



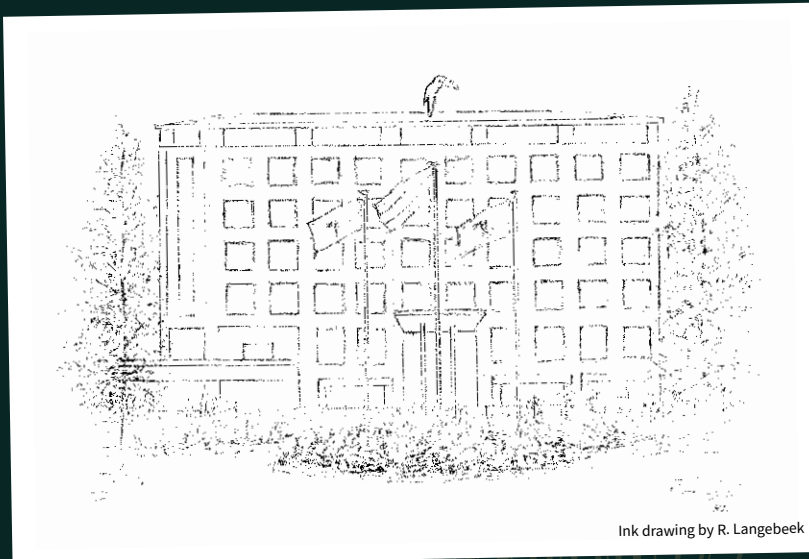
WELCOME TO RESTAURANT GROEN

Welcome to Restaurant Groen, bordering city and countryside. Our mission is to provide guests with a sustainable experience and make extraordinary comfort available to everyone. We offer friendly service, implemented surprisingly and creatively, but always in a way that feels familiar. We proudly bear the designation of being 100% climate neutral and consciously invest in the environment to offer future generations a sustainable path forward. With this in mind, we replaced our linen napkins with 100% biodegradable bamboo napkins, and we only serve side dishes with our main courses upon request to prevent food waste.

Enjoy your meal!

Stijn Langebeek

(4th generation Van der Valk)



Ink drawing by R. Langebeek



VAN DER VALK
HOTEL GRONINGEN - HOOGKERK

Surprisingly Unique

**Do you always want to be informed
of the latest news about
Hotel Groningen-Hoogkerk?**

 Van der Valk Hotel Groningen-Hoogkerk
 @vandervalkgroningenhoogkerk
 Van der Valk Hotel Groningen-Hoogkerk



LUNCH MENU

12.00 PM - 5.00 PM

COLD LUNCH DISHES

PULLED JACKFRUIT 	11.50
ciabatta curry radish bell pepper rocket	
CARPACCIO	12.50
focaccia bell pepper pumpkin seeds parmesan	
SMOKED SALMON	12.50
brioche avocado red onion capers cucumber	
FOCACCIA MOZZARELLA 	11.50
beetroot carpaccio spicy beetroot hummus courgette mozzarella balsamic vinegar	
LIGHTLY SPICED CHICKEN SALAD	15.50
bacon acar oriental dressing garlic croutons vegetarian option also available with pulled jackfruit	
POKE BOWL	15.50
salmon sushi rice cucumber carrot edamame spicy mango salsa avocado mousse	
MOKED MOZZARELLA SALAD 	15.00
roasted tomatoes red onion avocado mousse basil balsamic vinegar focaccia	





LUNCH MENU

12.00 PM - 5.00 PM

HOT LUNCH DISHES

TWO CROQUETTES 	9.00
farmhouse bread choice of beef or vegetable croquette mustard	
TRADITIONAL 'UITSMIJTER' OPEN SANDWICH 	10.50
fried egg with choice of ham and/or cheese and/or bacon	
CHEF'S LUNCH	14.00
farmhouse bread salmon cheese 'uitsmijter' (fried egg) croquette	
BEEF CARPACCIO OMELETTE	13.00
rocket pumpkin seeds parmesan truffle mayonnaise	
CLUB SANDWICH	13.50
lightly spiced chicken bacon fried egg cucumber tomato	
BLACK ANGUS BURGER	17.50
brioche bacon cheddar dip cucumber tomato fries smoky barbecue sauce	
PULLED CHICKEN	17.50
beetroot tortilla puréed carrot rice black beans courgette guacamole Pico de Gallo	

For the dishes served with farmer's bread, you can choose between white or brown bread.



