



## Seasonal menu

### STARTERS

**SMOKED TROUT TARTARE**     
With beetroot, apple, horseradish cream and crunchy rustic bread.

**ROE DEER PÂTÉ**     
Cranberry compote, brioche toast and arugula.

**ROASTED PUMPKIN**     
With goat cheese, walnuts, honey and lamb's lettuce.

### INTERMEDIATE COURSE

**POTATO TRUFFLE SOUP**   
With confit duck leg and strips of leek.

### MAIN COURSES

**VENISON STEAK**     
Red cabbage chutney, Brussels sprouts and red port sauce finished with dark chocolate.

**HARE STEW**     
With red wine, Brussels sprouts, red cabbage, mashed potatoes, finished with gingerbread.

**MUSHROOM AND TRUFFLE RAVIOLI**       
With sage butter, Parmesan, winter vegetables and toasted hazelnuts.

### DESSERT

**CHOCOLATE FONDANT**      
With warm cherries, vanilla ice cream and speculaas crumble.

### EXTRA'S

**BREAD TO SHARE**      
Aioli, truffle and special herb butter. 8

**OYSTERS FINES DE CLAIRES NO.3**  24.5  
½ dozen - raspberry vinaigrette, shallot and lemon.

**FRESH GREEN SALAD**   5.5  
Mixed lettuce, cucumber, tomato and vinaigrette.

**WARM VEGETABLES** 5.5  
Mix of grilled seasonal vegetables.

3-courses — 38 per person (intermediate, main & dessert)  
3-courses — 42 per person (starter, main & dessert)  
4-courses — 46 per person (starter, intermediate, main & dessert)



## Classic menu

### STARTERS

**CARPACCIO**     
Beef tenderloin with Parmesan, pine nuts, arugula, honey tomato and truffle mayonnaise.

**SMOKED SALMON**       
Butter lettuce, crostini and cocktail sauce.

**CAMEMBERT**      
Oven-baked with red onion compote, rosemary, roasted garlic and crostini.

### INTERMEDIATE COURSE

**CREAM OF MUSHROOM SOUP**     
Made from fresh champignons, served with baguette.

### MAIN COURSES

**SCHNITZEL**     
Van der Valk schnitzel met seizoensgroenten, friet en champignonroomsaus.

**PORK TENDERLOIN**     
With seasonal vegetables, mushroom sauce and fries.

**CHICKEN SATAY**        
Chicken thighs, satay sauce, atjar, prawn crackers, crispy onions and fries.

**LINGUINE**      
Artichoke, black garlic sauce, sugar snaps and samphire.

Prefer baked potatoes or sweet potato fries? +2

### DESSERTS

**GERRITS SORBET**   
The one and only Van der Valk sorbet with various sorbets, fruit and whipped cream.

**DAME BLANCHE**    
Vanilla ice cream with whipped cream, sugared nuts and warm chocolate sauce.