




LUNCH

10.00 AM - 5.00 PM

COLD LUNCH DISHES

SPELT BUN WITH VITELLO TONNATO	14.75
thinly sliced roasted veal butterhead lettuce capers tuna mayonnaise rocket tomato	
CARPACCIO	15.00
multi-grain bread chestnut mushrooms Fryslander mature cheese rocket pine nuts	
PITA WITH MUSHROOMS 	12.50
marinated chestnut mushrooms grilled white asparagus beetroot tartar	
SMOKED CORN FED CHICKEN	12.75
ciabatta bread sun-dried tomatoes rocket pancetta	
SPANISH BLT	12.25
aioli serrano ham roasted pepper cheese can be ordered vegetarian	
BRIE 	11.75
cornbread brie honey cucumber nuts butterhead lettuce	
POKÉ BOWL	12.50
smoked salmon beans white cabbage grilled pepper cucumber rice carrot can be ordered vegan	

SALADS

FRIED CHICKEN	16.00
beans white cabbage cucumber grilled pepper rice tomato sesame lettuce bacon can be ordered vegetarian	
MARINATED SALMON	15.00
marinated in red beetroot apple avocado red onion butterhead lettuce egg mustard dill dressing	
CHESTNUT MUSHROOMS 	13.50
goat cheese roasted tomatoes caramelised red onion little gem	





LUNCH

10.00 AM - 5.00 PM



HOT LUNCH DISHES

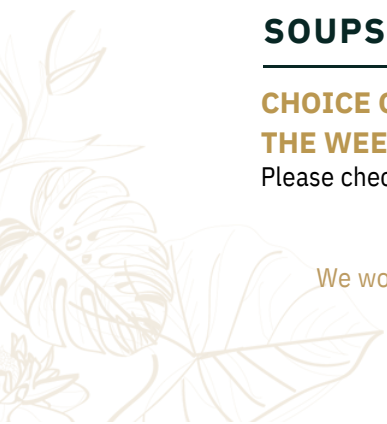
BEEF CROQUETTES	10.50
two beef croquettes choose between white or brown bread mustard	
VEGETABLE CROQUETTES 	10.50
two vegetable croquettes choose between white or brown bread mustard	
TRADITIONAL DUTCH 'UITSMIJTER' 	12.75
three eggs choose between ham and/or cheese choose between white or brown bread	
CARPACCIO 'UITSMIJTER'	15.00
three eggs choose between white or brown bread beef carpaccio rocket Frisian clove cheese	
OMELETTE	12.75
fried omelette choice of brown or white bread chestnut mushrooms chipolata sausages tomato bacon spring onion can be ordered vegetarian	
PINSA CAPRESE	13.50
serrano ham mozzarella sun-dried tomato rocket balsamic glaze can be ordered vegetarian	
HAMBURGER	18.50
bun grilled hamburger lettuce tomato cucumber cheese barbeque sauce	
CHICKEN SATAY	17.50
marinated chicken thigh white cabbage atjar prawn crackers serundeng peanut sauce fries	
CROQUE-MONSIEUR WITH FARMHOUSE BREAD	9.75
cheese sun-dried tomatoes dry-cured ham rocket pine nuts can be ordered vegetarian	
RUMP STEAK WITH FRIES	22.50
seared 160-gram rump steak herb butter fries mayonnaise	

SOUPS

CHOICE OF TOMATO SOUP, SWEET POTATO SOUP OR THE SOUP OF THE WEEK

Please check the dinner menu for the list of ingredients

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





DINNER

FROM 5.00 PM

STARTERS

CLASSIC CARPACCIO beef carpaccio chestnut mushrooms Frisian clove cheese crème tomato pine nuts	15.00
PORK BELLY pork belly in Oriental marinade parsnip crème tomato vinaigrette smoked pumpkin	12.75
SMOKED CORN FED CHICKEN carrot fennel pancetta sauce	12.75
VITELLO TONNATO thinly sliced roasted veal capers red onion rocket tuna mayonnaise tomato	14.75
POKÉ BOWL smoked salmon beans white cabbage grilled pepper cucumber rice carrot can be ordered vegan	12.50
MARINATED SALMON marinated in red beetroot apple avocado red onion egg mustard dill dressing lettuce	13.25
BEETROOT TARTAR  beetroot tartar marinated chestnut mushrooms grilled green asparagus lime mayonnaise goat cheese	12.50
SAMPLING OF STARTERS combination of the starters listed above from 2 persons can be ordered vegetarian	17.50 p.p.





