VLOED SPECIALS

Pata Negra / Pata Negra 19
Iberico ham | 50 g | extra virgin olive oil | bread | olives | macadamia nuts
Iberico-Schinken | 50 g | extra natives Olivenöl | Brot | Oliven | Macadamianüsse

Caviar Baeri classic / Kaviar Baeri klassisch 49
10 g | blini | créme fraîche | chives | red onion | egg yolk
10 g | Blini | Créme fraîche | Schnittlauch| Rote Zwiebel | Eigelb

Variety of oysters / Vielfalt der Austern 18
Oysters "Zeeuwse platte"| lemon/pepper | yakiniku sauce | smoked soy | 3 pieces
Austern "Zeeuwse platte"| Zitrone/Pfeffer | Yakiniku-Sauce | geräucherte Sojasauce | 3 Stück

King crab / King crab 32
Avocado | bisque mayonnaise | gold leaf | citrus | herring caviar
Instead of herring caviar with Baeri classic caviar 10g 45
Avocado | Bisque mayonnaise | Blattgold | Zitrusfrüchte | Heringskaviar
Anstatt Heringskaviar mit Baeri klassisch Kaviar 10g 45

STARTERS

Bread platter / Brotkorb 7
Bread | salted butter | smoked bell pepper| Aceto balsamico
Brot | gesalzene Butter | geräucherter Paprika| Aceto balsamico

Tomato soup / Tomatensuppe (Valk Classic) 9
Tomato | cream | spring onion | crostini | basil
Tomaten | Rahm | Frühlingszwiebel | Crostini | Basilikum

Onion soup / Zwiebelsuppe (Valk Classic) 12
Red onion | puffed onion | fresh truffle | crostini | gratinated cheese
Rote Zwiebel | gepuffte Zwiebel | frischer Trüffel | Crostini | gratinierter Käse

Red beet / Rote-Bete 17
Beetroot jelly | goat cheese cream | almond | Parmesan | sweet and sour beetroot | Chioggia beetroot
Rote-Bete-Gelee | Ziegenkäsecreme | Mandel | Parmesan | süß-saure Rote Bete | Chioggia Rote Bete

Dutch shrimp cocktail/ *Holländischer Garnelencocktail* (Valk Classic) 17
Cocktail sauce | citrus | quail egg | herring caviar
Cocktailsauce | Zitrusfrüchte | Wachtelei | HeringKaviar

Tuna / Thunfisch 19
Wasabi mayonnaise | wakame | ginger | Tomasu soy gel | cucumber | soy beans | prawn crackers
Wasabi-Mayonnaise | Wakame | Ingwer | Tomasu-Sojagel | Gurke | Sojabohnen | Garnelencracker

Scallops / Jakobsmuscheln 22
Fresh truffle | red onion | Dutch vanilla | thyme | soubise | Maldon sea salt
Frische Trüffel | rote Zwiebel | holländische Vanille | Thymian | Soubise | Maldon-Meersalz

Smoked beef carpaccio / Geräuchertes Rindfleisch Carpaccio 18
Pesto mayonnaise | salsify | Parmesan | rocket | pine nuts | sun-dried tomato | black olives
Pesto-Mayonnaise | schwarzwurzel | Parmesan | Rucola | Pinienkerne | sonnengetrocknete Tomaten | schwarze Oliven

Steak tartare / Steak tartar 18
Beef tenderloin | quail egg | spring onion | capers | piccalilli | sriracha | truffle brioche | chipotle
Rinderfilet | Wachtelei | Frühlingszwiebel | Kapern | Piccalilli | Sriracha | Trüffel-Brioche | Chipotle

VEGETARIAN

Ask our staff for the allergen menu

CHEF'S FAVOURITES

Ravioli wild mushrooms / Ravioli Waldpilze
Homemade | Parmesan | red wine sauce | truffle | rocket | wild mushrooms
Hausgemacht | Parmesan | Rotweinsoße | Trüffel | Rucola | Waldpilze

Starter / Vorspeise	20
Main / Hauptgericht	28

Extra to order / zusätzlich zu bestellen:
Freshly shaved truffle over the ravioli / frisch gehobelter Trüffel über die Ravioli 9

PREMIUM WAGYU

Experience a new dimension of flavor with our Wagyu premium beef.

Erleben Sie eine neue Dimension des Geschmacks mit unserem Wagyu-Premium-Rindfleisch.

