

Welcome

For all your business, celebratory or regular dinners with friends and family. We gladly welcome you in our restaurant between 11.00 AM and 10.00 PM.

Each day your tasty dishes are prepared with fresh ingredients by our dedicated kitchen staff. Our menu offers a wide variety of traditional dishes inspired by the French kitchen, but also special dishes inspired by Italian, American and Oriental cuisines.

Our menu will be regularly adjusted so you won't miss out on varying seasonal inspired dishes.

Would you like to drink something a little more special than our house wine? Please ask for our wine list. Our vinologists of Valkwijn.nl compose a balanced wine list each year, carefully selected from the most interesting wines they could find.

If you use our Van der Valk Restaurant ID program, you can receive discounts on your restaurant bill as a loyal Van der Valk guest. For example, you can receive a discount of 5 euro per person on the Dinerdeal and a 5 euro discount on the Winedeal. For more information you can visit www.valkvoordeel.nl/en/ or scan the **QR code**.

In case of dietary restrictions we have a special allergen menu. This menu is also available through the **QR code** below.

Aside from our allergies menu it's possible to order many of our dishes on the menu with slight alterations.

We wish you a great experience here at Van der Valk. With hospitable greetings,

HOTEL HOUTEN

Management and personnel



QR code restaurant-ID



QR code allergens

*Choose a glass of Poepel,
a champagne quality
crémant from Luxembourg!
Now € 6.50 per glass*



V RESTAURANT

Lunch

CROQUETTES WITH BREAD 2 croquettes mustard salad white or brown bread	11.50
OMELET ITALIA Sun-dried tomatoes olive red onion Parmesan cheese white or brown rustic bread	12.50
FRIED EGG OLD AMSTERDAM Old Amsterdam cheese arugula free-range eggs white or brown rustic bread	13.50
FRIED EGG HAM Marinated ham honey mustard sauce free-range eggs white or brown rustic bread	13.50
FRIED EGG MEDITERRANEAN Norwegian shrimps smoked salmon arugula free-range eggs white or brown rustic bread	17.50
WALDKORN GOAT CHEESE Little gem figs honey blueberries onion compote	13.50
WALDKORN CARPACCIO Beef carpaccio olive tomato seed mix Parmesan cheese arugula truffle mayonnaise	15.50
CLUB SANDWICH CHICKEN Smoked chicken mixed salad bacon tomato cucumber curry mayonnaise white or brown rustic bread	14.50
CLUB SANDWICH SALMON/TUNA Smoked salmon tuna salad mixed salad cucumber tomato dill yogurt sauce white or brown rustic bread	15.50
CLUB SANDWICH HEALTHY Buffalo mozzarella avocado grilled zucchini sun-dried tomatoes mixed salad white or brown rustic bread	14.50
SANDWICHES SEAFOOD 3 sandwiches smoked salmon smoked trout tuna salad Norwegian shrimps	17.50
LUNCH CHICKEN SKEWERS 2 skewers of chicken peanut sauce atjar crispy onions prawn crackers seroendeng fries mayonnaise	16.50
HOUTENSE LUNCH Mini fried egg carpaccio smoked salmon sandwich burger chicken skewer with peanut sauce fries mayonnaise ketchup	17.50
POKEBOWL Sushirice mango avocado edamame wakame cucumber spring onion red pepper	19.50
VEGETABLE TEMPURA OR JAPANESE CRISPY CHICKEN Salmon/tuna sashimi or deep fried shrimp	24.50

*We serve our lunch courses from 11 am till 5.30 pm
All diner items are available during lunch time*

Bread platter

BAGUETTE HERB BUTTER	7.00
BREAD PLATTER Break bread white and brown tomato salsa aioli herb butter	7.50

Soups

TOM KHA KAI SOUP Chicken bean sprouts spring onion red pepper baguette	8.50
TOMATO SOUP Meatballs chives baguette	8.50
SPRING ONION SOUP Croutons chives baguette	8.50
FISH SOUP Fruits de mer chives baguette	9.50

Salads

CAESAR SALAD Chicken fillet little gem mixed salad cucumber tomato red onion croutons anchovy Parmesan cheese egg Caesar dressing	16.50
GOAT CHEESE SALAD Little gem mixed salad cucumber tomato bell pepper red onion figs walnut honey	16.50
CARPACCIO SALAD Little gem lettuce mixed salad cucumber tomato red onion bell pepper olive sundried tomato seed-mix Parmesan cheese truffle mayonnaise	17.50
SMOKED SALMON SALAD Little gem mixed salad cucumber tomato red onion bell pepper capers croutons avocado dill yogurt sauce	17.50

