

# WELCOME AT VAN DER VALK HOTEL DRACHTEN

Thank you for coming! On behalf of our entire team, I would like to welcome you to Van der Valk Hotel Drachten. As the middle one of three brothers, I took over the daily management of this hotel from my parents in 2018. My older brother Stijn has been in charge in Groningen - Hoogkerk since 2017 and my younger brother Derk has been running the Texel - De Koog branch with his girlfriend Lisa since 2021.

In our restaurant, our aim is to surprise you with familiar flavours and local ingredients, with a modern 'touch'. Of course, your favourite (Valk) classics can be ordered. We have also reserved a place for ingredients from our own region. Because let's face it, nothing tastes better than fresh local products! We hope you will be as enthusiastic as we are and enjoy our dishes. If you have any questions or suggestions for our menu, please let us know!

Have you heard about our bowling takeover in January 2023? Feel free to drop by to have a ball and enjoy the atmosphere. Our doors are always open to guests who want to take a look and experience the joy of bowling.

**Enjoy!** 









### **PASTRIES**

VARIETY OF PASTRIES Ask our waiter for our assortment of pastries	from 3.50
SNACKS	
CHICKEN BITES 8 pieces   mayo-ginger sauce   sesame   spring onion   tomato	8.75
SHRIMPS GYOZA ① 5 pieces   mayo-ginger sauce   sesame   spring onion   tomato	8.50
LUXURY SNACKMIX 8 pieces  chili sauce   mayonnaise vegetarian option available	9.50
'BITTERBALLEN' 8 pieces   mustard vegetarian option available	8.25
CHEESE CROQUETTES > 8 pieces   chili sauce	8.75
CHEESE & MEAT BOARD (1) serrano ham   Friesian dry sausage   'Fryslaner' mature cheese   'Fryslaner' young cheese   mustard	15.00
PINSA ROMANA (1) tomatoes   Italian vegetables   raw ham	13.50
PINSA CAPRESE © ① Mozzarella   sundried tomato   rocket   balsamico glaze	13.50
FULL TABLE (1) tasting of our bites menu   served on plates	25.00

We work with different allergens. If you have any questions, please contact the waiter.





# **COCKTAILS**

OOOKIMIES	
MOJITO Bacardi Carta Blanca   lime juice   mint   sparkling water	8.50
PORNSTAR MARTINI 42 Below Vodka   passion fruit juice   passion fruit liqueur	8.50
ESPRESSO MARTINI 42 Below Vodka   coffee liqueur   espresso	8.50
WHISKEY SOUR Dewar's Whisky   lime juice   vanilla	8.50
FIZZY FALCON Jonge jenever   Bitter Lemon	8.00
RASPBERRY COSMOPOLITAN 42 Below Vodka   Triple sec   raspberries   lime	8.50
GIN AND TONICS	
BRAMBLE GIN & TONIC Bombay Bramble Gin   tonic   lemon	8.00
PRESSÉ GIN & TONIC Bombay Citron Pressé Gin   tonic   lemon	8.00
MOCKTAIL	
VIRGIN MOJITO 0.0% Rivella   mint   lemon   cane sugar	6.00







WHITE WINE	<b>T</b>	
M – SELECTION SAUVIGNON BLANC Elegant & fresh   Chili Flowers   tropical fruit   pear   apricot	5.00	25.00
M – SELECTION PINOT GRIGIO  Elegant & spicy   South-Africa  Ripe pear   peach   citrus   stone fruit	5.00	25.00
M – SELECTION CHARDONNAY Soft & fruity Pear   apricot   tropical fruits   soft   flowers	5.00	25.00
M — SELECTION MOELLEUX  Light & sweet   Spain  Ripe yellow fruit   crispy fresh   wonderfully sweet	5.00	25.00
ALLENDORF WINKELER RIESLING Fresh & fruity   Germany Green apple   minerality   stone fruit   elegant		39.50
VINCENT DAMPT CHABLIS Fresh & fruity   France Complex   elegant   citrus   white fruit   minerality		49.50
DOMAINE GAYDA VIOGNIER Soft & full   France Mango   nectarine   peach   pear   spring blossom		33.50
DONA PAULA CHARDONNAY Fresh & juicy   Argentina Grapefruit   spiciness   tropical fruit   lemon   stone fruit		29.50
ROSÉ WINE		
M — SELECTION ROSÉ Full & fruity   South-Africα Rich   redcurrant   pear sweets	5.00	25.00







