



VAN DER VALK GRONINGEN-HOOGKERK

THREE-COURSE DINNER 39.50 P.P.



Hotel guests with a three-course package voucher can choose from the entire menu for an **additional 9.50 p.p.**

*Sole and tournedos can only be ordered separately and are not included in the surcharge.

STARTERS

PINSA

aioli | curry mayonnaise

SALMON TATAKI

nori | cucumber | chive oil | dill mayonnaise

CARPACCIO

truffle mayonnaise | aged cheese | arugula

CAULIFLOWER-PASTA SOUP

bacon bits | spring onion | bread
can optionally be ordered **vegetarian**

MOSTERDSOEP

Groningse dry sausage | spring onion | bread
can optionally be ordered **vegetarian**

MAIN COURSES

SCHNITZEL

potato gratin | seasonal vegetable | choice of mushroom cream sauce, pepper sauce or stroganoff sauce

BLACK ANGUS BURGER

brioche | tomato | cheddar | little gem | coleslaw | sriracha mayonnaise | fries

BEEF STEW

mashed potatoes | red cabbage

CHICKEN SATAY

homemade satay sauce | atjar | prawn crackers | fries

GAMBAS

tagliatelle | truffle sauce | mushrooms

BAKED SALMON

hasselback | seasonal vegetable | bearnaise sauce

AUBERGINE DAHL

jasmine rice | teriyaki

OYSTER MUSHROOM

risotto | aged cheese | truffle cream sauce

DESSERTS

DAME BLANCHE

vanille ice cream | chocolate ice cream | whipped cream | chocolate sauce | bastogne

CREPE SUZETTE

Grand Marnier | crème brûlée | pancake | orange

VANILLE COUPE

vanilla ice cream | caramel | stroopwafel | whipped cream

NEW YORK CHEESECAKE

panna cotta | mint | red fruit

SWEET CHERRY

cherries | vanilla ice cream | speculoos crumble | whipped cream

All dishes are served with fries and salad as standard.

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


COLD LUNCH DISHES

PINSA SERRANOHAM 16.50
radish | gamba | jalapeno mayonnaise

PINSA SMOKED SALMON 15.50
cucumber | dill mayonnaise | chive oil

ITALIAN BUN CARPACCIO 14.50
truffle mayonnaise | aged cheese | arugula

ITALIAN BUN GOAT CHEESE 13.50 
honey | roasted celeriac | aceto balsamico


MEAL SALAD SALMON 21.00 
Mesclun | cucumber | dill mayonnaise | fried onions

MEAL SALAD GOAT CHEESE 18.50
Mesclun | roasted tuber | crispy quinoa | aceto

MEAL SALAD CARPACCIO 20.00
Mesclun | jalapeno mayonnaise | red onion | fried onions

POKE BOWLS

SALMON 19.50
sushi rice | cucumber | mango | corn | fried onion | wakame |
avocado | lime mayonnaise

WAKAME 17.50 
sushi rice | cucumber | mango | corn | fried onion | avocado |
jalapeno mayonnaise

CHICKEN 19.50
sushi rice | cucumber | mango | corn | fried onion | wakame |
avocado | sriracha mayonnaise

SOUPS

MUSTARD SOUP 8.00
Groningen dry sausage | spring onion | bread
can optionally be ordered **vegetarian**

MUSHROOM TRUFFLE SOUP 9.00 
croutons | spring onion | bread

CAULIFLOWER PARSNIP SOUP 8.00
bacon bits | spring onion | bread
can optionally be ordered **vegetarian**

LUNCH

11.30 A.M.-5 P.M.

SPECIALS

PHILLY CHEESE STEAK SANDWICH 18.50

steak | cheddar | jalapeno
mayonnaise | fried onions

FARMER'S OMELETTE 14.50

farmhouse bread | mushrooms |
bacon | carrot | onion | leek
can optionally be ordered **vegetarian**

DUTCH 'UITSMIJTER' SPECIAL

14.50
farmhouse bread | choice of roast
beef or smoked salmon

CHEF'S LUNCH MEAT 15.50

farmhouse bread | beef croquette |
carpaccio sandwich | mini cheese
sandwich

CHEF'S LUNCH FISH 17.50

farmhouse bread | shrimp croquette |
smoked salmon sandwich | mini
cheese sandwich

CHEF'S LUNCH VEGETARIAN

15.50 🌿
farmhouse bread | vegetable
croquette | goat's cheese sandwich |
mini 'uitsmijter' with cheese

HOT LUNCH DISHES

BLACK ANGUS BURGER 19.50

brioche | tomato | cheddar | little gem |
sriracha mayonnaise | fries

CHICKEN SATAY 22.50

homemade satay sauce | atjar | prawn
crackers | fries

CROQUETTES ON FARMHOUSE

BREAD 10.50

farmhouse bread | choice of beef or
vegetable croquettes | mustard
can optionally be ordered **vegetarian**


TRADITIONAL DUTCH 'UITSMIJTER'

12.50

farmhouse bread | choice of ham |
and/or cheese | and/or bacon
the cheese is baked in as standard

For dishes with farmhouse bread, you can choose between white or brown bread.

