

VAN DER VALK HOTEL GRONINGEN -HOOGKERK

LUNCH

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 V

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





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

THREE-COURSE DINNER 42.50 P.P.

Hotel guests with a threecourse arrangement voucher can choose from the entire menu for an additional 9.50 per person.

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

STARTERS

PINSA 🦦

herb butter | aïoli

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!

STARTERS

PINSA 9.00 ⋙ herb butter | aïoli

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

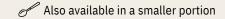
We work with various allergens. For questions, please as our service staff or scan for our allergen menu.











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

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 I tomato sauce I olives

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 cabagge 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-spur cucumber | edamame beans | balsamic

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

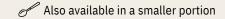
We work with various allergens. For questions, please as our service staff or scan for our allergen menu.











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

Go Follow us!





Van der Valk Hotel Groningen Hoogkerk



Van der Valk Hotel Groningen -Hoogkerk



@valk.dra.ghk.txl