DINNER MENU

5.00 PM - 9.30 PM

STARTERS

FISH TOMPOUCE	12.00
puff pastry mackerel mousse smoked salmon courgette anchovies	
BEEF CARPACCIO	13.00
sun-dried tomato pumpkin seeds Reypenaer cheese truffle mayonnaise	
SMOKED LAMB HAM	12.00
marinated prawns radish capers mackerel mayonnaise	
CHICKEN CONFIT SALAD	11.50
couscous bell pepper roasted tomato furikake and wasabi mayonnaise	
CARROT TARTARE 	11.00
carrot beetroot potato chips focaccia piccalilli cream	
TASTER OF VARIOUS STARTERS	13.50

SOUPS

TOMATO SOUP 	6.50
mascarpone roasted pepper	
Vegan option also available by omitting the mascarpone	
ORIENTAL CHICKEN SOUP	6.50
beansprouts carrot leek	
FISH SOUP	10.00
salmon prawns focaccia	





DINNER MENU

5.00 PM - 9.30 PM

FISH MAIN COURSES

PAN-FRIED SALMON 24.50

broccoli | celeriac | Fregola nero

DORADE FILLET  23.50 | 15.50

yellow courgette | broccoli | green asparagus | antiboise

PLATE DE MER 26.00

pan-fried salmon | dorade fillet | prawns | shrimp croquette | broccoli | whiskey cocktail sauce

CATCH OF THE WEEK DAILY PRICE

MEAT MAIN COURSES

DIAMOND FILLET  25.00 | 17.00

spring vegetables | roasted new potatoes | red onion chutney

GRILLED RIBEYE 29.50

celeriac | yellow courgette | sugar snaps | black bean salsa

LAMB NECK 25.00

herb risotto | green asparagus | dried prosciutto | balsamic vinegar

GRILLED CHICKEN FILLET 24.00

prawns | pilaf rice | mango | sweet potato mousseline

PORK TENDERLOIN MEDALLIONS  23.50 | 15.50

roasted small potatoes | romanesco | yellow courgette | gorgonzola sauce

CRUSTED SCHNITZEL 22.50

potato cake | tomato salsa | red pepper | crème fraiche

MEAT OF THE WEEK DAILY PRICE

**OF COURSE, WE ALSO SERVE THE ONLY TRUE VALK CLASSICS:
PORK TENDERLOIN MEDALLIONS AND SCHNITZEL,**

both served with a sauce of your choice
(creamy mushroom sauce, pepper sauce or stroganoff sauce)





We serve all side dishes exclusively upon request, to prevent food waste. Obviously you can order all our side dishes free of charge: vegetable salad, fresh vegetables, fries with mayonnaise, roasted potatoes and apple sauce.



DINNER MENU

5.00 PM - 9.30 PM

VEGETARIAN AND VEGAN MAIN COURSES

- PULLED JACKFRUIT**  20.00
beetroot carpaccio | yellow courgette | curried popcorn | smoky barbecue sauce
- INDIAN DAHL**   19.00 | 14.50
roasted vegetables | cauliflower rice | vegan yoghurt | naan bread
- VEGAN WELLINGTON**  21.00
celeriac | green asparagus | beetroot | new potatoes

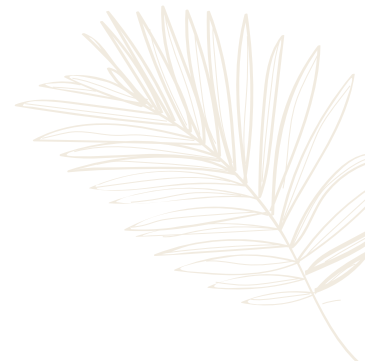
DESSERTS

- BANANA TOMPOUCE** 8.50
caramel | white chocolate mousse | dried banana
- CHOCOLATE TASTER** 9.50
mousse | ganache | mango | raspberry cream
- GIN AND TONIC SGROPPINO** 8.50
lime sorbet | cucumber | rosemary | mint | lemon
- NOUVEAU DAME BLANCH** 9.00
vanilla ice cream | Ruby choc chai ice cream | chocolate macaron
- TRIO OF ICE CREAMS** 8.50
candied pineapple | raspberries | lime sorbet | mascarpone | balsamic vinegar
- CHEESE BOARD** 13.00
Tynjertaler | Rooie Terschellinger | Blue de Wolvega | fig compote





ARRANGEMENT MENU



STARTERS

TOMATO SOUP

mascarpone | roasted pepper

vegan option possible by omitting the mascarpone

ORIENTAL CHICKEN SOUP

beansprouts | carrot | leek

CARROT TARTARE

carrot | beetroot | potato chips | focaccia | piccalilli cream

BEEF CARPACCIO

sun-dried tomato | pumpkin seeds | Reypenaer cheese | truffle mayonnaise

Would you
like even more
options?

