



MENU

VAN DER VALK HOTEL GRONINGEN -
HOOGKERK

THREE-COURSE DINNER

STARTERS

PINSA

herb butter | aioli

BEEF CARPACCIO

sun-dried tomato | salted broad beans | Parmesan cheese | truffle mayonnaise | rocket

SMOKED SALMON

brioche | dill mayonnaise | sweet and sour cucumber | radish | carrot

GRONINGEN MUSTARD SOUP

Groningen dry sausage | spring onion
(available as a **vegan** alternative) 

STICKY PORK BELLY

hoisin | roasted bell pepper | sweet and sour vegetables | spring onion

GOAT CHEESE

warm goat cheese | honey | walnut | beetroot | mesclun
(available as a **vegan** alternative) 

Hotel guests with a three course package voucher may choose from the entire menu for an additional charge of €9.50 per person, with the exception of the Dover sole and the tournedos.



We work with various allergens. For questions, please ask our service staff or scan for our allergen menu.



42.50 P.P.

MAIN COURSES

SCHNITZEL

seasonal vegetables | baked potato | choice of: mushroom, pepper, stroganoff or gorgonzola sauce

BLACK ANGUS BURGER

brioche | tomato | little gem lettuce | cheddar cheese | bacon jam | sriracha mayonnaise | fries | coleslaw

CHICKEN THIGH SATAY

300 g chicken thighs | homemade satay sauce | atjar | cassava | fries

SALMON

ravioli | stuffed with pine nuts | herb white wine sauce | samphire | lemon

MUSHROOM RENDANG

marinated fennel | saffron rice | cassava | sauerkraut

BUTTER CHICKEN

chicken thigh | rice | naan bread | cashew nuts

BEETROOT BURGER

brioche | little gem lettuce | tomato | cheddar | red onion jam | sriracha mayonnaise | fries | coleslaw

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped cream

SWEET CHERRY

cherries | vanilla ice cream | speculaas crumble | whipped cream

PANNA COTTA

coffee cream | forest fruits | mint

FRUIT SORBET

fresh fruit | vanilla ice cream | strawberry ice cream | strawberry sauce | whipped cream

All main courses (except salads and bowls) are served with fries and salad. If you prefer seasoned rice instead of fries, please let us know!



DINNER

FROM 17:00

STARTERS

PINSA 9.00 
herb butter | aioli

BEEF CARPACCIO 16.50
sun-dried tomato | salted broad beans | Parmesan cheese |
truffle mayonnaise | rocket

SMOKED SALMON 16.50
brioche | dill mayonnaise | sweet and sour cucumber | radish |
carrot

TUNA TARTARE 16.50
tuna | wasabi mayonnaise | sesame crackers | avocado |
kimchi

STICKY PORK BELLY 16.50
hoisin | roasted bell pepper | sweet and sour vegetables |
spring onion

BURRATA 15.00 
tomato | basil mayonnaise | balsamic vinegar | olive oil | toast

GOAT CHEESE 16.50 
warm goat cheese | honey | walnut | beetroot | mesclun
(available as a **vegan** alternative) 

SOUPS

served with bread

GRONINGEN MUSTARD SOUP 8.50
Groningen dry sausage | spring onion
(available as a **vegan** alternative) 

TOMATO SOUP 8.50
meatballs | spring onion
(available as a **vegan** alternative) 

FREE-RANGE CHICKEN SOUP 8.50
pak choi | carrot | bean sprouts

CHEF'S TIPS

SERRANO HAM 16.50
grilled vegetables | arugula | sun dried tomato
mayonnaise

TACO'S PULLED CHICKEN 8.50
little gem lettuce | roasted bell pepper | onion | crispy
chili oil

MAIN COURSES MEAT

STEAK SKEWER 29.50

baked potato | seasonal vegetables |
choice of: mushroom, pepper, stroganoff
or gorgonzola sauce

BUTTER CHICKEN 27.50

chicken thigh | rice | naan bread | cashew
nuts

wine tip: Pinot Noir 7.75

TOURNEDOS 34.50

baby potatoes | seasonal vegetables | red
wine gravy

MIXED GRILL 32.50

baked potato | Iberico rib fingers | steak |
pork tenderloin | chicken satay | seasonal
vegetables | pepper sauce

PORK TENDERLOIN 27.50 | 21.50

seasonal vegetables | baby potatoes |
Serrano ham chips | choice of:
mushroom, pepper, stroganoff or
gorgonzola sauce

wine tip: Tempranillo 6.00

BLACK ANGUS BURGER 25.50

brioche | tomato | little gem lettuce |
cheddar | bacon jam | sriracha
mayonnaise | fries | coleslaw

SLOW-COOKED VEAL SUKADE 31.50

potato mousseline | Groningen mustard
sauce | tomato

RIB EYE 30.00

chimichurri | seasonal vegetables |
baked potato

wine tip: Chateau Brassy Mason 8.00

SCHNITZEL WITH HAM AND CHEESE

26.50 | 22.50

schnitzel with ham and cheese | baked
potato | seasonal vegetables | choice of:
mushroom, pepper, stroganoff or
gorgonzola sauce

**extra option: bacon \ onion \
mushroom +3.50**

SCHNITZEL 24.50 | 21.50

seasonal vegetables | baked potato |
choice of: mushroom, pepper,
stroganoff or gorgonzola sauce

**extra option: bacon \ onion \
mushroom +3.50**

CHICKEN THIGH SATAY 25.50 | 22.50

300 g chicken thighs | homemade satay
sauce | atjar | cassava | fries

VEAL LIVER 28.00 | 23.00

baby potatoes | bacon | onion |
mushroom | Calvados gel

CHEF'S TIPS

SURF EN TURF 32.50

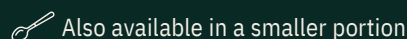
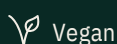
hanger steak | prawns | smoked hollandaise sauce | pommes noisettes

BAVETTE STEAK 29.50

roasted vegetables | chimichurri | potato Mousseline

All main courses (except salads & bowls) are served with fries and salad. If you prefer
seasoned rice instead of fries, please let us know!

