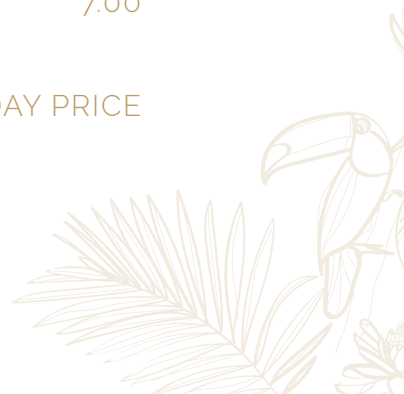
- FALAFEL SALAD**  13.75
Falafel | mixed lettuce | mango | avocado | grilled bell pepper | toasted almonds | spicy oil dressing
- SALAD GOAT CHEESE**  14.50
Goat cheese croquettes | mixed lettuce | walnuts | roasted tomato | bacon | red onion | herb dressing

SOUPS

- TOMATO SOUP**  7.00
Italian herbs | basil
- MUSTARD SOUP** 7.00
Frisian dried sausage

SOUP OF THE WEEK

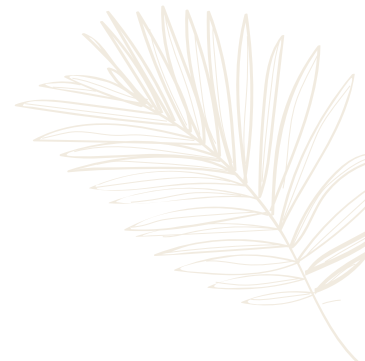
DAY PRICE





LUNCH DISHES

BETWEEN 10.00 - 17.00



HOT LUNCH ITEMS

TOSTI	9.50
Pulled chicken red onion chutney cheese sriracha mayonnaise	
HAMBURGER	16.75
Black angus burger bun cheese bacon tomato pickles sriracha mayonnaise	
FALAFEL 	14.75
Falafel bun sweet and sour cucumber feta cheese tomato lettuce tzatziki	
SCRAMBLED EGGS SALMON	12.50
Scrambled eggs Salmon Spring onion wheat- or white bread	
FRIED EGGS 	10.50
Three fried eggs ham and/or cheese wheat- or white bread	
FRIED EGGS SPECIAL	12.50
Beef carpaccio three fried eggs rocket lettuce sundried tomato capers wheat- or white bread	
CHICKEN SATAY	15.50
Marinated chicken thigh peanut sauce prawn crackers seroendeng fries mayonnaise	
BEEF CROQUETTES	9.50
Two beef croquettes mustard wheat- or white bread	
VEGETABLE CROQUETTES 	9.50
Two vegetable croquettes mustard wheat- or white bread	





DINNER

BETWEEN 12.00 - 22.00

APPETIZERS

BREAD 5.25

Italian bun | herb butter | pesto

CARPACCIO ROLL 13.50

Beef carpaccio | rocket lettuce | truffle mayonnaise | sundried tomato | parmesan cheese | capers

FALAFEL SALAD  10.75

Falafel | mixed lettuce | mango | avocado | grilled bell pepper | toasted almonds | spicy oil dressing

PRAWN CROQUETTES 12.25

Three prawn croquettes | wakame | Dutch shrimp | crayfish | sweet and sour cucumber | cocktail sauce

GOAT CHEESE SALAD  11.75

Goat cheese croquettes | mixed lettuce | walnuts | roasted tomato | bacon | red onion | herb dressing

DUO SALMON 13.25

Marinated Salmon | smoked salmon | beet | green apple | red onion chutney

STEAK TARTARE 12.25

Ox sausage steak tartare | little gem | roasted cauliflower | pickled onion | truffle mayonnaise

SERRANOHAM 13.75

Mozzarella | herb crostini | sun dried tomato | crema di balsamico

SOUPS

TOMATO SOUP  7.00

Italian herbs | basil

MUSTARD SOUP 7.00

Frisian dried sausage

SOUP OF THE WEEK

DAY PRICE



Vegetarian (possible)



