BAR/BRASSERIE DE WIT

When Klaas van der Valk fell head over heels for her refreshing blue eyes, her enthusiasm and sense of humour, Corry de Wit of Texel became Corry van der Valk of motorway restaurant de Biltsche Hoek. The couple tied the knot in 1951 after which, in 1956, Klaas and Corry had set their sights on the old, dilapidated Biltsche Hoek on the road from Utrecht to Amersfoort. Unfortunately, Klaas van der Valk passed away at the young age of 44, bringing Corry to take over the operations of the hotel. And although the grief of her husband and care of nine children, Corry managed to turn the business into an even bigger success. In May 2017, the family knew a great loss when Corry van der Valk-de Wit passed away at the age of 90. And as a tribute to Corry de Wit, the family has named the Bar of Hotel Groningen-Hoogkerk after her maiden name: de Wit.

RESTAURANT GROEN

Restaurant Groen (Green) is a symbolic name for the beautiful nature that surrounds the hotel. The rapidly developing nature reserve The Onlanden can be found at just a stone throw away from the hotel. This stream valley landscape consists of bushes, hedgerows, wild meadows and moats in which water violets and kingcups blossom. Furthermore, the name Green also refers to fresh, pure and honest ingredients that we strive to use every day. Apart from the name the green elements are further implemented and shown through the interior and house style throughout the hotel. For the real Grunnegers (citizens of Groningen), the green and white is inextricably linked to the city and the football club FC Groningen who proudly wear green and white.

Derk Langebeek

Stijn Langebeek

LUNCH

Groen Restaurant

COLD | LUNCH DISHES

WALDKORN ROLL GOAT CHEESE — € 9,50
honey | arugula | dates | walnuts | balsamic syrup

ITALIAN ROLL CARPACCIO — € 10,50
egg | red onions | Parmesan cheese | truffle mayonnaise

CHEF'S LUNCH — € 12,50
Sandwich with salmon | sandwich with cheese and fried egg | Dutch meat croquette

FARMER'S BREAD SMOKED SALMON — € 12,50
egg | onions | spinach | Hollandaise-Dashi foam

GOAT CHEESE SALAD — € 15,00
walnuts | tomatoes | apple | honey foam

BREADED CHICKEN SALAD — € 15,50
spinach | little gem | tomatoes | truffle mayonnaise

WARM | LUNCH DISHES

FARMER'S BREAD WITH TWO DUTCH CROQUETTES — € 8,50
beef or vegetable croquette | mustard

ITALIAN OMELETTE — € 11,00
optional: vegetarian | ratatouille | Prosciutto | tomatoes

GRILLED PITA BREAD — € 7,50
ham & cheese | ketchup or curry

Groen Restaurant

GRILLED PITA BREAD DELUXE — € 9,50

smoked salmon | arugula | red onions | pesto mayonnaise

TRADITIONAL DUTCH 'UITSMIJTER' — € 9,50

3 slices of bread | fried eggs | ham | and/or cheese | and/or roast beef

'UITSMIJTER' BEEF CARPACCIO — € 11,50

Fried Egg Sandwich | beef carpaccio | arugula | red onions | Parmesan cheese

BEEF BURGER — € 15,50

Optional vegetarian | 2 Uma burgers | bacon | cheese | salad
tomatoes | gypsy sauce | French fries | mayonnaise

CHICKEN SATAY — € 16,00

breaded chicken | onions | atjar | prawn crackers | French fries
peanut sauce | mayonnaise

Vegetarian dishes Small portion

VEGAN | LUNCH DISHES

VEGAN ITALIAN ROLL — € 12,00

little gem | oyster mushrooms | celeriac | red beets | basil sauce
French fries | (vegan) mayonnaise

GRILLED VEGETABLES SALAD — € 14,00

eggplant | zucchini | cauliflower | tomatoes | baba ganoush

DINNER

Groen Restaurant

SOUP

MUSTARD SOUP € 6,00
bacon | leek | carrots

TOMATO SOUP € 6,00
basil cream

POULTRY BOUILLON € 6,00
mushrooms | spring onions

TOM KHA KAI € 8,50
prawns | bean sprouts | spring onions

STARTERS

BREAD PLATTER € 5,75
herb butter | hummus cream | cheese

A TASTE OF SALMON € 12,50
marinated salmon | salmon tartare | house smoked salmon

