



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. It has been 20 years since the toucan settled in Drachten. An anniversary we are proud of! 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

verrassend vanzelfsprekend

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

- OX SAUSAGE** 12.50
Ox sausage | fried capers | truffle cream | little gem | pickled onion | brown or white bread
- ITALIAN BUN CARPACCIO** 13.75
Italian bun | beef carpaccio | pine nuts | rocket lettuce | tomato | aged Frisian cheese | pesto
- YOUNG-MATURE CHEESE** 12.25
Young-mature Frisian cheese | little gem | tomato | egg | cucumber | brown or white bread
- SALMON** 12.50
Smoked salmon | salad | sweet-sour cucumber | lemon mayonnaise | brown or white bread

SALADS

- TUNA SALAD** 13.75
Tuna | soya dressing | egg | sesame seeds | capers | tomato | mixed salad
- GOAT CHEESE SALAD**  14.50
Goat cheese | apple | walnut | tomato | honey dressing | mixed salad

SOUPS

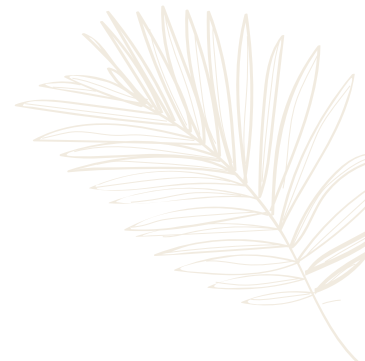
- WILD MUSHROOM SOUP**  6.75
Pesto oil | spring onions
- POMODORI SOUP**  6.75
Italian tomato soup | herbs
- SOUP OF THE DAY** 6.75





LUNCH DISHES

BETWEEN 10.00 - 17.00



HOT LUNCH ITEMS

VEGAN GRILLED CIABATTA 	8.50
Vegan cheese hummus tomato ketchup	
GRILLED CIABATTA CHICKEN	8.50
Smoked chicken pesto aged cheese ketchup	
FALAFEL BURGER 	14.75
Burger bun cucumber tomato grilled paprika tomato salsa fries ketchup	
FRIED EGG 	10.50
Three fried eggs cheese and/or ham brown or white bread	
FRIED EGG SALMON	12.25
Three fried eggs smoked salmon capers tomato brown or white bread	
SCRAMBLED EGGS 	11.50
Scrambled eggs grilled vegetables wild mushrooms brown or white bread	
HAMBURGER	16.75
Burger bun Black Angus burger salad tomato red onion truffle cream fries mayonnaise	
BEEF CROQUETTES	9.25
Two beef croquettes mustard brown or white bread	
VEGETABLE CROQUETTES 	9.25
Two vegetable croquettes mustard brown or white bread	
CHICKEN SATAY	15.50
Marinated chicken thigh prawn crackers peanut sauce serundeng fries mayonnaise	







DINNER

BETWEEN 12.00 - 22.00





APPETIZERS

- BREAD**  5.25
Italian bun | herb butter | muhammare
- BEETROOT TARTAR**  11.25
Yellow beet | rocket lettuce | walnut | tofu | orange honey dressing
- DUCK BREAST FILLET** 12.50
Confit duck breast | sauerkraut | orange | picalilli cream
- WARM SMOKED SALMON** 13.25
Carpaccio of sweet & sour cucumber | capers | dill | red onion
- OX SAUSAGE STEAK TARTARE** 12.25
Ox sausage | onion | pickle | truffle cream | little gem
- CARPACCIO** 13.50
Beef carpaccio | pine nuts | aged Frisian cheese | rocket lettuce | pesto
- TUNA SALAD** 10.75
Tuna | soya dressing | egg | sesame seeds | capers | tomato | mixed salad
- GOAT CHEESE SALAD**  11.75
Goat cheese | apple | walnut | tomato | honey dressing | mixed salad

SOUPS

- WILD MUSHROOM SOUP**  6.75
Pesto oil | spring onions
- POMODORI SOUP**  6.75
Italian tomato soup | herbs
- SOUP OF THE DAY** 6.75

MAIN DISHES

- VEGETABLESTRUDEL**  19.50 |  17.75
Puff pastry | goat cheese | quorn | mushrooms | red cabbage
- CURRY**  18.25 |  16.75
Red lentils | pumpkin | paprika | carrot | coriander | yellow rice |
naan bread | cashewnuts



