



VAN DER VALK HOTEL GRONINGEN -
HOOGKERK

THREE-COURSE DINNER 42.50 P.P.



Hotel guests with a three-course arrangement voucher can choose from the entire menu for an **additional 9.50 per person.**

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)

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 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

GUINEA FOWL

Groningen mustard sauce | baby potatoes | seasonal vegetables

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!

WHITE WINE



M – SELECTION CHARDONNAY CHILE soft & fruity apricot tropical fruit floral	5.50	27.50
LUNA DE ANA BLANCO VERDEJO SPAIN lime fennel tropical fruit grapefruit peel	6.00	30.00
J. DE VILLEBOIS SAUVIGNON BLANC VAL DE LOIRE fresh citrus green fruit grass	7.00	35.00
ZIMMERMANN GRUNER VELTLINER AUSTRIA green apple peach light pepper mild acidity	6.75	33.75

SPARKLING WINE

M – SELECTION CUVÉE PRESTIGE FRANCE fresh & dry lively bubble apple citrus	6.50	34.50
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RED WINE

LUNA DE ANA TINTO TEMPRANILLO SPAIN black fruit vanilla pepper	6.00	30.00
PINOT NOIR FRANCE light red red fruit cherries soft tannins	7.75	38.50
M-SELECTION MERLOT CHILE fruity blackberry plum blackcurrant liquorice	5.50	27.50
RASTEAU BRESSY MASSON RHONE FRANCE grenache black fruit long finish	8.00	39.50

ROSÉ

LUNA DE ANA ROSADO DU BOBAL SPAIN light strawberry citrus rose	6.00	30.00
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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

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

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



MAIN COURSES MEAT

STEAK SKEWER 29.50

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

GUINEA FOWL 27.50

Groningen mustard sauce | baby potatoes | seasonal vegetables

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

SIDE DISHES

POTATO MOUSSELINE 4.50

SWEET POTATO FRIES 5.00

RIB EYE 30.00

chimichurri | seasonal vegetables | baked potato

Wine tip: Chateau Brassy Mason 8.00

OPEN CORDON BLEU 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 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

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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 | cod | 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

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

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 Vegetarian

 Vegan

 Also available in a smaller portion

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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DESSERTS

DAME BLANCHE 9.50

vanilla ice cream | chocolate sauce | whipped cream

SWEET CHERRY 7.50

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

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