For groups larger than four people, split billing is unfortunately not possible.



DINNER

FROM 17:00

MAIN COURSES FISH

SALMON 28.50

ravioli | filled with pine nuts | herb white wine sauce | samphire | lemon

Wine tip: Sauvignon Blanc 7.00

HALIBUT 26.50 | 21.50

potato mousseline | slightly spicy tomato sauce | tomato

TRIO OF FISH 29.50

salmon | halibut | prawns | herb white wine sauce | potato mousseline

SOLE FILLETS 34.50 | 30.50

remoulade | parsley | lemon | vegetables

MAIN COURSES VEGETARIAN

BURRATA 26.00

tagliatelle | slightly spicy tomato sauce | basil | balsamic vinegar | eggplant | zucchini

Wine tip: Gruner Veltliner 6.75

BEETROOT BURGER 22.50

brioche | little gem lettuce | tomato | cheddar | red onion jam | sriracha mayonnaise | fries | coleslaw

MUSHROOM RENDANG 22.50 | 19.50

marinated fennel | saffron rice | cassava | sauerkraut

SIDE DISHES

ROASTED POTATOES 4.50

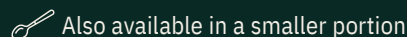
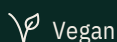
SWEET POTATO FRIES WITH CAJUN MAYONNAISE 5.00

PORTION OF GREEN ASPARAGUS WITH PARMESAN CHEESE 4.50

APPLE SAUCE 0.00

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POKÉ BOWLS

POKÉ BOWL WAKAME 17.50

edamame beans | mango | corn | sweet and sour red cabbage | avocado | fried onions | wasabi mayonnaise (available as a **vegan** alternative) 

POKÉ BOWL PULLED CHICKEN 18.50

edamame beans | mango | corn | sweet and sour red cabbage | avocado | fried onions | sriracha mayonnaise

POKÉ BOWL SALMON 19.50

edamame beans | mango | corn | sweet and sour red cabbage | avocado | fried onions | basil mayonnaise

SALADS

served with bread and butter

CARPACCIO 20.50

mesclun | truffle mayonnaise | red onion | sun-dried tomato | salted broad beans | Parmesan cheese

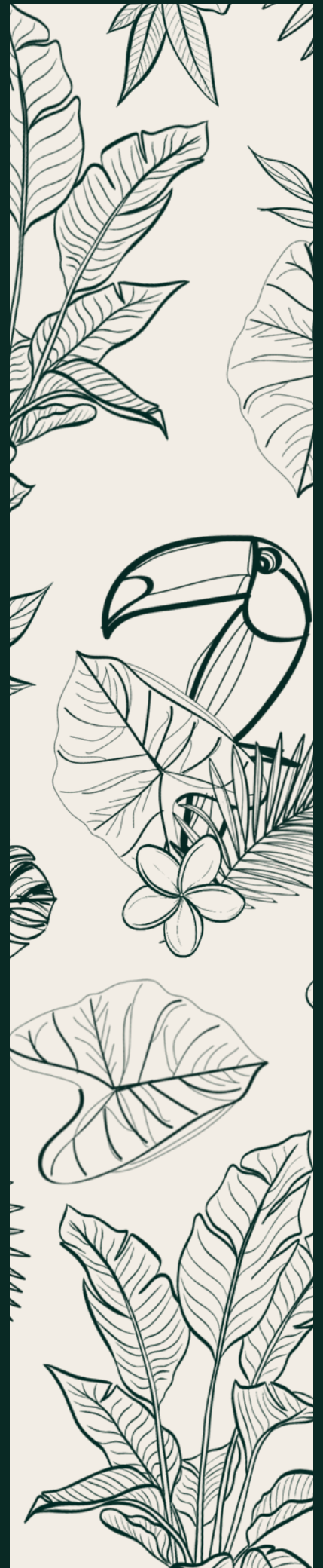
BURRATA 20.00

mesclun | cucumber | sun-dried tomato | red onion | basil mayonnaise

SMOKED SALMON 21.50

mesclun salad | capers | sweet and sour cucumber | edamame beans | balsamic vinegar

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allergen menu.



DESSERTS

DAME BLANCHE 9.50

vanilla ice cream | chocolate sauce | whipped cream

SWEET CHERRY 9.00

cherries | vanilla ice cream | speculaas crumble | whipped cream

VANILLA COUPE 8.50

vanilla ice cream | caramel sauce | stroopwafel | whipped cream

FRUIT SORBET 9.00

fresh fruit | vanilla ice cream | strawberry ice cream | strawberry sauce | whipped cream

PANNA COTTA 9.50

coffee cream | forest fruits | mint

CRÈME BRÛLÉE 9.50

Baileys | mango ice cream | whipped cream

CHEESE PLATTER 14.00

brie | Chèvre frais | Manchego | Gorgonzola | Époisses | fig jam | sugar bread

COFFEE SET 8.50

coffee with 3 chocolates

CHEF'S TIPS

WHITE CHOCOLATE MOUSSE 9.50

raspberry ice cream | peach gel | mint

MANGO DREAM 8.50

passion fruit | mascarpone | crumble

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