



VAN DER VALK HOTEL GRONINGEN -  
HOOGKERK

# LUNCH

11.30 - 17.00 UUR

## COLD LUNCH DISHES

### **CARPACCIO SANDWICH 15.50**

truffle mayonnaise | aged cheese | pine nuts | sun-dried tomato

### **SALMON SANDWICH 16.00**

dill mayonnaise | avocado | red onion | cucumber

### **CAPRESE SANDWICH 15.50** 🌿

mozzarella | tomato | basil | balsamic

### **STEAK TARTARE 18.50**

pickles | onion | capers | chives | piccalilli | mayonnaise | cone of fries

## POKÉ BOWLS

### **POKÉ BOWL TOFU 17.50** 🌿

edamame beans | mango | corn | sweet and sour red cabbage | avocado | fried onion | soy sauce

### **POKÉ BOWL PULLED CHICKEN 17.50**

edamame beans | mango | corn | sweet and sour red cabbage | avocado | sriracha-lime mayonnaise

### **POKÉ BOWL TUNA 19.50**

edamame beans | mango | corn | sweet and sour red cabbage | avocado | pepper-lime mayonnaise

## SALADES

### **CARPACCIO SALAD 20.50**

mesclun | truffle mayonnaise | red onion | sun-dried tomato | pine nuts | parmesan cheese

### **GOAT CHEESE SALAD 20.00** 🌿

goat cheese | red onion | walnuts | balsamic

### **SMOKED SALMON SALAD 21.50**

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

# LUNCH

11.30 - 17.00 UUR

## HOT LUNCH DISHES

### **FARMER'S OMELETTE** 15.50

farmhouse bread | mushrooms | bacon | carrot | onion | leek

### **DUTCH 'UITSMIJTER' SPECIAL** 15.50

farmhouse bread | choice of roast beef or smoked salmon | fried eggs

### **CHEF'S LUNCH VEGETARIAN** 15.50 🌱

farmhouse bread | vegetable croquette | goat cheese sandwich | mini fried egg with cheese

### **CHEF'S SPECIAL MEAT** 15.50

farmhouse bread | beef croquette | carpaccio sandwich | mini fried egg with cheese

### **CHEF'S SPECIAL FISH** 17.50

farmhouse bread | croquette | smoked salmon sandwich | mini fried egg with cheese

### **BLACK ANGUS BURGER** 25.00

bun | tomato | cheddar | baby gem lettuce | sriracha mayonnaise

## SOUPS

served with bread

### **MUSTARD SOUP** 8.50 🌱

spring onion | Groningen-style smoked sausage

### **WILD MUSHROOM SOUP** 8.50 🌱

spring onion

### **TOMATO SOUP** 8.50

spring onion | beef (vegan option available)

### **CHICKEN SATAY** 22.50

homemade peanut satay sauce | atjar | cassava | fries

### **TRADITIONAL DUTCH 'UITSMIJTER'** 13.50

farmhouse bread | three fried eggs | choice of ham or bacon | cheese included as standard

### **CROQUETTES ON FARMBREAD** 12.50 🌱

farmhouse bread | choice of beef or vegetable croquette | mustard

### **PULLED CHICKEN SANDWICH** 18.50

coleslaw | sriracha mayonnaise | fried onions | red pepper

For dishes served with farmhouse bread, you can choose between white or brown bread.

# 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**.

\*Sole and tourmedos can only be ordered separately and are not subject to the surcharge.

## STARTERS

### PINSA

herb butter | aioli

### BEEF CARPACCIO

argula | sun-dried tomato | aged cheese | truffel mayonnaise | pine nuts

### VITELLO TONNATO

silverside of veal | argula | tomato | red onion | tuna mayonnaise | capers

### ROASTED CAULIFLOWER

tahini | pomegranate | sesame | coriander

### MARINATED SALMON

dill mayonnaise | radish | cherry tomato

### MUSTARD SOUP

spring onion | Groninger dry sausage  
(available as a vegetarian alternative)

## MAIN COURSES

### SCHNITZEL

pork schnitzel | seasonal vegetables | choice of: stroganoff sauce | pepper sauce | mushroom sauce

### GUINEA FOWL

sauce with Ras el hanout | baby potatoes | seasonal vegetables

### BLACK ANGUS BURGER

bun | tomato | cheddar | little gem | sriracha mayonnaise | fries

### CHICKEN SATAY

homemade satay sauce | atjar | cassava | fries

### RAVIOLI LIMONE

lemon filled ravioli with pine nuts in lemon sauce | tomato sauce | olives

### COD

leek | Groninger dry sausage | peach

### HOISIN WOK

cashew nuts | rice | spring onion | red pepper | mixed vegetables | hoisin sauce

## DESSERTS

### DAME BLANCHE

vanilla ice cream | chocolate-sauce | whipped cream

### FRUIT DESSERT

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

### MERINGUE

whipped cream | crumble | raspberry | pistachio

### SWEET CHERRY

cherries | vanilla ice cream | gingerbread crumble | whipped cream

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

# DINNER

FROM 17:00

## STARTERS

### PINSA 9.00

herb butter | aioli

### ROASTED CAULIFLOWER 14.50

tahini | granaatappel | sesam | koriander

### BEEF CARPACCIO 16.50

argula | sun-dried tomato | aged cheese |  
truffle-mayonnaise | pine nuts

### VITELLO TONNATO 16.50

silverside of veal | argula | tomato | red  
onion | tuna mayonnaise | carpers

### TOMATO TARTARE 14.50

avocado | carrot | cucumber | leek oil

### SMOCKED DUCK BREAST 16.50

cherry beer sauce | red beet | hazelnut  
crumble

### MARINATED SALMON 16.50

dill mayonnaise | radish | cherry tomato

### TUNA TARTARE 16.50

spring roll sheet | soy dressing | wasabi

## SOUPS

served with bread

### MUSTARD SOUP 8.50

spring onion | Groninger dry sausage  
(available as a vegetarian alternative)