Starters

CAPRESE Buffalo mozzarella grilled tomato mizuna seed mix basil oil	15.50
BEEF CARPACCIO Mixed lettuce herb oil Parmesan cheese olives sundried tomatoes capers seed mix truffle mayonnaise	15.50
GAZPACHO Grilled watermelon tomato basil oil goat cream cheese	15.50
NORWEGIAN SHRIMPS Apple little gem lettuce avocado cream deep fried shrimp cocktail sauce	15.50
STEAK TARTAR DUTCH STYLE Amsterdam onion piccalilli pickles capers mustard Old Amsterdam cheese	16.50
CEVICHE Sea bass avocado red pepper mango tomatoes tiger's milk	16.50
SPICY TUNA TATAKI Avocado cream pickled cucumber shiitake sesame crisp ponzu dressing	17.50
LUXURY FISH PLATTER Tuna salad smoked trout smoked salmon deep fried shrimp cocktail sauce Norwegian shrimp dill yogurt sauce	19.50
SUSHI URAMAKI & SASHIMI 1 tuna 1 salmon 1 tenderloin 1 Japanese chicken 1 deep fried shrimp sushi-rice mango avocado cucumber 1 salmon sashimi 1 tuna sashimi	19.50

At your request we serve toast with our cold dishes

Warm starters

OKONOMIYAKI Japanese savoury pancake cabbage unagi sauce sweet sour vegetables radish spring onion Japanese mayonnaise	15.50
SHRIMPS AL AJILLO Red pepper spring onion garlic oil banquette	15.50
BEEF TATAKI Tenderloin fried onion kimchi mayonnaise unagi radish sweet sour vegetables tempura crunch	19.50

Meat dishes

SCHNITZEL STROGANOFF Bell pepper onion bacon mushroom stroganoff sauce	22.50
CHICKEN SKEWERS Atjar crispy onion prawn cracker spring onion seroendeng Peanut sauce	22.50
STUFFED PORK TENDERLOIN Pesto cream cheese seed mix herb oil gnocchi arrabbiata sauce	23.50
CLASSIC BBQ BURGER Black Angus beef brioche little gem cucumber tomato pickle red onion bacon cheddar cheese BBQ sauce fries mayonnaise ketchup	24.50
MIXED GRILL Tournedos (100 gram) chicken filet pork loin medallion baby corn pepper sauce chimichurri	26.50
FLAT IRON STEAK 200 gr Chimichurri baby corn mini carrot	28.50
TOURNEDOS 180gr Truffle puree carrot onion compote grand veneur sauce	32.50
CHATEAUBRIAND JAPAN 225 gr Bell pepper bok choy shiitake bean sprout sesame soy sauce	36.50

Fish dishes

SALMON FILLET Linguine chimichurri bimi hollandaise sauce	25.50
SPICY BLACK TIGER SHRIMPS Noodles bok choy shiitake spring onion bell pepper cashew nuts hot and spicy sauce	25.50
SEA BASS Truffle risotto forest mushrooms Parmesan cheese beurre blanc	26.50
HADDOCK Orzo spinach green asparagus beurre blanc	26.50
DOVER SOLE 400 gr Butter fried dover sole samphire parsley lemon beurre blanc	42.50

With all of the above-mentioned dishes we serve a changing seasonal vegetable, fries and mayonnaise.

80/20 senior dishes

We serve these dishes 'consciously' with 80 percent of the plate filled with healthy vegetables and 20 percent with meat/fish

SALMON FILLET 80/20

22.50

Fried salmon fillet (100 gram) | bimi | bok choy | orzo | hollandaise sauce

TOURNEDOS 80/20

23.50

Tenderloin (100 gram) | bimi | Rosevale potato | carrot | onion compote | grand veneur sauce

With both 80/20 main courses we serve a changing seasonal vegetable, fries and mayonnaise

Vegetarian dishes

THAI VEGETABLE CURRY

21.50

Oriental vegetables | noodles | cassava crackers

LINGUINE

21.50

Parmesan cheese | leaf spinach | bimi | tomato sauce

TRUFFLE RISOTTO

21.50

Parmesan cheese | forest mushrooms | green asparagus | arugula

VEGETARIAN BURGER

23.50

Beyond burger | coleslaw | little gem lettuce | cheddar | cucumber | tomato | fries | mayonnaise | ketchup

Sushi dishes

SUSHI | SASHIMI PLATE (for 1 or 2 persons)

37.50 | 75.00

2x tuna | 2x salmon | 2x tenderloin | 2x Japanese chicken | 2x fried shrimps | sushi-rice | mango | avocado | cucumber | 2x salmon sashimi | 2x tuna sashimi |

VEGETARIAN POKÉ BOWL

19.50

Vegetables tempura | sushi- rice | edamame | avocado | mango | wakame | cucumber | spring onion

CHICKEN POKÉ BOWL

19.50

Japanese chicken | sushi rice | edamame | avocado | mango | cucumber | spring onion

SALMON / TUNA POKÉ BOWL

24.50

Salmon sashimi | tuna sashimi | sushi- rice | edamame | avocado | mango | wakame | cucumber | spring onion