STARTERS

PINSA 7.50 

aioli | curry mayonnaise

SURF & TURF 14.50

gamba | radish | jalapeno mayonnaise | Ibérico ham

BEEF CARPACCIO 15.50

truffle mayonnaise | aged cheese | sundried tomato | arugula

STEAK TARTARE 15.00

pickles | bread crouton | jalapeno mayonnaise | piccalilly

TARTE TATIN SJALOT 13.50 

goat cheese | aceto | arugula | beetroot

SALOM TATAKI 14.00

nori | cucumber | chive oil | dill mayonnaise

ROASTED TUNA 15.00

wasabi | sweet and sour cucumber | wakame | sesame crisp

SOUPS

MUSTARD SOUP 8.00

Groningen dry sausage | spring onion | bread
can optionally be ordered **vegetarian**

MUSHROOM TRUFFLE SOUP 9.00 

croutons | spring onion | bread

CAULIFLOWER PARSNIP SOUP 8.00

bacon bits | spring onion | bread
can optionally be ordered **vegetarian**

FROM 5 P.M.

DINNER

MEAL SALADS & PLATES

All meal salads are served with bread and butter

SALMON SALAD 21.00

Mesclun | cucumber | dill mayonnaise | fried onions

GOAT CHEESE SALAD 18.50 🌿

Mesclun | roasted tuber | crispy quinoa | aceto | honey

CARPACCIO SALAD 20.00

Mesclun | jalapeno mayonnaise | red onion | fried onions

CHICKEN SATAY 25.50 | 22.50 🍴

homemade satay sauce | atjar | prawn crackers | fries

BLACK ANGUS BURGER 21.50

brioche | tomato | cheddar | slaw | sriracha | mayonnaise | coleslaw | fries

SPARERIBS 27.50

sweet-and-sour | coleslaw | aioli | curry mayonnaise | fries 750gr.



POKE BOWLS

SMOKED SALMON 19.50

sushi rice | cucumber | mango | corn | fried onion | wakame | avocado | lime mayonnaise

WAKAME 17.50 🌿

sushi rice | cucumber | mango | corn | fried onion | avocado | jalapeno mayonnaise

CHICKEN 19.50

sushi rice | cucumber | mango | corn | fried onion | wakame | sriracha mayonnaise

All dishes are served with fries and salad as standard.


We work with various allergens. For questions, please contact the serving staff or scan for our allergen chart.



SPECIALS


KIP WELLINGTON 24.50 
hasselback | seasonal vegetable |
red wine sauce


DUCK FILLET 25.50
risotto | mushrooms | red wine
sauce

SEA BASS 25.50 | 20.00 
risotto | mushrooms | truffle sauce

MAIN COURSES FISH

BAKED SALMON 26.50
hasselback | seasonal vegetable |
bearnaise sauce



GAMBA'S 22.50 | 19.50 
tagliatelle | truffle sauce | mushrooms

SOLE 32.50 | 28.00 
pointed cabbage | carrot | remoulade
sauce

Tip!

Glass of Grüner
Veltliner
6.50

MAIN COURSES VEGETARIAN- VEGAN

AUBERGINE DAHL 21.50 | 18.50  
jasmine rice | teriyaki

OYSTER MUSHROOM 23.50 | 20.00  
risotto | aged cheese | truffle cream sauce

MAIN COURSES MEAT

ENTRECOTE 250GR 32.00

potato gratin | seasonal vegetable | bearnaise sauce

TOURNEDOS 200GR 34.50

hasselback | seasonal vegetable | red wine sauce

PORK TENDERLOIN MEDALLIONS 25.00 | 19.00

seasonal vegetable | potato | choice of mushroom cream sauce, pepper sauce or stroganoff sauce

BEEF STEW 24.50 | 18.50

mashed potatoes | red cabbage

MIXED GRILL 32.50

hasselback | sparerib | chicken satay | pork tenderloin medallion | steak | pepper sauce

SCHNITZEL 23.50 | 20.50

potato gratin | seasonal vegetable | choice of mushroom cream sauce, pepper sauce or stroganoff sauce

BAKED CALF'S LIVER 24.50

bacon | onion | calvados apple | potato gratin



Glass of pinot
noir
7.50

All dishes are served with fries and salad as standard.

We work with different allergens. For questions, please contact the serving staff or scan for our allergen chart.



DESSERTS

DAME BLANCHE 9.00

vanilla ice cream | chocolate ice cream | whipped cream |
bastogne crumble

CRÈME BRÛLÉE 9.50

cinnamon | orange | cinnamon ice cream

STICKY TOFFEE CAKE 10.50

caramel | vanilla ice cream | banana

TARTE TATIN APPLE 9.50

served hot | cinnamon ice cream | whipped cream

VANILLE COUPE 7.50

stroopwafel | caramel sauce | whipped cream

CHEESEPLATE 14.50

Camembert | Comté | Reblochon | Stilton | nutbread | fig compote

SWEET CHERRY 7.50

cherries | vanilla ice cream | speculoos crumble | whipped cream

DINER

FROM 5 P.M.

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