

# MENU

## Gerrit's Restaurant

from 16:00 till 21:30 uur

### Appetizers

**Pata Negra 15,00**  
Iberico Bellota - 50 grams

**Bread with Spreads 7,50**  
freshly baked bread with aioli, butter, tapenade

**Bruschetta 8,50**  
house special - 2 pieces

**Edamame 7,50**  
with crystal salt

### Oysters

fines de claire nr. 3                      1 pc. / 6 pcs. / 12 pcs.

**Traditional Oysters 3,75 / 19,50 / 37,50**  
pepper, lemon, raspberry vinegar, shallot

**Gratineed Oysters 4,50 / 24,50 / 46,50**  
wild spinach, hollandaise sauce

**Eastern-style Oysters 3,75 / 19,50 / 37,50**  
cucumber, soy vinaigrette, sweet and sour cucumber, hoisin sauce, spring onion

**Oyster Tasting 23,50**  
Traditional, Gratineed, Eastern-style

### Caviar

**Oscietra Caviar 40,00**  
Blinis, crème fraîche, egg yolk, egg white, chives - 10 grams

### Starters

**Carpaccio Truffle 15,50**  
beef tenderloin, parmesan cheese, pine nuts, rocket, truffle mayonnaise

**Carpaccio Pesto 15,50**  
beef tenderloin, parmesan cheese, pine nuts, rocket, pesto

**Vitello Tonato 15,50**  
veal carpaccio, grilled tuna steak, tuna mayonnaise

**Burrata 15,50**  
roasted cherry tomatoes, salad, pine nuts, Balsamic Vinegar

**Dutch Shrimps 15,50**  
dutch shrimps, cocktail sauce

**Sashimi Salmon & Tuna 22,00**  
freshly sliced, vintage soy sauce

**Ham with Melon 12,50**  
cured ham, melon

**Rock Shrimp Tempura 16,00**  
tempura shrimps, spicy garlic cream - 5 pieces

**Gamba Pil Pil 16,00**  
mildly spicy garlic oil, lemon, red pepper, aioli, bread - 5 pieces

**Camembert 15,50**  
baked, Monégasque onions

**Aubergine 12,50**  
smoked, sesame, miso, agave

Do you have an allergy? Scan the QR-code for our allergen menu.



### Soups

**Pomodori Tomato Soup 7,50**  
meatballs (vegetarian option available)

**Beef Broth 7,50**  
soup vegetables, beef

**Creamed Mushroom Soup 7,50**  
fresh mushrooms

**Soup of the Season 7,50**  
ask for our seasonal soup

### Salads

**Chicken Caesar Salad 16,50**  
little Gem lettuce, egg, croutons, Grana Padano, red, grilled chicken

**Prawn Caesar Salad 17,50**  
little Gem lettuce, egg, croutons, Grana Padano, red onion, prawns

**Beef Salad 17,50**  
little Gem lettuce, teriyaki sauce, cashews, vegetables

**Goats Cheese Salad 16,50**  
little Gem lettuce, caramelized onion, walnuts

**Salmon Salad 16,50**  
little Gem lettuce, red onion, croutons, lemon mayonnaise

TO  
SHARE?  
ASK FOR THE  
POSSIBILITIES

# — MENU —

## Gerrit's Restaurant

from 16:00 till 21:30 uur

### Steak Specialties

Prepare your meat and Surf & Turf yourself on a 350-degree hot stone, with vegetables, and choose from 3 sauces.  
Recommended cooking style: medium-rare.

**Beef Tenderloin 29,50**  
on the rock, approximately 200 grams

**Ribeye 33,50**  
on the rock, approximately 250 grams

**Surf & Turf 33,50**  
on the rock, 3 prawns, tournedos, approximately 200 grams

### Fish Dishes

**Seabass & Prawns 25,50**  
pan-fried, skin-on, béarnaise sauce

**Noodles & Prawns 23,00**  
stir-fried noodles, vegetables, prawns, teriyaki sauce

**Dover Sole 41,50**  
seasonal vegetables, lemon, clarified butter, remoulade

### Meat Dishes

**Mixed Grill 27,50**  
beef tenderloin, pork belly, pork tenderloin, chicken fillet, BBQ relish

**Veal Fillet & Braised Beef 28,50**  
Duo of veal fillet, braised beef, mushrooms, truffle jus

**Beef Tenderloin 29,50**  
Grilled beef tenderloin, sauce of your choice

### Vegetarian

**Vegetarian Red Curry 18,50**  
Chickpeas, coconut milk, red curry, vegetables, rice

**Truffle Pasta prepared in Parmesan 25,50**  
Flambéed pasta with Vecchia Romagna, truffle, mushrooms

### Side Dishes and Sauces

#### Cold sauces

mayonnaise 1,50  
remoulade 2,25  
whiskey cocktail 2,25  
truffle mayonnaise 2,00  
herb butter 1,50