For 9.50 extra per
person, you can
choose dishes from
the entire menu!

MAIN COURSES

PAN-FRIED SALMON

broccoli | celeriac | Fregola nero

GRILLED CHICKEN FILLET

prawns | pilaf rice | mango | sweet potato mousseline

PORK TENDERLOIN MEDALLIONS

roasted new potatoes | romanesco | yellow courgette | gorgonzola sauce

SCHNITZEL OR PORK TENDERLOIN MEDALLIONS WITH CHOICE OF SAUCE

Creamy mushroom sauce | pepper sauce | stroganoff sauce

INDIAN DAHL

roasted vegetables | cauliflower rice | vegan yoghurt | naan bread

DESSERTS

BANANA TOMPOUCE

caramel | white chocolate mousse | dried banana

NOUVEAU DAME BLANCHE

vanilla ice cream | Ruby choc chai ice cream | chocolate macaron

TRIO OF ICE CREAMS

candied pineapple | raspberry ice cream | lime ice cream | vanilla ice cream | balsamic vinegar

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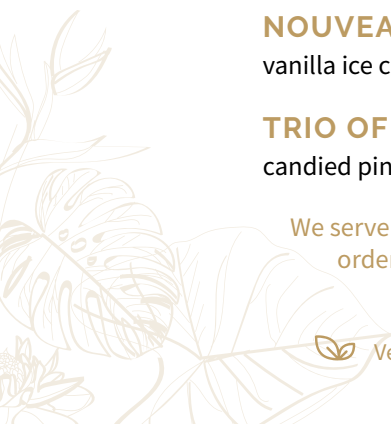
Vegetarian (possible)



Vegan



Also available as a small portion





DRINKS

HOT DRINKS

COFFEE	3.00
CAFÉ LATTE	3.25
CAPPUCCINO	3.25
ESPRESSO	3.00
DOUBLE ESPRESSO	4.25
LATTE MACCHIATO	4.00
TEA	3.00
FRESH MINT TEA	3.75
FRESH GINGER TEA WITH LEMON	3.75
HOT CHOCOLATE	3.25

Extra: whipped cream 1.00
Suggestion: Bonbons (3) 1.20

COFFEE SPECIALS (with bonbon)

IRISH COFFEE	8.25
<i>Jameson Whiskey</i>	
FRENCH COFFEE	8.25
<i>Cointreau or Grand Marnier</i>	
ITALIAN COFFEE	8.25
<i>Amaretto</i>	
DOM COFFEE	8.25
<i>D.O.M. Benedictine</i>	
SPANISH COFFEE	8.25
<i>Licor 43 or Tia Maria</i>	

NON-ALCOHOLIC COFFEE SPECIALS (with bonbon)

VALK CARAMEL LATTE MACCHIATO	4.75
VALK NOUGAT LATTE MACCHIATO	4.75
VALK VANILLE LATTE MACCHIATO	4.75

HOUSE WINE* (glass)

CHARDONNAY	4.75
SAUVIGNON BLANC	4.75
MERLOT	4.75
CABERNET SAUVIGNON	4.75
MOELLEUX	4.75
ROSÉ	4.75

COLD DRINKS

BOTTLED SOFT DRINKS	3.00
MILK	2.75
BUTTERMILK	2.75
CHOCOLATE MILK COLD	2.75
FRISTI	2.75
LEMONADE	2.00
FRESH ORANGE JUICE	4.50
FRESH APPLE JUICE	3.00
SPA STILL WATER 1L	7.50
SPA SPARKLING WATER 1L	7.50

BEERS ON DRAUGHT

BAVARIA 0.25L	3.00
BAVARIA 0.50L	5.75
VARIOUS BEERS ON DRAUGHT	from 5.50

BOTTLED BEERS

HEINEKEN	3.50
PALM	5.00
VARIOUS LA TRAPPE	5.00
ROSÉ MAX	5.00
BAVARIA 0.0%	from 4.25
<i>Original Wit Radler IPA</i>	

DOMESTIC

JENEVER, BERENBURG, VIEUX, KORENWIJN	from 3.50
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FOREIGN

VODKA	5.50
GIN, RUM, TEQUILA	from 5.00
VARIOUS LIQUEURS	from 4.50
P.S.V.	from 3.75
WHISKY	from 5.00
COGNACS	from 7.50

* Ask the waiter for the entire wine list