Wagyu beef carpaccio / Wagyu-Rind carpaccio 23
Parmesan Reggiano | rocket | tomasu | pine nuts | green asparagus tips | Maldon sea salt
Parmesan Reggiano | Rucola | tomasu | Pinienkerne | grüne Spargelspitzen | Maldon-Meersalz

Wagyu beef hamburger 29
Homemade brioche bun | pickle | avocado | strawberry chili jam | cheddar | chipotle mayonnaise
Hausgemachtes Briochebrötchen | Gurke | Avocado | Erdbeer-Chili-Marmelade | Cheddar | Chipotle-Mayonnaise

FROM BLACK BASTARD BBQ

Wagyu beef Ribeye 2 pers. 300g / Wagyu-Rind Ribeye 2 Pers. 300g 63 p.p.
Wild mushrooms | tomato | red wine sauce | potato | green asparagus
Waldpilze | tomate | Rotweinsauce | Kartoffel | grüner Spargel

Wagyu beef sirloin steak 150g / Wagyu-Rind Lendensteak 150 g 55
Wild mushrooms | tomato | red wine sauce | potato | green asparagus
Waldpilze | tomate | Rotweinsauce | Kartoffel | grüner Spargel

Wagyu beef tournedos 150g / Wagyu-Rind Tournedos 150g 66
Wild mushrooms | tomato | red wine sauce | potato | green asparagus
Waldpilze | tomate | Rotweinsauce | Kartoffel | grüner Spargel

VEGETARIAN

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MAIN COURSE

All main courses are served with fries | Alle Hauptgerichte werden mit Pommes frites serviert

Eggplant / Aubergine 29
Vegan | red onion | vegan feta | tomato | hummus | fresh green herbs
Vegan | rote Zwiebel | veganer Feta | Tomate | Hummus | frische grüne Kräuter

Pumpkin risotto / Kürbis-Risotto 26
Puffed pumpkin puree | crème fraîche | roasted hazelnut | pumpkin seed oil | Parmesan | saffron | sweet sour from pumpkin | leeks | green asparagus
Gepufftes Kürbispüree | Crème fraîche | geröstete Haselnüsse | Kürbiskernöl | Parmesan | Safran | süßsauer vom Kürbis | Lauch | grüner Spargel

Whole sole / Ganze Seezunge 57
Fried | +/- 400 g | yellow carrot | á la meunière | green asparagus | samphire
Gebacken | +/- 400 g | gelbe Wurzel | á la meunière | Grüner Spargel | Glaswurz

Fillet of halibut / Heilbuttfilet 32
Fava beans | baby corn | pak choi | broth | roasted vegetables | miso | Beluga lentils
Favabohnen | Babymais | Pak Choi | Brühe | geröstetes Gemüse | Miso | Beluga-Linsen

Duck / Ente 36
Chestnut | Dutch vanilla | chanterelles | carrot chips | red port sauce | raspberry | sweet potato
Kastanie | holländische Vanille | Pfifferlinge | Karottenchips | rote Portweinsauce | Himbeere | Süßkartoffel

Deer / Hirsch, Proeftuin Noordwijk 38
Cutlet | herb dip | parsnip | ketchup cranberry/stew pear | salsify | green cabbage | red beet
Schnitzel | Kräuterdip | Pastinake | Ketchup Preiselbeere/Taubirne | Schwarzwurzel | Grünkohl | Rote Bete

Surf & Turf / Surf & Turf 48
Beef tenderloin | Black Tiger shrimp | green asparagus | bisque | red wine sauce | caramel
Rinderfilet | Black Tiger-Garnelen | Grüner Spargel | Biskuit | Rotweinsauce | Karamell

VALK CLASSICS

All main courses are served with fries | Alle Hauptgerichte werden mit Pommes frites serviert

Baked salmon fillet / Gebackenes Lachsfilet 29
Tomato | green asparagus | carrot | Hollandaise sauce | basil
Strauchtomate | grüner Spargel | Karotte | Sauce Hollandaise | Basilikum

Guinea fowl / Perlhuhn 27
From the BBQ | carrot | carrot cake | carrot cardamom cream
Von BBQ | Karotte | Karottenkuchen | Karotten-Kardamom-Creme

Hamburger / Hamburger 25
Grain fed beef | homemade brioche bun | pickle | tomato | cheddar | red onion
Mit getreide gefüttert Rindfleisch | hausgemachtes Brioche Brötchen | Gurke | Tomate | Cheddar | rote Zwiebel