ROULEAU OF ZUCCHINI € 11,,00
Blue de Wolvega | prunes | sweet-and-sour red beetroot chutney | old port dressing

GOAT CHEESE SALAD € 10,50
mushrooms | tomatoes | pork belly | garlic bread

BEEF CARPACCIO € 12,50
sun-dried tomatoes | Parmesan cheese | truffle mayonnaise

Groen Restaurant

BREADED CHICKEN SALAD € 13,00
spinach | tomatoes | truffle mayonnaise

DUTCH SHRIMP TARTARE € 13,50
avocado | apple | whisky sauce

A TASTE OF OUR STARTERS € 21,00
assortment of starters for two

MAIN DISHES | MEAT

MEAT OF THE WEEK daily price

PORK TENDERLOIN MEDALLIONS € 21,50
roasted vegetables | Prosciutto | Gorgonzola sauce

BAVETTE (FLANK STEAK) € 27,50
parsnip cream | green asparagus | carrots | truffle gravy

MARINATED TURKEY € 19,50
honey mustard marinade | broccoli | peppers | carrots
black bean & oyster sauce € 16,50

GRILLED RIB EYE € 29,50
220 grams | Provençal vegetables | Hollandaise-Dashi foam

VEAL ESCALOPE € 24,50
smoked salmon | crayfish | grilled vegetables | port & pepper sauce

STUFFED CORN-FED CHICKEN € 21,50
mushrooms | portobello | red beetroot | celeriac | port & pepper sauce

DINNER

Groen Restaurant

MAIN DISHES | MEAT

A TASTE OF OUR MEATS — € 25,00

UMA burger | pork fillet medallions | turkey fillet | flank steak | truffle gravy

PORK TENDERLOIN (WITH A SAUCE OF YOUR CHOICE) — € 19,75

creamy mushroom sauce | pepper sauce | Stroganoff sauce — € 16,50

VAN DER VALK KLASSIEKER

SCHNITZEL (WITH A SAUCE OF YOUR CHOICE) — € 18,50

creamy mushroom sauce | pepper sauce | Stroganoff sauce — € 15,50

VAN DER VALK KLASSIEKER

MAIN DISHES | FISH

CATCH OF THE WEEK — daily price

STIR-FRIED PRAWNS — € 19,50

crayfish | roasted vegetables | jasmine rice | teriyaki sauce

SALMON PEPPER STEAK — € 23,50

spring vegetables | arugula sauce

THREE DOVER SOLES — € 26,50

carrots | green asparagus | sweet potato cream | remoulade sauce — € 18,50

MARINATED SEA BREAM FILLET — € 22,50

dill | grilled vegetables | linguine | Hollandaise-Dashi foam

Groen Restaurant

MAIN DISHES | VEGETARIAN

VEGETABLE PIE — € 18,50

carrots | zucchini | eggplant | mushrooms | Italian herbs
gratinated with cheese

ROULEAU OF ZUCCHINI — € 19,50

roasted vegetables | feta | linguine | cherry tomato sauce

MAIN DISHES | VEGAN

VEGAN FILET MIGNON — € 19,50

red & yellow beetroot | oyster mushrooms | celeriac
parsnip cream | vegetable gravy

STUFFED MUSHROOMS — € 18,50

Provençal vegetables | green asparagus | bulgur | basil oil — € 14,50

All main dishes are served with fresh warm vegetables, French fries and mayonnaise.
Raw vegetable salad, stir-fried potatoes and apple sauce are available on request.

You can order all side dishes for free.