Vegan



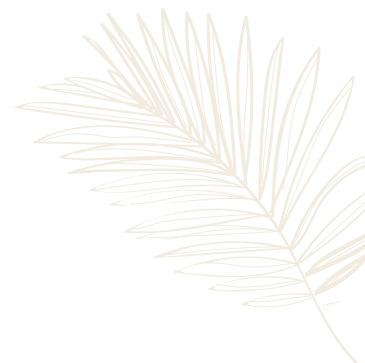
Small portion available





DINNER

BETWEEN 12.00 - 22.00



MAIN DISHES

CATCH OF THE WEEK	DAY PRICE
MEAT OF THE WEEK	DAY PRICE
SEA BREAM 	22.50 19.25
Pan fried sea bream roasted tomato spring onion tzatziki	
SALMON	24.00
Pan fried salmon herb risotto wild garlic sauce	
VEGETABLE STRUDEL  	19.50 16.75
Spinach bell pepper zucchini pecan nuts dates feta cheese	
YELLOW CURRY 	18.50
Jackfruit snow peas bell pepper quorn coconut milk noodles cashew nuts	
PENNE ALL 'ARRABBIATA 	18.75
Penne tomato sauce roasted tomato parmesan cheese basil	
OPEN CORDON BLEU	21.50
Pork schnitzel ham cheese	
TOURNEDOS	26.75
Pan fried tournedos 180gr mushroom- or pepper sauce	
CHICKEN ROULEAU 	21.75 19.25
Chicken rouleau pesto sundried tomato bacon tomato salsa	
RIB-EYE	29.50
Grilled rib-eye 250gr herb butter	
LEG OF LAMB	21.50
Roasted leg of lamb wild garlic sauce	

Needless to say, we also serve the van der Valk classics: Pork tenderloin and the pork schnitzel, served with a sauce of your choice (mushroom, pepper or remoulade sauce).

All main courses are served with fresh salad, French fries and mayonnaise.
We only serve apple sauce upon request. You can order all side dishes free of charge.





DINNER

BETWEEN 12.00 - 22.00

DESSERT

DAME BLANCHE	8.00
Vanilla ice cream chocolate sauce crumble whipped cream	
Optional eggnog topping	+1.50
RASPBERRY MOUSSE 	9.75
Puffed rice Raspberry sorbet ice cream red fruit coulis	
HOME MADE BROWNIE	8.25
Pure chocolate salted caramel sauce vanilla ice	
PARFAIT	8.00
Orange chocolate mousse crumble	
BORDALOU	8.75
Apple Pie yogurt-forest fruit ice cream whipped cream	
TRIO ICE CREAM	8.50
Three scoops of ice cream crumble whipped cream	
CHEESE PLATTER	12.50
Four local cheeses fig compote bread filled with fig, raisins, walnuts and dates	

Would you like a
matching wine with
your dessert?

Ask the staff for the
possibilities.





PACKAGE MENU



APPETIZERS

BREAD

Italian bun | herb butter | pesto

FALAFEL SALAD

Falafel | mixed lettuce | mango | avocado |
grilled bell pepper | toasted almonds | spicy oil dressing

CARPACCIO ROLL

Beef carpaccio | rocket lettuce | truffle mayonnaise |
sundried tomato | parmesan cheese | capers

SOUPS

TOMATO SOUP

Italian herbs | basil

MUSTARD SOUP

Frisian dried sausage

SOUP OF THE WEEK

Would you like
even more options?
For €9,50 extra
per person, you can
choose dishes from
the entire menu!

