

◆ FOR SHARING ◆

✓ Nachos - trio of sauces	9.00 €
Salami - cheese	5.50 €
Mixed platter (<i>deli meats, fine cheeses</i>)	24.00 €
Italian antipasti	14.00 €
Mixed aperitif platter	18.00 €
- <i>Bitterballen</i>	
- <i>Chicken wings</i>	
- <i>Prawn croquettes</i>	
- <i>Fried calamari</i>	
- <i>Crispy chicken</i>	
- <i>Cheese croquettes</i>	
Asian aperitif platter	20.00 €
- <i>Vegetarian nems</i>	
- <i>Coconut scampi</i>	
- <i>Tempura prawns</i>	
- <i>Dim sum</i>	
- <i>Edamame</i>	
- <i>Wakame</i>	
- <i>Chicken wings</i>	



★ LIGHT MEALS ★

✓ Soup of the day	7.00 €
Smoked salmon with toast	13.50 €
<i>(fromage frais with fresh herbs, red onion, pickles)</i>	
Prawn croquettes - crunchy salad	15.00 €
✓ Cheese croquette - mesclun - lemon vinaigrette	12.00 €
Croque-monsieur • Croque-madame	
Croque-Hawaiï • Croque-bolognaise	12.00 €



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SALADS

Italian salad 16.00 €

Mesclun, burrata, cherry tomatoes, Serrano ham, artichoke, grissini, pistachio pesto vinaigrette.

Caesar salad 15.00 €

Crispy chicken, Parmesan, croutons, red onions, chives.

Scamperino Salad 18.00 €

Scampi, red pesto, Pecorino, grilled aubergine, garlic toast.



◆ TARTINES ◆ ◆ BOTERHAMMEN ◆

Madras 16.50 €

Scampi tartare, pineapple curry tapenade, grated coconut, cherry tomatoes, mixed salad.

 **Seguin** 15.50 €

Grilled goats' cheese, honey, pear chutney, salad sprouts.

Old school 19.50 €

Chicken breast, tomatoes, eggs, iceberg lettuce, mayonnaise, bacon, French fries.



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• THE CLASSICS •

The W omelette (vegetables, bacon)	12.00 €
Meatballs Liege-style, French fries, salad	15.00 €
Steak tartare prepared Belgian-style	19.00 €
Vol-au-vent	16.50 €
Beef tagliatelle	29.00 €
<i>(veal truffle jus, Parmesan shavings, rocket, olive oil and balsamic)</i>	



PASTA

Spaghetti Bolognese	13.00 €
Linguine with scampi, basil pesto	18.00 €
Beef cannelloni, ricotta, spinach, tomatoes	14.50 €
Lobster tagliatelle, creamy bisque, chives	26.00 €



STIR-FRY

Chicken noodle stir-fry with red curry, shitake mushrooms, tomatoes, carrots	17.00 €
Stir-fried rice with sesame, soya, ginger, spring onions, salmon in a teriyaki marinade	18.00 €



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GRILLED MEAT

PLANCHA

Skewer of prawns, fennel salad, salad sprouts, homemade tartare sauce	19.00€
Chicken satay skewer, cucumber salad, carrots	22.00€
Cheeseburger, Angus beef, caramelised onions, pepper sauce, iceberg lettuce, tomatoes	21.00€
Chicken Burger, fried breaded chicken, tartare sauce, red onion, pickles, frisée lettuce, egg	20.00€
Caramelised ribs, salad, French fries	18.00€
Grilled steak, cooked vegetables or salad, French fries	23.00€
Rib-Eye Black Angus Grain-Fedded, cooked vegetables or salad, French fries	35.00€

Choice of sauce: green pepper, cream of mushroom, béarnaise

FROM THE STONE GRILL (lava stone)

Beef tenderloin (<i>salad, 3 cold sauces, French fries</i>)	30.00€
	(+3€ menu)
Bluefin tuna fillet (<i>wakame, edamame, crystallised ginger, rice with vegetables, soya sauce</i>)	30.00€
	(+3€ menu)



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DESSERTS

Pistachio crème brûlée	8.50 €
Dame blanche sundae	8.00 €
Moelleux au chocolat, custard, vanilla ice cream	10.50 €
Le tout chocolat	11.00 €
<i>(duo of mousses, muffin, brownie, chocolate ice cream, donuts)</i>	
Sharing platter	21.00 €
<i>(assortment of mini-desserts for 2 people)</i>	
La coupe colonel <i>(lemon sorbet + vodka)</i>	9.00 €
Trio of sorbets <i>(orange, pear, passionfruit)</i>	8.00 €
Red fruit crumble with vanilla ice cream	9.50 €
Selection of fine cheeses <i>(for 1 person)</i>	10.00 €
Crepe with sugar, jam, Nutella	7.50 €
Liège waffles and cinnamon ice cream	9.50 €
Iced coffee with Sir Chill <i>(gin with a hint of vanilla)</i>	9.00 €
Pineapple tartare, tarragon, Maracuja sorbet	9,00€