Vegetarian dishes Small portion

Groen Restaurant

DESSERT

BANANA SPLIT — € 8,50
banana bavarois | caramelized banana | chocolate ice cream | whipped cream

CARROT CAKE — € 8,00
vanilla bourbon ice cream | mandarin gel

DAME BLANCHE — € 7,50
vanilla ice cream | brownie | warm chocolate sauce | whipped cream

optional: advocaat topping — € 1,50

VALK SORBET 2.0 — € 8,50
mango and blackcurrant sorbet ice cream | vanilla ice cream | fresh fruit
red fruit coulis | mandarin gel

RASPBERRY BAVAROIS — € 9,00
meringue | red fruit compote | mango sorbet ice cream

CRÈME BRÛLÉE MANGO — € 8,50
mango | raspberry foam | chocolate ice cream | a dash of coffee liqueur

LIME MERINGUE — € 8,50
blackcurrant sorbet | red fruit coulis | chocolate cake

SORBET TART — € 9,50
lemon and raspberry sorbet | red fruit compote | meringue

CHOCOLATE CAKE — € 9,50
caramel | mango sorbet | white chocolate mousse | Oreo crumble

CHEESE PLATTER DE WIT — € 13,00
assorted cheeses | fig bread | onion chutney

Groen Restaurant

HOT DRINKS

Coffee	€ 2,60
Flat white	€ 2,85
Cappuccino	€ 2,85
Espresso	€ 2,60
Double Espresso	€ 3,85
Latte Macchiato	€ 3,50
Tea	€ 2,60
Ginger tea	€ 3,25
Fresh mint tea	€ 3,25
Hot chocolate	€ 2,75
Extra: whipped cream	€ 0,75
Bonbons (3 p.)	€ 1,20

COFFEE SPECIALS (WITH BONBON)

Irish Coffee | *Jameson Whisky*	€ 7,75
French Coffee | *Cointreau or Grand Marnier*	€ 7,75
Italian Coffee | *Amaretto*	€ 7,75
DOM Coffee | *D.O.M. Benedictine*	€ 7,75
Spanish Coffee | *Licor 43 or Tia Maria*	€ 7,75

BEERS ON DRAUGHT

Bavaria 0,25L	€ 2,85
Bavaria 0,50L	€ 5,25
Various beers on draught	from € 4,75

BOTTLED BEERS

Heineken	€ 3,50
Palm	€ 4,00
Various La Trappe	€ 4,75
Various beers	from € 5,00
Rosé Max	€ 4,00
Bavaria Radler	€ 3,10
Bavaria Radler 0,0%	€ 3,10

COLD DRINKS

Bottled softdrinks	€ 2,75
Milk	€ 2,50
Buttermilk	€ 2,50
Chocolate milk cold	€ 2,75
Fristi	€ 2,75
Cordial/Squash	€ 2,00
Rivella	€ 2,90
Fuze Tea Black & Green	€ 2,90
Orange juice	€ 4,00
Spa Still water 1L	€ 7,50
Spa Sparkeling 1L	€ 7,50

DOMESTIC

Jenever, Beerenburg	from € 3,25
Jägermeister, Vieux, Kornwein, Eggnog with whipped cream	

FOREIGN

Various Vodka's,	from € 4,00
Gin, Rum, Tequila	from € 4,00
Various Liquors	from € 4,00
P.S.V.	from € 4,00
Whisky's	from € 4,00
Cognacs	from € 4,00

WINE

Chardonnay	€ 4,25
Sauvignon Blanc	€ 4,50
Merlot	€ 4,25
Cabernet Sauvignon	€ 4,50
Moelleux	€ 4,25
Rosé	€ 4,25

WINE

Groen Restaurant

HOUSE | WHITE

Terrasses du Sud | Chardonnay	Glass	€ 4,25
Fresh | citrusy | honey	Bottle	€ 21,50
Terrasses du Sud | Sauvignon Blanc	Glass	€ 4,50
Pear | green apple | fresh	Bottle	€ 22,50
Terrasses du Sud | Moelleux	Glass	€ 4,25
Lightly sweet | citrusy | peach	Bottle	€ 22,50

HOUSE | RED

Terrasses du Sud | Merlot	Glass	€ 4,25
Smooth | cherries | blackberries	Bottle	€ 21,50
Terrasses du Sud | Cabernet Sauvignon	Glass	€ 4,50
Forest fruits | rounded | herby finish	Bottle	€ 22,50

HOUSE | ROSÉ

Terrasses du Sud | Rosé	Glass	€ 4,25
Fruity | red fruit | sugary sweets	Bottle	€ 21,50
Cuvée Marafiance	Glass	€ 4,75
Château Cavalier | ripe fruit | honey | herby	Bottle	€ 26,50