FRIED SHRIMP POKÉ BOWL

24.50

Fried shrimp | sushi-rice | edamame | avocado | mango | wakame | cucumber | spring onion

Dessert

DAME BLANCHE	9.50
Vanilla ice cream chocolate sauce whipped cream	
TROPICAL FRUIT	9.50
Tropical fruit crumble passion fruit ice cream strawberry	
TIRAMISU	9.50
Lady finger cacao white chocolate cream chocolate macaron	
MILLIONAIRE'S SHORTCAKE	10.50
Chocolate pie caramel Viennese cake lemon sorbet ice cream	
CRÈME BRÛLÉE	10.50
Orange crumble chocolate cream cinnamon ice cream	
PORNSTAR MARTINI CHEESECAKE	10.50
Passion fruit raspberry passionfruit ice cream	
GRAND DESSERT	12.50
Millionaire's shortcake mini crème brûlée cheesecake vanilla ice cream chocolate cream	
FRIANDISES (for 1 or 2 persons)	9.50 17.50
Macaroon nougat madeleine thousand layer cake bonbon	
CHEESE PLATTER (for 1 or 2 persons)	14.50 29.00
Tomme d' chervre (white goat cheese) epoise (spoon cow's milk) petit Doruvel (cow's milk) Shropshire blue (cow's milk) figs bread walnut figs honey balsamic syrup	

Dessert wine

RUBY RED PORT WHITE PORT (Portugal)	5.25
1862 MOSCATEL (France)	6.50

Coffee specialties

IRISH COFFEE	8.50
Double shot espresso Irish whiskey sugar whipped cream	
ITALIAN COFFEE	8.50
Double shot espresso Amaretto whipped cream	
SPANISH COFFEE TIA MARIA	8.50
Double shot espresso Tia Maria whipped cream	
SPANISH COFFEE LICOR 43	8.50
Double shot espresso Licor 43 whipped cream	
FRENCH COFFEE	8.50
Double shot espresso Grand Marnier whipped cream	
BAILEY'S COFFEE	8.50
Double shot espresso Baileys whipped cream	

Timo Toecan Kids menu

STARTER

Served with 2 pieces of bread

5.50

TOMATO SOUP

MAIN COURSE

Served with fries and sauces

9.50

CHICKEN SKEWER WITH PEANUT SAUCE

CHEESEBURGER

CHICKEN NUGGETS

CROQUETTE

FRIKANDEL

SALMON FILLET

DESSERT

KIDS ICE CREAM IN A NICE CUP

Vanilla ice cream | whipped cream

5.50

Do you like to color a drawing?

Ask our staff for a coloring page and coloring pencils

You can take the kids ice cream cup home with you

This menu is exclusively intended for children up to 12 years old

** Valk- ID members receive a 2,50-euro discount on the children's menu
when they make use the QR- code from the Valk Exclusief app*



Valkexclusief dinerdeal

47.50 PP*

STARTERS

CAPRESE

Buffalo mozzarella | grilled tomato | mizuna | seed mix | basil oil

BEEF CARPACCIO

Mixed lettuce | herbal oil | Parmesan cheese | olives | sundried tomatoes | capers | seed mix | truffle mayonnaise

OKONOMIYAKI

Japanese savoury pancake | cabbage | unagi sauce | sweet sour vegetables | radish | spring onion | Japanese mayonnaise

NORWEGIAN SHRIMPS

Apple | little gem | avocado cream | deep fried shrimp | cocktail sauce

MAIN COURSE

SCHNITZEL STROGANOFF

Bell pepper | onion | bacon | mushroom | stroganoff sauce

CHICKEN SKEWERS

Peanut sauce | atjar | crispy onion | prawn crackers | spring onion | seroendeng

STUFFED PORK TENDERLOIN

Pesto | cream cheese | seed mix | herb oil | gnocchi | arrabbiata sauce

TOURNEDOS 80/20

Tenderloin (100 gram) | bimi | Rosevale potato | carrot | onion compote | grand veneur sauce

SALMON FILLET 80/20

Fried salmon fillet (100 gram) | bimi | bok choy | sweet Potato | hollandaise sauce

VEGETARIAN BURGER

Beyond burger | coleslaw | little gem | cheddar | cucumber | tomato | fries | mayonnaise | ketchup

DESSERTS

DAME BLANCHE

Vanilla ice cream | chocolate sauce | whipped cream

TROPICAL FRUIT

Tropical fruit | crumble | passion fruit ice cream | strawberry ice cream

TIRAMISU

Long biscuit | cacao | white chocolate cream | chocolate macaroon

FRIANDISES

Macaroon | nougat | madeleine | thousand layer cake | bonbon

**Valk-ID members receive 5 euro discount per person on this menu when they make use of the QR- code from the Valk exclusief app. This QR code must be scanned with our payment terminal prior to payment after which the DinerDeal price will change to 42.50 pp in our POS system.*

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Op uw verzoek serveren wij toast bij onze salades

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