
APERITIF SNACKS

Your own selection : **4 choices for 15€**
6 choices for 22€
8 choices for 28€

✓ Fried mozzarella sticks	4 pieces
✓ Mini cheese croquettes	4 pieces
Iberico croquettes	4 pieces
Tempura prawns	4 pieces
Chicken wings	4 pieces
Calamares alla romana	4 pieces
✓ Mini vegetarian spring rolls	4 pieces
Crispy chicken	6 pieces
Mini dried sausages	4 pieces
Hummus, pomegranate seeds and pita bread	

SNACKS

Serving of cheese or salami	€ 6
Platter of assorted cold cuts accompanied by traditional coarse-grain mustard	€ 9
Meatballs (8 pieces)	€ 7
Chicken wings (8 pieces)	€ 9
A taste of Asia (8 pieces)	€ 7
✓ Hot nachos served with a trio of sauces	€ 11
<i>(salsa, cheddar and guacamole)</i>	
Antipasti italiani (8 pieces)	€ 14

PLATTERS

Italian platter (for 2)	€ 25
✓ Camembert baked in the oven with salad and bread	€ 16
✓ Beetroot mousse, hummus, tapenades and naan bread	€ 18
Bao bun as a pita bread, pork or chicken gyros, spicy mayonnaise, marinated white cabbage (3 pieces)	€ 22

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

Room Service : +5€ per trip to the room



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★ LIGHT MEALS ★

✓ Endive soup € 7

TOAST

“Toast Cannibale” with side salad € 14

Mushroom, cream and bacon on toast € 12

Open sandwiche Norvégienne € 16

ARTISANAL MELTED CHEESE DISHES

✓ Cheese croquettes on toast with side salad € 12

Duo of fondue (prawn and cheese)
on toast with side salad € 14

Prawn croquettes € 16

CLASSICS

Omelette Entrepôt-style (bacon, mushrooms, truffle) € 13

Croque monsieur or madame or bolognaise € 14

Liege meatballs with French fries and salad € 15

Freshly prepared Belgian-style steak tartare
with condiments, French fries € 21

◆ OPEN ◆ SANDWICHES

Italian € 15

*Tapenade, Italian ham, mozzarella, sundried tomatoes,
pine nuts, rocket and truffle oil*

Focaccia € 16

Mushrooms, speck, rocket and aged balsamic vinegar

Santé € 18

*Seeded loaf, smoked salmon, hummus, avocado, lemon
confit, flower pollen*

Old school € 19

*The one and only club sandwich: sliced bread,
chicken fillet, tomatoes, egg, salad with mayonnaise,
bacon (served with French fries).*

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SALADS

Scamperino €18

Grilled scampi and courgettes with basil, red pesto, pecorino and toast with garlic butter.

Frisée with bacon €16

Apples deglazed in raspberry vinegar, croutons and perfect soft-boiled egg

Thaï €16

Grilled chicken, mango, coriander, peanuts, fried onions and soya vinaigrette

 **Vegetarian** €16

Mushrooms, dried fruit and nuts, blue cheese, pear, hazelnut oil



BURGERS

Classic €21

Ground beef filet, caramelised onions, cheddar, salad, tomato, ketchup-mustard sauce

Du chef €24

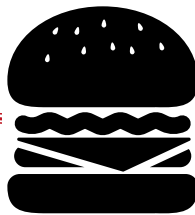
Pure beef burger, salad, tomato, barbecue sauce, relish, crispy bacon and onions

Chicken Grill €21

Chicken escalope in breadcrumbs, goat's cheese, salad, tomato, onions, honey-mustard sauce

 **Veggie** €18

Vegetarian burger, salad, grilled vegetables, cheddar, tomato tapenade



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PASTA

Spaghetti Bolognese or Carbonara	€14
✔ Tagliatelle, olive oil, garlic, pecorino and rocket	€14
Creamy salmon rigatoni with dill	€18
Duck confit rigatoni, wild mushrooms, chives	€18
Tagliatelle with 1/2 lobster, cherry tomatoes, asparagus fresh basil, olive oil	€29

THAI SQUARE

Thai salad, pan-fried beef strips, sesame-grapefruit dressing, red onion, peanut, fried onions	€ 21,50
Chicken stir fry, Asian-style vegetables, basmati rice, soya-sesame sauce	€18
Noodles sauteed with scampi, lemongrass-ginger	€19
Ramen broth with ginger miso, broccoli, mushrooms, champignons, hard-boiled egg, noodles, radish, coriander, fried onion. Choice of: chicken, scampi, duck or beef	€19



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STONE GRILL

Belgian Blue (BBB) rump steak with a trio of hot sauces, salad and French fries	€ 31
Bluefin tuna steak on stone and its trio of Asian sauces, wakame, edamame, Cantonese rice	€ 31

