



4 COURSE DINNER

Christmas is one of the most beautiful celebrations of the year. We feel honored that you have chosen to celebrate this holiday with us.
We wish you and your group wonderful holidays!

AMUSE

A little surprise from the house to usher in dinner

STARTERS

ROASTED DORADE FILLET

coconut marshmallow | sweet and sour cucumber | dill mayonnaise | coconut and ginger sauce

SMOKED DUCK BREAST

candied shallot | cranberry compote | green beans | orange | roasted almonds

CARPACCIO

reef carpaccio | celeriac tartare | old cheese | focaccia crouton

CARAMELISED POACHED PEAR

mesclun salad | apple | figs | cheese | raspberry dressing

TASTING OF STARTERS

surprise interpretation from the chef

SOUPS

POMODORI SOUP

crème fraîche | spring onion
can be ordered **vegan**

BISQUE

crayfish | crème fraîche | rouille

HOOFDGERECHTEN

PORK TENDERLOIN MEDALLION

cream of carrot | roasted vegetables | potato gratin | cranberry port sauce

BEEF STEW

cumin | roasted vegetables | saffron rice | gingerbread | stewed pear

DEER STEAK

parsnip and fennel stew | mushrooms | red port gravy | sweet potato chips | stewed pear

BLACK ANGUS PEPPER STEAK

celeriac cream | roasted carrot | broccoli | baby corn | red port gravy | stewed pear

PLATE DE MER

onion crumble | beetroot cream | roasted bundle mushroom | Amsterdam outings | hollandaise-garlic sauce

BAKED SALMON FILLET

celeriac stew | beetroot | roasted carrot | balsamic syrup | dried serrano ham

QUICHE

tomato | leek | egg | red onion | cheese | bantam | feta | balsamic syrup | cranberry compote | stewed pear

GRAND DESSERT

TASTING OF VARIOUS DESSERTS

with various structures and flavor shades to end the dinner nicely



CHILDREN'S MENU

CHILDREN'S AMUSE

HAVE A NICE SNACK BEFORE DINNER STARTS

SOUPS

TOMATO SOUP

with meatballs

MAIN COURSES

CHOICE OF:

SCHNITZEL

CROQUETTE

CHEESE SOUFFLÉ 

FRIKANDEL

CHICKEN NUGGETS

potato-vegetable muffin | french fries |
apple sauce | mayonnaise

BAKED SALMON

hollandaise sauce | potato vegetable muffin
| fries | mayonnaise

HAMBURGER

bacon | cheese | tomato | lettuce | pickle |
onion | potato-vegetable muffin | fries |
ketchup

DESSERT

FESTIVE CLOSING WITH DELICACIES,
ICE CREAM & WHIPPED CREAM

 Vegetarian

HOT DRINKS

COFFEE 3.25

COFFEE LATTE 3.50

CAPPUCCINO 3.50

ESPRESSO 3.25

DOUBLE ESPRESSO 4.50

LATTE MACCHIATO 4.25

TEA 3.25

FRESH MINT TEA 4.00

FRESH GINGER TEA WITH MET LEMON 4.00

HOT CHOCOLATE 4.00

VALK CARAMEL LATTE MACCHIATO 5.00

VALK NOUGAT LATTE MACCHIATO 5.00

VALK VANILLE LATTE MACCHIATO 5.00

IRISH COFFEE 8.50

Jameson Whiskey

ITALIAN COFFEE 8.50

Amaretto

FRENCH COFFEE 8.50

Cointreau or Grand Marnier

SPANISH COFFEE 8.50

Licor 43 or Tia Maria

D.O.M. COFFEE 8.50

D.O.M. Bénédictine





WINE MENU

WHITE

M Selection Sauvignon Blanc

5.25

24.50

M Selection Pinot Grigio

5.25

24.50

M Selection Chardonnay

5.25

24.50

M Selection Moelleux

5.25

24.50

Sonsierra Tempranillo Blanco

27.50

Esk Valley Marlborough Sauvignon
Blanc

28.50

Crozes Hermitage Marsanne

34.50

ROSÉ

M Selection Rose

5.25

24.50

RED

M M Selection Merlot

5.25

24.50

M Selection Cabernet Sauvignon

5.25

24.50

Esk Valley Marlborough Pinot Noir

29.50

Dona Paula Estate Malbec

28.25

BUBBLES

Hugo sparkling 0.0

5.00

Cuvée Sparkling

23.50

Briza del mar Brut cava

7.75

26.00

Pommery Brut Silver Champagne

52.50