Wiener Schnitzel / Wiener Schnitzel 28
Veal | carrot | celeriac | pea | citrus | tomato | egg | anchovy
Kalb | Karotte | Knollensellerie | Erbse | Zitrusfrüchte | Tomate | Ei | Anchovis

Spare ribs / Spare Ribs 28
Iberico | boneless | soy sauce | steamed bun | sweet and sour | crispy onion | spring onion | kimchi
Iberico | ohne Knochen | Sojasauce | gedämpftes Brötchen | süß-sauer | knusprige Zwiebel | Frühlingszwiebel | Kimchi

Tournedos / Rinderfilet 36
Grilled tenderloin | stroganoff sauce | green asparagus | tomato | potato
Gegrilltes Rinderfilet | Stroganoff-Soße | Grüner Spargel | tomate | Kartoffel

VEGETARIAN

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V L O E D

SIDE DISHES

Fries with mayonnaise *Pommes mit Mayonnaise*	6
Fries with truffle mayonnaise *Pommes mit Trüffelmayonnaise*	7
Fries with truffle mayonnaise, **fresh truffle** and Parmesan *Pommes mit Trüffelmayonnaise, frischem Trüffel und Parmesan*	14
Sweet potato fries with basil, coarse sea salt and Parmesan *Pommes aus Süßkartoffeln mit Basilikum, grobes Meersalz und Parmesan*	7
Grilled green asparagus with pumpkin seed oil *Gegrillter grüner Spargel mit Kürbiskernöl*	7
Side Salad *Salat*	5
Mayonaise *Mayonnaise*	1
Truffle mayonnaise *Trüffelmayonnaise*	2
Freshly shaved truffle *Frisch gehobelter Trüffel*	9
Caviar Baeri *Kaviar Baeri*	13

DESSERT

Chocolate Toucan (to be ordered per 2 pers.)/
Schokoladen-Tukan (zu bestellen für 2 Pers.) 24
Almond | milk chocolate | dark chocolate | crumble | fruit
Mandeln | Milchschokolade | Zartbitterschokolade | Streusel | Früchte

Dame blanche / Dame blanche (Valk Classic) 11
Vanilla | chocolate | ice cream | crumble | Atsina
Vanille | Schokolade | Eiscreme | Streusel | Atsina

Praline caramel chocolate / Praline-Karamell-Schokolade 13
Crunchy praline cookie | hazelnut paste | caramel chocolate | crunchy hazelnut |
Dutch vanilla cream | mango/passion fruit cream
Knuspriges Praliné-Gebäck | Haselnusspaste | Karamell-Schokolade | Knusprige Haselnuss |
Holländische Vanillecreme | Mango/Passionsfruchtcreme

Chocolate donut temptation / Schokoladen-Donut-Verlockung 13
7 different preparations of chocolate | crunchy crushed waffle | chocolate cream mousse |
Dutch vanilla | milk chocolate mousse
7 verschiedene Zubereitungen von Schokolade | knusprig gemahlene Waffeln | Schokoladencreme |
holländische Vanille | Milchschokoladenmousse

Cheesecake / Cheesecake 14
Duindoorn gel | Dutch vanilla cookie | white chocolate cheesecake | duindoorn/mango sauce | gold leaf
Duindoorn Gel | holländisches Vanillegebäck | weißer Schokoladenkäsekuchen | Duindoorn/Mangosauce | Blattgold

Satsuma mandarijn 13
Vegan | gluten-free | mandarin mousse | forest fruit gel | white chocolate sponge cake
Vegan | glutenfrei | Mandarinenmousse | Waldfruchtgel | weißer Schokoladenbiskuit

Cheeses / Käsesorten
Italy | France | kletzenbrood | grapes | chutney | luxury nuts | rocket
Italien | Frankreich | Kletzenbrot | Trauben | Chutney | Luxuriöse Nüsse | Rucola
3 varieties 13 4 varieties 16 5 varieties 19

VEGETARIAN

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V L O E D

COFFEE

Coffee/ *Kaffee*	3.75
Milk coffee/ *Milchkaffee*	4.35
Ristretto	3.75
Espresso	3.75
Espresso Doppio	4.5
Espresso Macchiato	3.95
Cappuccino	4.25
Latte Macchiato	4.35
Liqueur coffee/ *Likör-Kaffee* Irish/ French/ Spanish/ Italian etc.	9.25
Tea/ *Tee*	3.5
Fresh mint tea/ *Frischer Minztee*	4.35
Ginger tea/ *Ingwer-Tee*	