ON GRILL

Belgian Blue (BBB) steak served with salad and French fries (choice of sauce)	€ 25
Beef entrecote, veal jus with truffle served with salad and fries (350 gr)	€ 33,50
Skewer of chicken, grilled pineapple, yellow curry sauce, served with salad and French fries	€ 21
Honey-glazed ribs, pop-corn, grilled corn on the cob and fries	€ 19
Prawn skewer, mango, curry sauce, served with salad and rice	€ 23

Choice of :

Pepper and cream sauce, béarnaise sauce, cream mushroom sauce, truffled veal juice, garlic butter

(cooked vegetables on request)

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DESSERTS

Nougat glacé with dried fruit and nuts, mango chutney and passion fruit sorbet	€ 8,50
Crème brûlée with saffron	€ 10,50
Pineapple confit with rooibos tea, lemon-lime sorbet	€ 9
Marinated mango cubes, caramel foam, toasted hazelnuts	€ 9,50
Individual chocolate tart, dried fruit and nuts	€ 10
La coupe Amiral: blood-orange sorbet and Cointreau	€ 11
Banana split with hot chocolate sauce, roasted almonds	€ 9
Trio of sorbets	€ 8
The famous dame blanche (or noire) sundae	€ 8
'Le Vaution', a Verviers speciality, with cinnamon ice cream	€ 8,50
Rice-pie, speciality of Verviers	€ 7
Chocolate moelleux, seasonal fruit, vanilla butter ice cream	€ 9,50
Irish coffee - italian coffee - French coffee	€ 9,50
Master-cheesemaker Straet's cheese selection, brioche bread and sirop de Liège	€ 13
Selection of desserts to share (for 2 people)	€ 23



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KIDS MENU €12

1 alcohol-free + 1 dish of your choice + 1 surprise dessert



Spaghetti Bolognese

Breaded chicken breast, almond potato croquettes

Liège meatball, French fries

Breaded fish, rice

3-courses tasting menu at € 39,50

5-courses tasting menu at € 49,50

(cold starter, hot starter, sorbet, main course & dessert)

STARTERS

Greek cheese and beetroot mousse, pistachio, bread tuile	€15
Finely sliced Iberian ham, pear in Barolo wine, sprouted	€18
Cream of chicory soup, coffee oil, croutons	€13
Pan-fried gnocchi, chestnuts and pear	€16
Roasted scallops, cauliflower and truffle purée	€18
Confit of farmhouse bacon with Wohrmann's beer, mango	€17

MEAT DISHES

Veal fillet, truffle jus, carrot mousse and crispy potatoes	€28
Slow-cooked duckling fillet, bruschetta with figs and aged balsamic vinegar	€25
Beef chuck ribs confit with ketjap, sesame, creamed potatoes	€31
Pure beef fillet, wild mushrooms, baby potatoes with rosemary, veal jus and walnut oil	€31

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FISH DISHES

Cod with herbs, sweet potatoes with ginger, glazed parsnips	€ 28
Sole meunière, pan-fried vegetables and potato mousseline (500 g)	€ 38 <i>(+ €8 menu)</i>
Bass fillet roasted in its skin, curry, vadouvan and celery	€ 25
King prawns marinated in lemongrass and ponzu sauce, jasmine rice and gomashio	€ 29

LOBSTERS

Lobster à la plancha, wild broccoli,
sesame oil, basmati rice

Cooked lobster, mousseline au champagne sauce,
dauphin potatoes

Lobster tagliatelle, fresh tomatoes, asparagus,
basil, olive oil

1/2 : €29 • whole : € 48 *(+€16 menu)*

VEGETARIAN DISHES

✓ Falafels, broth of couscous with Ras-el-Hanout	€ 18
✓ Tomatoes in two ways, diced and slow-roasted, rocket, Scamorza cheese and pine nuts	€ 18
✓ Pumpkin gratin, feta, honey and rosemary	€ 15
✓ Vegetarian burger, salad, grilled vegetables, cheddar, tomato tapenade	€ 18

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GAME

From mid-October to mid-January

STARTERS

- Frisée lettuce, marcassin ham, foie gras, almonds
and Banyuls vinaigrette €17
- Game terrine, apple-pear-prune chutney €16
- Venison carpaccio, apples with cranberries,
dried fruit crumble and hazelnut oil €17
- Duo of game croquettes, onion confit with red wine,
Christmas flavours €18

MAIN COURSES

- Fillet of venison, roast figs, sauce poivrade
and potato mousseline €33
(+ 3€ menu)
- Game saddle with cranberries, glazed parsnips
and potatoes amandine €24
- Caramelised breast of pheasant, sage jus,
wild mushrooms, crispy potatoes €28
- Whole quail stuffed with foie gras, endives glazed
with coffee, celery and prunes €27