RED WINE	1	
M – SELECTION MERLOT Fruity & full   Spain Blackberry   plum   blackcurrant   liquorice	5.00	25.00
M - SELECTION CABARNET SAUVIGNON Smooth & fruity   Italy Cassis   cherry   redcurrant   dark fruit	5.00	25.00
CALEO NERO D'AVOLA Juicy & round   California Blackberries   liquorice   blueberries   full		29.50
EXCELLENS RIOJA TEMPRANILLO Firm & powerful   Spain Wood matured   blackberries   cherries   spiciness   culinary		42.50
ZONELLO PRIMITIVO Soft & ripe   Italy Plum   cherries   cinnamon   liquorice   currants		31.50
BELLINGHAM SHIRAZ Full & powerful   South-Africα Dark fruit   spices   black pepper   chocolate   pansies		39.50
BUBBLES		
FABER SPARKLING ROSÉ Alcohol free   0.2 liter		5.00
POMMERY CHAMPAGNE		47.50
CAVA		32.50









#### **SOFT DRINKS**

MILK

FRISTI

**BUTTERMILK** 

LEMONADE

WATER 1L

**CHOCOLATE MILK COLD** 

**FRESH ORANGE JUICE** 

FRESH APPLE JUICE

**SPA STILL WATER 1L** 

SPA SPARKLING

## **BEER ON DRAUGHT**

**UILTJE BIRD OF PREY** 

HEINEKEN

RIVELLA	3.75	SWINCKELS 0.25 L	3.50
SPA STILL WATER	3.25	SWINCKELS 0.5 L	6.50
SPA SPARKLING WATER	3.25	DRAUGHT	5.00
SPRITE	3.25		
TOMATO JUICE	3.25		
<b>FUZE TEA PEACH</b>	3.50		
<b>FUZE TEA GREEN TEA</b>	3.50	BOTTLED BEERS	
FINLEY TONIC	3.25	BAVARIA 0.0% ORIGINAL	4.50
FINLEY GINGER ALE	3.25	BAVARIA 0.0% RADLER	4.00
FINLEY BITTER LEMON	3.25	BAVARIA 0.0% WHITE	4.50
FANTA ORANGE	3.25	BAVARIA 0.0% IPA	4.50
	3.25	CORNET 0.3%	5.00
	3.25	LA TRAPPE WHITE TRAPPIST	5.00
COCA COLA ZERO	3.25	LA TRAPPE BLOND	5.00
		LA TRAPPE DOUBLE	5.00
		LA TRAPPE TRIPEL	5.00
COLD DDINKS		RODENBACH	5.00
COLD DRINKS		WEIHENSTEPHANER	5.50

2.75

2.75

2.75

2.75

2.00

4.75

3.75

8.50

8.50



6.00

4.25

# DRINKS



DOMESTIC		LIQUERS	
BESSEN JENEVER JONGE JENEVER OUDE JENEVER VIEUX	4.00 4.00 4.00 4.00	TIA MARIA LICOR 43 LIMONCELLO DRAMBUIE	4.00 5.00 5.50 5.50
KORENWIJN BERENBURG	4.00	COINTREAU GRAND MARNIER ROUGE AMARETTO DI SARONNO BAILEYS	5.00 5.50 4.00 4.00
FOREIGN		D.O.M.	4.50
VODKA BOMBAY PRESSÉ GIN BOMBAY BRAMBLE GIN	6.50 6.50 6.50	WHISKY'S	
	6.50	JOHNNIE WALKER RED LABEL	6.00
TEQUILA	8.50	JOHNIE WALKER BLACK LABEL	7.50
P.S.V.		JAMESON IRISH WHISKEY JACK DANIELS	6.00 6.50
SHERRY FINO DRY SHERRY MEDIUM DRY RUBY PORT	4.00 4.00 4.00	COGNACS	
WHITE PORT MARTINI BIANCO PERNOD CAMPARI	4.00 5.00 5.00 5.00	COGNAC VS COGNAC VSOP	7.00 9.50







HOT DRINKS		COFFEE SPECIALS	
COFFEE	3.00	IRISH COFFEE	8.25
COFFEE LATTE	3.25	Jameson Whiskey	
CAPPUCCINO	3.25	FRENCH COFFEE Cointreau of Grand Marnier	8.25
ESPRESSO	3.00	ITALIAN COFFEE Amaretto	8.25
DOUBLE ESPRESSO	4.25		
LATTE MACCHIATO	4.00	<b>DOM COFFEE</b> D.O.M. Benedictine	8.25
TEA	3.00	SPANISH COFFEE Licor 43 of Tia Maria	8.25
FRESH MINT TEA	4.00		
FRESH GINGER TEA WITH LEMON	4.00	LUXURY COFFEE (with be	onbon)
HOT CHOCOLATE	3.75	VALK LATTE MACCHIATO	5.00
EXTRA: WHIPPED CREAM	+ 1.00	Various Monin flavours	3.00
EXTRA: COFFEE SYRUP	+ 1.00		
SUGGESTION: BONBONS (3)	+ 2.20		