SPARKLING WINES & CHAMPAGNE

Jaume Serra Cava brut 18,7cl	18,7 cl.	€ 6,50
Macabeo | Parellada | Xarel-lo | fresh | white fruits | soft spark	Bottle	€ 25,00
Champagne Pommery Brut Royal	Bottle	€ 54,50
France | Pinot Noir | Pinot Meunier | Chardonnay | floral | fresh | dry finish		

WINE | RED

Marqués de Cáceres Excellens Reserva	Bottle	€ 29,50
Spain | Garnacha | Graciano | Tempranillo | dark fruist | powerful		
Barton en Guestier - Château Neuf du Pape	Bottle	€ 32,50
France | blackberries | cacao | herby		
Domaine de la Clapière - Gatefer Rouge	Bottle	€ 27,50
Cabernet Sauvignon | Merlot | Syrah | cinnamon | forest fruit | fresh		

Groen Restaurant

Villa Maria - Organic Pinot Noir	Bottle	€ 29,00
New-Zealand | vanilla | herby | plums | blackberries		
Bodega Sottano - Malbec	Bottle	€ 26,00
Argentina | herby | hint of chocolate | blackberries		
Grand Cru Château La Croix Montlabert	Bottle	€ 39,50
France | Cabernet Franc | Merlot | black cherries | plums | vanilla		

SPECIALS

2 Familias | Chardonnay Semillon	Bottle	€ 23,00
Chile | tropical fruit | fresh | long finish		
2 Familias | Cabernet Carmenere	Bottle	€ 23,00
Chile | blackberries | cherries | smooth		

WINE | WHITE

Domaine du Tariquet - Chardonnay	Bottle	€ 24,50
France | light wood aging | pear | apple		
Anselmann - Riesling	Bottle	€ 26,00
Germany | fresh | apple | grapefruit		
Barton & Guestier - Chablis	Bottle	€ 29,50
France | fresh | citrusy | mineral		
Villa Maria Organic - Sauvignon Blanc	Bottle	€ 28,00
New-Zealand | dry | boxwood | lime		
La di Motte - Pinot Grigio	Bottle	€ 25,00
Italy | white fruit | apple | nectarine		

PORT WINES

Barros - White Port	Bottle	€ 3,00
Portugal | floral | apricot | yellow apple		
Barros - Ruby Port	Bottle	€ 3,00
Portugal | dark forest fruits | chocolate | plums		
Barros - Tawny Port	Bottle	€ 3,00
Portugal | caramel | figs | oaked		

DESSERT WINES

Thomas Barton - Sauternes	Glass	€ 6,50
France | honey | tropical fruits | aprocots | marmelade		

ARRANGEMENET

Groen Restaurant

BREAD PLATTER

herb butter | hummus-cream cheese

SOUP OF YOUR CHOICE

tomato soup | mustard soup | poultry bouillon | Tom Kha Kai

BEEF CARPACCIO

sun-dried tomatoes | Parmesan cheese | truffle mayonnaise

MARINATED TURKEY

honey mustard marinade | broccoli | peppers |carrots | black bean & oyster sauce

PORK TENDERLOIN (WITH A SAUCE OF YOUR CHOICE)

creamy mushroom sauce | pepper sauce | Stroganoff sauce

SCHNITZEL (WITH A SAUCE OF YOUR CHOICE)

creamy mushroom sauce | pepper sauce | Stroganoff sauce

STIR-FRIED PRAWNS

crayfish | roasted vegetables | jasmine rice | teriyaki sauce

ROULEAU OF ZUCCHINI

roasted vegetables | feta | linguine | cherry tomato sauce

STUFFED MUSHROOMS

Provençal vegetables | green asparagus | bulgur | basil oil

CARROT CAKE

vanilla bourbon ice cream | mandarin gel

DAME BLANCHE

vanilla ice cream | brownie | warm chocolate sauce | whipped cream | optional: advocaat topping: € 1,50

VALK SORBET 2.0

mango and blackcurrant sorbet ice cream | vanilla ice cream | fresh fruit | red fruit coulis | mandarin gel

Vegetarian dishes Small portion