#### Hot Sauces

peppercorn sauce 3,25  
stroganoff sauce 3,25  
mushroom sauce 3,25  
truffle jus 3,50  
béarnaise sauce 3,50  
hollandaise saus 3,50  
satay sauce 3,25

#### Side dishes

green salad 5,50  
warm vegetables 6,00  
fries 5,50  
roasted potatoes 5,50  
sweet potato fries 6,50  
truffle parmesan fries 7,50  
sautéed mushrooms 3,50  
portion paysanne 4,00  
champignons, ui, spek, paprika, courgette

"Van der Valk is a place  
where you always toucan..."

### The on the applesauce

Although the menu at Van der Valk has undergone radical changes over the years, there is one archetype that will outlast everything: The applesauce topped with a sweet cherry! In fact, this is almost as familiar a symbol as the toucan. This (fairly simple) dish holds a unique place in the culinary history of the company and, consequently, in the Dutch culture.



## Gerrit's Classics

from 16:00 till 21:30 uur

### Dutch Beef Steak 26,50

seasonal vegetables, fries, sauce of your choice

### Schnitzel 21,50

Van der Valk schnitzel with seasonal vegetables, fries, sauce of your choice

### Schnitzel Le Blanc 22,50

Van der Valk schnitzel gratinated with mushrooms, onion, tomato, cheese, seasonal vegetables, fries, sauce of your choice

### Black Angus burger 22,00

little Gem lettuce, red onion, tomato, pickle, cheddar, fries

### Grilled salmon 24,50

skin-on grilled salmon fillet with seasonal vegetables, fries, hollandaise sauce

### Chicken Satay 19,50

with satay sauce, atjar, prawn crackers, fried onions, fries

### Pork Tenderloin 24,50

seasonal vegetables, fries, mushroom cream sauce

### Calf's Liver 23,50

pan-fried, paysanne

### Young Sole 29,50

seasonal vegetables, clarified butter, fries - 3 pieces

Relax and enjoy at Bar 1862!  
Scan the QR-code for  
our bar menu.



## Desserts

Te bestellen tot 22:00 uur

### Tiramisu 9,50

ladyfingers, coffee gel, mascarpone ice cream

### Panna Cotta 8,50

white chocolate, pineapple compote, piña colada ice cream

### Macaron XXL 11,00

meringue, chocolate lace cookie, raspberry ice cream

### Gerrit's Sorbet 8,50

the one and only Van der Valk sorbet with various types of ice cream, fruits, whipped cream

### Dame Blanche 8,00

vanilla ice cream, whipped cream, sugared nuts, warm chocolate sauce

### Advocaat Coupe 8,00

Vanilla ice cream, advocaat, whipped cream

### Cheese Platter 13,50

4 different cheeses, date bread, syrup, nuts, grapes

SAVORING AT  
**BAR  
1862**  
= ALSO POSSIBLE! =

## Hot drinks

Coffee 3,20

White coffee 3,30

Cappuccino 3,40

Espresso 3,00

Double espresso 3,80

Latte macchiato 3,80

Espresso macchiato 3,50

Flat white 3,40

Tea with fresh herbs 3,90

### Elderflower Oolong

Partially fermented tea (58%), apple pieces, apple cubes, natural flavor, heather blossom, red cornflower blossoms.

### Sweet Vanilla

Black tea, flavor, vanilla pieces.

### English Breakfast

Ceylon, Assam, Javanese black tea.

### Green Jasmine

Green tea (Chun Mee, China), jasmine flowers.

### Go Go Goji

Green tea (80%), goji berries, lemongrass, pomegranate seeds, flavor, cornflower blossoms.

### Seasonal Flavor

Our team would be happy to tell you more.

Fresh mint tea 3,90

Fresh ginger tea 3,90

Hot chocolate 3,40

Hot chocolate with whipped cream 3,80

SYRUP OR  
LIQUOR IN  
THE COFFEE?

ASK FOR THE  
POSSIBILITIES

## Special coffee's

Toekan coffee - Baileys en cappuccino 7,50

Irish coffee - Jameson 7,50

Spanish coffee - Likeur 43 7,50

French coffee - Grand Marnier 7,50

Italian coffee - Amaretto 7,50

Café complet - liqour next to the coffee 7,50

Iced coffee with a scoop vanilla ice cream 4,50