### WILD MUSHROOM SOUP 8.50

spring onion

### TOMATO SOUP 8.50

spring onion | beef (available as a  
vegetarian alternative)

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.



 Vegetarian

 Vegan

 Also available in a smaller portion

## MAIN COURSES MEAT

### **BEEF SKEWER 28.50**

mashed potatoes | seasonal vegetables |  
choice of: mushroom sauce | pepper sauce  
| stroganoff sauce

### **GUINEA FOWL 27.50**

sauce with Ras el hanout | baby potatoes |  
seasonal vegetables

Tip! Pinot noir 7.50

### **MIXED GRILL 32.50**

spare ribs | beef steak | pork tenderloin |  
satay | mashed potatoes | seasonal  
vegetables | pepper sauce

Tip! Glass of cornet blond 6.00

### **TOURNEDOS 34.50**

baby potatoes | season vegetables | red  
wine sauce

Tip! Tempranillo 5.75

### **PORK TENDERLOIN MEDALLIONS 26.50 | 20.50**

seasonal vegetables | baby potatoes |  
choice of: mushroom sauce | pepper sauce |  
stroganoff sauce

### **BLACK ANGUS BURGER 20.50**

bun | tomato | cheddar | little gem | sriracha  
mayonnaise | fries

### **VEAL LIVER 22.50 | 27.50**

fried bacon | onion | mushrooms | mashed  
potatoes

### **RIB EYE 30.00**

mashed potatoes | chimichurri | seasonal  
vegetables

### **DOUBLE SUKADE 31.50**

truffled gravy | seasonal vegetables |  
potato cake

### **OPEN SCHNITZEL WITH HAM EN CHEESE**

26.50

mashed potatoes | seasonal vegetables |  
choice of: mushroom sauce | pepper sauce  
| stroganoff sauce

### **SCHNITZEL 24.50 | 21.50**

mashed potatoes | seasonal vegetables |  
choice of: mushroom sauce | pepper sauce  
| stroganoff sauce

extra option: bacon / onion / mushroom  
+3.50

### **CHICKEN SATAY 25.50 | 22.50**

homemade satay sauce | atjar | cassava |  
fries

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

## MAIN COURSES FISH

### **SALMON** 28.50

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

### **COD** 26.50 | 21.50

leek | Groninger dry sausage | peach

### **TRIO OF FISH** 29.50

salmon | cod | prawn | mashed potatoes | herb white wine sauce

### **SOLE FILLETS** 34.50 | 30.50

remoulade | parsley | lemon

## MAIN COURSES VEGETARIAN

### **RAVIOLI LIMONE** 25.50 | 20.50

lemon ravioli filled with pine nuts and lemon | tomato sauce | olives

### **HOISIN WOK** 22.50 | 19.50

cashew nuts | rice | spring onion | red pepper

## POKÉ BOWLS

### **POKÉ BOWL TOFU** 17.50

edamame beans | mango | corn | red cabbage sweet & sour | avocado | fried onion | soy sauce

### **POKÉ BOWL PULLED CHICKEN** 17.50

edamame beans | mango | corn | red cabbage sweet & sour | avocado | sriracha mayonnaise

### **POKÉ BOWL TONIJN** 19.50

edamame beans | mango | corn | red cabbage sweet & sour | avocado | pepper-lime mayonnaise

## SALADS

served with bread and butter

### **CARPACCIO** 20.50

mesclun | truffel mayonnaise | red onion | sun-dried tomato | pine nuts | parmesan cheese

### **GOAT CHEESE** 20.00

goat cheese | red onion | walnuts | balsamic

### **SMOKED SALMON** 21.50

mesclun | capers | sweet-and-sour cucumber | edamame beans | balsamic

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.



## DESSERTS

### **DAME BLANCHE** 9.50

vanilla ice cream | chocolate sauce |  
whipped cream

### **CRÊPE SUZETTE** 9.50

fresh fruit | pistachio

### **SWEET CHERRY** 7.50

cherries | vanilla ice cream | gingerbread  
crumble | whipped cream

### **MERINGUE** 9.50

whipped cream | crumble | raspberry |  
pistachio

### **VANILLE COUPE** 8.00

vanilla ice cream | caramel sauce |  
stroopwafel | whipped cream

### **FRUIT SORBET** 9.00

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

### **CHEESE PLATTER** 14.00

Brie | Chèvre frais | Manchego | Gorgonzola  
| Époisses | fig compote | nut bread

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