Vegetarian



Vegan



Small portion available





DINNER

BETWEEN 12.00 - 22.00

PORTOBELLO 	18.75
Portobello vegetables yellow rice goat cheese walnut tomato sauce	
PLAICE FILLET	20.50
Grilled plaice fillet bearnaise sauce carrot capers	
RED MULLET	22.50
Grilled red mullet capers hollandaise sauce	
SALMON FILLET	24.00
Grilled salmon fillet almond spice crust tomato meuniere	
PORK SCHNITZEL	19.25  17.75
Pork schnitzel bearnaise sauce, pepper sauce or mushroom cream	
PORK TENDERLOIN	20.50
Grilled tenderloin bearnaise sauce, pepper sauce or mushroom cream	
TOURNEDOS 180 GR	26.75
Baked to your wish tournedos bearnaise sauce, pepper sauce or mushroom cream	
RIB EYE 250 GR	28.75
Grilled rib eye herb butter shallots	
BEEF BRISKET STEAK	22.25  20.75
Beef citron stewed in dark beer shallots	
CHICKEN SATAY	21.75
2 skewers peanut sauce prawn crackers serundeng	
GUINEA FOWL FILLET	23.50
Slow cooked guinea fowl mushrooms thyme sauce	

CHILDREN'S MENU

SCHNITZEL, SPARE RIBS, PANCAKES, SALMON,
CROQUETTE, FRIKANDEL, CHICKEN NUGGETS, HAMBURGER

6.75

MINI WRAP PIZZA MARGHERITA

7.50

All main courses are served with fresh vegetables, French fries and mayonnaise.
To reduce food waste, we only serve fresh salad, roasted potatoes and apple sauce
upon request. You can order all side dishes free of charge.



DINNER

BETWEEN 12.00 - 22.00

DESSERT

CHOCOLATE SCOOP 	8.00
Dark chocolate milk chocolate caramel orange jelly raspberry mousse	
CRÈME BRÛLÉE	8.75
Crème brûlée vanilla ice cream crumble whipped cream	
COFFEE CARAMEL PANNA COTTA	8.00
Banana stracciatella ice cream whipped cream	
LAVA CAKE	8.50
Amarene ice cream whipped cream	
DAME BLANCHE	8.00
Vanilla ice cream chocolate sauce meringue whipped cream	
<i>Optional eggnog topping</i>	1.50
TRIFLE	8.75
Apple cinnamon vanilla cheesecake crumble whipped cream	
STEWED PEAR	8.25
Stracciatella ice cream stewed pear crumble whipped cream	
CHEESE PLATTER	12.50
Four Friesian cheeses grapes syrup	
CHILDREN ICE CREAM	3.75





PACKAGE MENU

Would you like even more options?

For €9,50 extra per person, you can choose dishes from the entire menu!

APPETIZERS

BREAD

Italian bun | herb butter | muhammare

BEETROOT TARTAR

Yellow beet | rocket lettuce | walnut | tofu | orange honey dressing

TUNA SALAD

Tuna | soya dressing | egg | sesame seeds | capers | tomato | mixed salad

SOUPS

WILD MUSHROOM SOUP

Pesto oil | spring onions

POMODORI SOUP

Italian tomato soup | herbs

SOUP OF THE DAY

MAIN DISHES

PORTOBELLO

Portobello | vegetables | yellow rice | goat cheese | walnut | tomato sauce

VEGETABLESTRUDEL

Puff pastry | goat cheese | quorn | mushrooms | red cabbage

CURRY

Red lentils | pumpkin | paprika | carrot | coriander | yellow rice | naan bread | cashewnuts

PLAICE FILLET

Grilled plaice fillet | bearnaise sauce | carrot | capers

PORK SCHNITZEL

Pork schnitzel | bearnaise sauce, pepper sauce or mushroom cream

PORK TENDERLOIN

Grilled tenderloin | bearnaise sauce, pepper sauce or mushroom cream

BEEF BRISKET STEAK

Beef citron stewed in dark beer | shallots

GUINEA FOWL FILLET

Slow cooked guinea fowl | mushrooms | thyme sauce

CHICKEN SATAY

2 skewers | peanut sauce | prawn crackers | serundeng

DESSERT

CHOCOLATE SCOOP

Dark chocolate | milk chocolate | caramel | orange jelly | raspberry mousse

DAME BLANCHE

Vanilla ice cream | chocolate sauce | meringue | whipped cream

LAVA CAKE

Amarene ice cream | whipped cream

COFFEE / TEA WITH BONBON

All main courses are served with fresh vegetables, French fries and mayonnaise. To reduce food waste, we only serve fresh salad, roasted potatoes and apple sauce upon request. You can order all side dishes free of charge.

 Vegetarian

 Vegan

 Small portion available



DRINKS

HOT DRINKS

COFFEE	2.85
FLAT WHITE	3.10
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ESPRESSO	2.85
DOUBLE ESPRESSO	4.10
LATTE MACCHIATO	3.75
TEA	2.85
FRESH MINT TEA	3.85
FRESH GINGER TEA WITH LEMON	3.85
HOT CHOCOLATE	3.10

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
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	5.75
VARIOUS BEERS ON DRAUGHT	from 5.50

BOTTLED BEERS**

HEINEKEN	3.85
PALM	5.00
VARIOUS LA TRAPPE	5.00
ROSÉ MAX	5.00
BAVARIA 0.0%	from 4.25

DOMESTIC

Jenever, Beerenburg, Korenwiijn	
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 wine menu

** Ask the staff for the entire (also alcohol-free) beer menu