DINER

FROM 5.00 PM



SOUPS

SOUP OF THE WEEK

DAILY PRICE

ask our waiter about our weekly soup

SWEET POTATO SOUP

7.50

serrano ham | chili flakes

TOMATO SOUP

7.50

sour cream | basil

SALADES

All salads are served with fries and mayonnaise

FRIED CHICKEN

19.00

beans | white cabbage | cucumber | grilled pepper | rice | tomato | sesame |
lettuce | bacon

can be ordered **vegetarian**

MARINATED SALMON

18.00

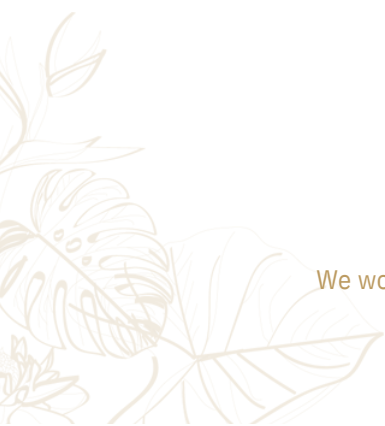
marinated in red beetroot | apple | avocado | red onion | butterhead lettuce | egg |
mustard dill dressing

CHESTNUT MUSHROOMS

16.50

goat cheese | roasted tomatoes | caramelised red onion | little gem

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DINER

FROM 5.00 PM

All main courses are served with fries and mayonnaise as standard. Salad, vegetables, potato, rice and/or apple sauce can be ordered in addition free of charge.

MEAT MAIN COURSES

MEAT OF THE WEEK	DAILY PRICE
RIBEYE grilled 250-gram ribeye celeriac fries Trappist beer sauce grilled mushrooms black garlic crème	32.50
SEASONAL STEW  mashed potatoes pear garnish bacon carrot	24.50
CHICKEN SATAY  chicken thigh satay white cabbage atjar prawn crackers spicy rice serundeng spring onion	21.50 18.25
AUTUMN SCHNITZEL  bruschetta herbs stir-fried mushrooms pancetta sweet potato garnish	23.50 19.50
RUMP STEAK seared 160-gram rump steak onion bacon mushrooms garnish	25.50
STUFFED PORK FILLET brie cranberry rosemary gravy garnish	24.50

Would you like to have a classic Valk dish? We also serve

PORK TENDERLOIN OR PORK SCHNITZEL

Served with mushroom cream sauce



Vegetarian



Vegan



Also available as a small portion



DINER

FROM 5.00 PM



All main courses are served with fries and mayonnaise as standard. Salad, vegetables, potato, rice and/or apple sauce can be ordered in addition free of charge.

FISH MAIN COURSES

FISH OF THE WEEK

DAILY PRICE

COD

seasonal vegetables | green curry sauce | garnish | beetroot crisps

26.50 | 20.50

SMOKED SALMON WITH PEPPER

seasonal vegetables | herb oil | garnish

25.50 | 21.50

VEGETARIAN AND VEGAN MAIN COURSES

AUBERGINE BOURGUIGNON

carrot | mushrooms | tomato | pickled onion

21.50

STUFFED PORTO BELLO

red onion | dates | tomato | carrot | chestnut mushrooms | rosemary | rice | vegan cheese

20.50

CELERIAC STEAK

potato gnocchi | thyme | parsley pesto | garnish

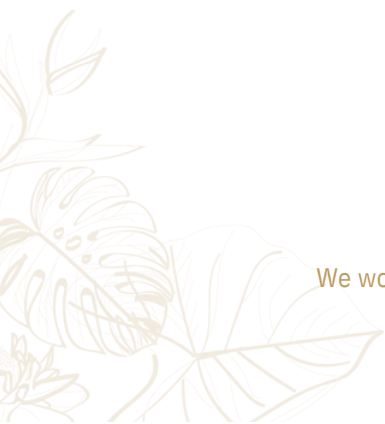
19.50 | 17.50

RAVIOLI

aubergine | basil | tomato | goat cheese | rocket | pesto

19.50

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DINER

FROM 5.00 PM

DESSERTS

DESSERT OF THE WEEK	DAILY PRICE
PARFAIT  walnuts cranberry compote grilled pineapple	9.50
TARTE TATIN apple cinnamon crème hazelnut ice cream	10.50
CAFÉ GLACÉ coffee sugar chocolate whipped cream vanilla ice cream	8.50
CARROT CAKE carrot nuts orange yogurt vanilla orange vinaigrette	9.00
CHEESE BOARD Fryslaner mature cheese Fryslaner mild cheese Reade Jutter cheese from Terschelling fig bread nuts honey	14.50
POACHED PEAR TRIFLE poached pear gingerbread cookie crumble mascarpone pear ice cream	9.50
CHOCOLATE SAMPLING stracciatella mousse spekkoeke	9.00

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