

DESSERTS

DAME BLANCHE vanilla ice cream warm chocolate sauce whipped cream	9.50
BANANA SPLIT caramel ice cream banana ice cream banana caramel sauce whipped cream	9.50
SORBET fresh fruit vanilla ice cream strawberry ice cream whipped cream	9.50
TIRAMISU mascarpone espresso cocoa	10.50
SUE ROTTERDAM TASTING Made with love by Sue Rotterdam, perfect for sharing	12.50
CHEESE PLATTER Weypooort cheeses	14.50

SMALL DESSERTS

SUNDAE WITH SAUCE OF YOUR CHOICE strawberry / caramel / chocolate	6.50
2 SCOOPS OF ICE CREAM OF YOUR CHOICE, SERVED WITH WHIPPED CREAM vanilla / strawberry / banana / chocolate / seasonal flavours	6.50
MILKSHAKE OF YOUR CHOICE strawberry / vanilla / banana / cappuccino	6.50
CRÈME BRÛLÉE a real classic	6.50
ADVOCAAT vanilla ice cream whipped cream	6.50

MENU



STARTERS

BEEF CARPACCIO truffle mayonnaise Parmesan cheese pine nuts <i>Supplement: pata negra 6.50</i>	15.50
BURRATA 🌿 tomatoes green asparagus basil oil pesto <i>Supplement: pata negra 6.50</i>	15.50
SMOKED SALMON Japanese mayonnaise salmon roe dill brioche	16.50
PRAWNS cocktail sauce little gem lettuce egg avocado	15.50
SERRANO HAM melon pine nuts	16.50
STEAK TARTARE caesar cream Parmesan cheese capers brioche <i>Supplement: pata negra 6.50</i>	16.50
CAESAR SALAD 🌿 caesar dressing Parmesan cheese capers tomato egg <i>Supplement: chicken breast / prawns / sashimi salmon 5.00</i>	12.50
GOAT CHEESE SALAD 🌿 grilled vegetables walnuts honey-mustard dressing	16.50
TOMATO SOUP 🌿 our trusted recipe	6.50
CHICKEN SOUP creamy chicken soup	7.50
POKÉ BOWL 🌿 sushi rice avocado edamame wakame mango carrot sweetcorn Japanese mayonnaise sesame <i>Supplement: chicken breast / prawns / sashimi salmon 5.00</i>	13.50

We do everything we can to make your visit an enjoyable experience. If anything is not to your satisfaction, please let us know during your visit so we can resolve it for you immediately.

🌿 These dishes are vegetarian. 🌿 These dishes are vegan.

All our dishes may contain ingredients that are not specifically listed.
If you have any allergies, please inform us.

FISH

SALMON FILLET Hollandaise sauce samphire	26.50
COD antiboise sauce	28.50
SEA BASS beurre blanc hazelnut crumble	27.50
PRAWNS curry rice	24.50

MEAT

TOURNEDOS 250 grams cress	31.50
BEEF RIBEYE 350 grams Café de Paris butter	36.50
SCHNITZEL lemon	22.50
PORK TENDERLOIN bacon bits	23.50
CORDON BLEU chicken fillet ham cheese	24.50
CHOOSE YOUR FAVORITE SAUCE	
cream sauce / pepper sauce / red wine jus / béarnaise sauce	3.00
special mix with mushrooms, bacon and onions	3.50

VAN DER VALK SPECIALS

SURF & TURF tournedos prawns béarnaise sauce	37.50
TOURNEDOS ROSSINI vegan foie gras red wine jus	36.50
SCHNITZEL MAINTENON mushrooms ham cream sauce cheese	27.50
SCHNITZEL CAPRESE tomato mozzarella basil	27.50
ORIENTAL CHICKEN satay sauce nasi goreng prawn crackers crispy fried onions	23.50

VEGETARIAN

MELANZANE 🍆 aubergine tomato mozzarella Parmesan cheese basil	21.50
‘NO CHICKEN’ SATAY 🌱 plant-based chicken satay sauce nasi goreng cassava crackers	24.50
RICOTTA & SPINACH RAVIOLI 🍆 Parmesan cheese sage butter roasted tomato	21.50
PASTA BOLOGNESE 🌱 spaghetti vegan bolognese sauce fresh vegetables	19.50

We serve our dishes in a pure way. By choosing your own side dishes, you can create your ideal meal, enjoy exactly what you feel like eating, and help prevent food waste.

SIDE DISHES

French fries mayonnaise	1.00	White rice	2.50
Broccoli Hollandaise sauce	2.50	Nasi goreng	2.50
Carrots beurre blanc	2.50		
Belgian endive ham cheese	3.50	Sweet potato fries	
Roasted potatoes	3.50	truffle mayonnaise	4.50
Mashed potatoes	2.50		

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