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. Since 2018 I have taken over the daily management 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 — 14.50
Beef Carpaccio | italian bun | rocket lettuce | truffle mayonnaise | sundried tomato | parmesan cheese

SALMON — 13.75
Smoked salmon | red onion chutney | beetroot | green apple | wheat- or white bread

ITALIAN BUN CAPRESE — 12.75
Mozzarella | tomato | basil | crema di balsamic | rocket lettuce

WRAP CHICKEN — 10.25
Piri piri chicken | cucumber | avocado | tomato | lettuce | honey-mustard sauce

NAANBREAD — 13.50
Vegetables of the season | pine nuts | guacemole | 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
Warm goats' cheese | mixed lettuce | walnuts | roasted tomato | bacon | red onion | honey

SOUPS

TOMATO SOUP — 7.00
Italian herbs | basil

MUSTARDSOUP — 7.00
Frisian dried sausage

SOUP OF THE WEEK — DAY PRICE

Vegetarian (possible) Vegan

LUNCH DISHES

BETWEEN 10.00 - 17.00

HOT LUNCH ITEMS

TOSTI 9.50
Pulled chicken | Oriental vegetables | Atjar | 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

OMELET SALMON 12.50
Omelet | 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 | 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

CARPACCIO — 14.00
Beef carpaccio | rocket lettuce | truffle mayonnaise | sundried tomato | parmesan cheese

FALAFEL SALAD — 10.75
Falafel | mixed lettuce | mango | avocado | grilled bell pepper | toasted almonds | spicy oil dressing

PRAWN CROQUETTES — 12.75
Three prawn croquettes | wakame | Dutch shrimp | crayfish | sweet and sour cucumber | cocktail sauce

GOAT CHEESE SALAD — 11.75
Warm goats' cheese | mixed lettuce | walnuts | roasted tomato | bacon | red onion | honey

DUO SALMON — 13.75
Marinated Salmon | smoked salmon | beet | green apple | red onion chutney

STEAK TARTARE — 12.50
Ox sausage steak tartare | roasted cauliflower | pickled onion | truffle mayonnaise

CROSTINI CAPRESE — 12.25
Mozzarella | herb crostini | tomato | crema di balsamic | rocket lettuce

SOUPS

TOMATO SOUP — 7.00
Italian herbs | basil

MUSTARDSOUP — 7.00
Frisian dried sausage

SOUP OF THE WEEK — DAY PRICE

MAIN DISHES

CATCH OF THE WEEK — DAY PRICE

Vegetarian (possible) Vegan Small portion available

DINNER

BETWEEN 12.00 - 22.00

MEAT OF THE WEEK	DAY PRICE
SEA BREAM Pan fried sea bream | linguine pasta | tomato sauce | basil	22.50 | 19.25
SALMON Pan fried salmon | wild garlic sauce	24.00
VEGAN WELLINGTON Spinach | bell pepper | zucchini | pecan nuts | dates	19.50 | 16.75
YELLOW CURRY Jackfruit | snow peas | bell pepper | quorn | coconut milk | noodles | cashew nuts | naanbread	18.50
LINGUINE ALL 'ARRABBIATA Linguine pasta | tomato sauce | roasted tomato | parmesan cheese | basil	18.75
OPEN CORDON BLEU Pork schnitzel | ham | cheese	21.50
PEPPERSTEAK 180GR Grilled peppersteak | roasted vegetebles	24.75
CHICKEN ROULEAU Chicken rouleau | pesto | sundried tomato | bacon | tomato salsa	21.75 | 19.25
RIB-EYE Grilled rib-eye 250gr | herb butter	29.50
LEG OF LAMB Roasted leg of lamb | sauce of silver onion and tomato	21.50

Needless to say, we also serve the van der Valk classics: Pork tenderloin and the pork schnitzel, served with a mushroom sauce .

All main courses are served with French fries and mayonnaise.
We only serve salad, potatoes, rice and/or 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 | sea buckthorn sorbet ice cream | red fruit coulis

HOME MADE BROWNIE 8.75
80% pure chocolate | salted caramel sauce | vanilla ice

PARFAIT 8.50
Orange | chocolate mousse | crumble | grand manier gel

BORDALOU 9.50
Apple Pie | yogurt-forest fruit ice cream | whipped cream

BELLINI 9.25
Champagne sorbet ice cream | grilled peach | vanilla liquor

DESSERT OF THE WEEK DAY PRICE

Would you like a matching wine with your dessert?

Ask the staff for the possibilities.

Vegetarian (possible) Vegan

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	3.50
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	from 3.00
MILK	2.75
BUTTERMILK	2.75
CHOCOLATE MILK	3.00
FRISTI	3.00
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	3.25
BAVARIA 0.50L	6.00
VARIOUS BEERS ON DRAUGHT	from 5.50

BOTTLED BEERS*

BAVARIA 0.0%	from 4.25
HEINEKEN	4.00
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