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MUSSELS

From July 1 to October 1

Marinières	23.00€
White wine	23.00€
<i>With or without cream</i>	
With garlic	23.00€
<i>With or without cream</i>	
Curry	24.00€
Mussels with seafood	26.00€



FRESH SUGGESTIONS

FOR SHARING

- ✔ Salad of artichoke hearts / Smoked almonds
Thick vinaigrette 12,00€

STARTERS

- Salmon tataki / Avocado/Sesame emulsion 16,00€
- Carpaccio of yellow watermelon / Squid
Piment d'Espelette 15,00€
- Prawn spring rolls / Raw vegetables
Yuzu mayonnaise 15,00€

MAIN COURSES

- Prawns with tomatoes / Mesclun salad
Lemon vinaigrette / Wakame / French fries 28,00€
- Grilled octopus / Pickled vegetables
Red curry / Tabbouleh 23,00€
- Risotto / Mediterranean vegetables / Lamb bacon
Tomatoes 21,00€



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MENU

3-courses tasting menu at **39,50€**

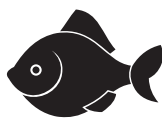
5-courses tasting menu at **49,50 €**
(cold starter, hot starter, sorbet, main course & dessert)

STARTERS

- ✓ Multicoloured tomatoes / Burrata / Basil oil
Micro leaves 15,00€
- Cromesquis / Asparagus / Smoked salmon
Baby fennel salad / Wasabi mayonnaise 16,00€
- Smoked duck breast salad / Grapefruit
Soya / Crushed pistachio 14,00€
- Pink tabbouleh / Asian condiment
Flash-grilled prawns / Stock 17,00€
- 63-degree egg / Asparagus salad / Morel mushrooms
Thick cream 16,00€

MAIN COURSES

- Mackerel / Tatin of Mediterranean vegetables
Vitelotte potatoes / Lime mousseline 23,00€
- Lamb casserole / Green curry / Mango
Carrots / Basmati rice 24,00€
- Sole meunière / Boiled potatoes
Seasonal vegetables 36,00€
(+6€ menu)
- Beef fillet / Celeriac / Potatoes with lemon confit
Blackberry jus 29,00€
(+3€ menu)
- Squash ravioli / Asparagus / Butter / Sage
Baby herb salad 21,00€



*If you have questions about allergens,
we invite you to ask the person in charge of the restaurant*



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RESTAURANT

VEGETARIAN DISHES

- ✔ Fried noodles with vegetables and tofu 16,00€ ✔
- ✔ Stuffed zucchinis with vegetables and basmati rice,
tomato sauce 15,00€ ✔
- ✔ Cannellonis gratinated spinach 16,00€ ✔
- ✔ Vegetarian burger, salad, grilled vegetables,
cheddar, tomato tapenade 18,00€ ✔

KIDS MENU 12€

1 children's aperitif + 1 dish of your choice + 1 surprise dessert



Spaghetti Bolognese
Breaded chicken breast, almond potatoes
Liège meatball, french fries
Breaded fish, rice

LOBSTER SUGGESTIONS

Lobster in broth with vegetables 1/2 : 28€ • Full : 48€
(+3€ • +7€ menu)

Oven-baked lobster
with garlic butter, potatoes 1/2 : 28€ • Full : 48€
(+3€ • +7€ menu)

Lobster and saffron risotto 1/2 : 32€ • Full : 54€



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MENU

3-courses tasting menu at **39,50€**

5-courses tasting menu at **49,50 €**
(cold starter, hot starter, sorbet, main course & dessert)

DESSERTS

Cheese platter, with brioche bread and sirop de Liège	11.00 €
Nougat glacé with dried fruit and nuts, mango coulis, Atsina cress	9.00 €
Lemon meringue tartlet	9.00 €
Coconut and kiwi panna cotta	8.50 €
Moelleux au chocolat, with dulce de leche ice cream and chocolate crumble	10.00 €
Trio of sorbets	8.50 €
The traditional tarte tatin	9.50 €
Sharing dessert platter (for 2 people)	21.00 € <i>(+3€ menu)</i>



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