MAIN DISHES

VEGETABLE STRUDEL

Spinach | bell pepper | zucchini | pecan nuts | dates |
feta cheese

SALMON

Pan fried salmon | herb risotto | wild garlic sauce

SCHNITZEL

Pork Schnitzel | mushroom- or pepper sauce

PORK TENDERLOIN

Pan fried pork tenderloin | mushroom- or pepper sauce

CHICKEN ROULEAU

Chicken rouleau | pesto | sundried tomato | bacon | tomato
salsa

OPEN CORDON BLEU

Pork schnitzel | ham | cheese

YELLOW CURRY

Jackfruit | snow peas | bell pepper | quorn | coconut milk |
noodles | cashew nuts

DESSERT

DAME BLANCHE

Vanilla ice cream | chocolate sauce | crumble |
whipped cream

Optional eggnog topping

+1.50

BORDALOU

Apple Pie | yogurt-forest fruit ice cream | whipped cream

TRIO ICE CREAM

Three scoops of ice cream | crumble | whipped cream

COFFEE OR TEA WITH CHOCOLATE BONBON

All main courses are served with fresh salad, French fries and mayonnaise.
We only serve apple sauce upon request. You can order all side dishes free of charge.



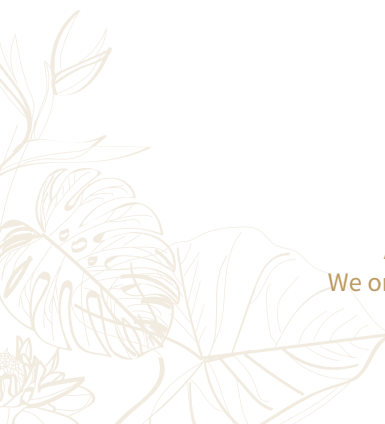
Vegetarian (possible)



Vegan



Small portion available





DRINKS

HOT DRINKS

COFFEE	3.00
CAFE LATTE	3.25
CAPPUCCINO	3.25
ESPRESSO	3.00
DOUBLE ESPRESSO	4.25
LATTE MACCHIATO	4.00
FLAT WHITE	4.00
TEA	3.00
FRESH MINT TEA	4.00
FRESH GINGER TEA WITH LEMON	4.00
HOT CHOCOLATE	3.25

Extra: whipped cream 0.75
Tip: Bonbons (3) 1.20

COFFEE SPECIALS (WITH BONBON)

IRISH COFFEE	8.25
Jameson Whiskey	
FRENCH COFFEE	8.25
Cointreau or Grand Marnier	
ITALIAN COFFEE	8.25
Amaretto	
DOM COFFEE	8.25
D.O.M. Benedictine	
SPANISH COFFEE	8.25
Licor 43 or Tia Maria	

NON-ALCOHOLIC COFFEE SPECIALS (WITH BONBON)

VALK CARAMEL LATTE MACCHIATO	4.75
VALK NOUGAT LATTE MACCHIATO	4.75
VALK VANILLE LATTE MACCHIATO	4.75

HOUSE WINE* (GLASS)

CHARDONNAY	from 4.75
SAUVIGNON BLANC	from 4.75
PINOT GRIGIO	from 4.75
MERLOT	from 4.75
CABERNET SAUVIGNON	from 4.75
MOELLEUX	from 4.75
ROSÉ	from 4.75

COLD DRINKS

BOTTLED SOFT DRINKS	3.00
MILK	2.75
BUTTERMILK	2.75
CHOCOLATE MILK	2.75
FRISTI	2.85
LEMONADE	2.00
FRESH ORANGE JUICE	4.50
APPLE JUICE	3.00
SPA STILL WATER 1L	7.50
SPA SPARKLING 1L	7.50

BEERS ON DRAUGHT*

BAVARIA 0.25L	3.10
BAVARIA 0.50L	6.00
VARIOUS BEERS ON DRAUGHT	from 5.50

BOTTLED BEERS*

BAVARIA 0.0%	from 4.25
HEINEKEN	3.85
VARIOUS LA TRAPPE	5.00
RODENBACH	5.00

DOMESTIC

JENEVER, BEERENBURG, KORENWIJN	
JÄGERMEISTER, VIEUX,	
EGGNOG WITH WHIPPED CREAM	from 3.85

FOREIGN

VODKA	5.50
GIN, RUM, TEQUILA	from 5.50
VARIOUS LIQUEURS	from 4.50
P.S.V.	from 3.75
WHISKY	from 5.00
COGNACS	from 7.50

* Ask the staff for the entire beer (also alcohol-free) and wine list