Bonbons from Friandries 1.95 each

Monkey Business	Pop damn corn	Johnny Cashew	Yu to the zu
Neon Berry	Bitter sour symphony	The ABC	Hypnotize C

VEGETARIAN

Ask our staff for the allergen menu

V L O E D

VAN DER VALK WORLD EATERS

For children up to 12 years | Für Kinder bis zu 12 Jahren

JAPANESE YAKITORI 14

Starter
Tomato soup
Tomatensuppe

Main course
Yakitori chicken skewers | noodles | vegetables | soya beans | prawn crackers | vegetable sticks
Yakitori-Spieße | Huhn | Nudeln | Gemüse | Sojabohnen | Garnelencracker | Gemüsesticks

Dessert
Kids ice cream
Kindereis

ENGLISH FISH AND CHIPS 14

Starter
Tomato soup
Tomatensuppe

Main course
Fish & Chips | cod | fries | vegetable sticks | remoulade sauce | tomatoes
Fish & Chips | Kabeljau | Pommes frites | Gemüsesticks | Remouladen Soße | Tomaten

Dessert
Kids ice cream
Kindereis

ITALIAN PIZZA 14

Starter
Tomato soup
Tomatensuppe

Main course
Pizza | margherita | vegetable sticks | green salad | grated cheese
Pizza | Margherita | Gemüsesticks | Salat | geriebener Käse

Dessert
Kids ice cream
Kindereis

DUTCH DELIGHT 12.5

Starter
Tomato soup
Tomatensuppe

Main course
Fries with snack | choise of: meat or vegetable croquette, cheese sticks, frikandel or chicken nuggets | vegetable sticks | apple sauce | mayonnaise
Pommes frites mit Snack | wáhl von: Fleisch- oder Gemüsekroketten, Käsestängel, Frikandel oder Chicken Nuggets | Gemüsesticks | Apfelmus | Mayonnaise

Dessert
Kids ice cream
Kindereis

Main courses can also be ordered separately, ask our restaurant team for more information
Hauptgerichte können auch separat bestellt werden, Fragen Sie unser Restaurant-Team nach weiteren Informationen

VEGETARIAN

Ask our staff for the allergen menu

WINE LIST

Festive & fresh

	By glass	By bottle
M-Selection | Cuvée Prestige *FRANCE* White fruit | citrus | pear	4,95	24,5
Jaume Serra | Cava Brut *SPAIN* Soft | white fruit | citrus | fine bubble	7,75	29,95

Champagne

Pommery | Brut Silver *FRANCE* Citrus | floral | red fruits		89
Pommery | Brut Rosé *FRANCE* Summer fruits		99
Deutz Brut | 'Classic' Ay, *FRANCE* Toast | marzipan | ripe fruits		105
Deutz Brut | Blanc de Blancs 2017, Ay, *FRANCE* Ripe white fruit | kumquats | citrus		205

Sweet white wines

M-Selection | Moelleux *SPAIN* Ripe yellow fruit	4,95	24,5

WINE LIST

Dry white wines

	By glass	By bottle
Fruity & dry		
M-Selection | Sauvignon blanc *CHILI* Flower | tropical fruit | apricot	4,95	24,5
M-Selection | Pinot Grigio *CHILI* Melon | pineappel | tropical fruit	4,95	24,5
Luna de Ana | Verdejo *SPAIN* White fruit | citrus | fennel	5,75	27,5
Esk Valley | Sauvignon blanc *NEW ZEALAND* Passion fruit | grapefruit | artichoke | grass		35,5
JeanMax Roger | Sancerre *FRANCE* Gooseberries | green apple | grapefruit		52,5
Smooth & full-bodied		
M-Selection | Chardonnay *CHILI* Pear | apricot | tropical fruit | white fruit	4,95	24,5
Domaine Gayda | Viognier *FRANCE* Mandarin | peach | flowers | vanilla	7,75	39,5
Bellingham The Homestead | Chenin Blanc *SOUTH AFRICA* Melon | vanilla | peach | full and ripe		41,5
Ramos Pinto Duas Quintas | Arinto, Rabigato, Viosinho *PORTUGAL* Creamy | vanilla | pepper | citrus		45
Bouchard Aine & Fils | Chardonnay *FRANCE* Tropical fruit | almonds | honey | vanilla		59

WINE LIST

Red wines

	By glass	By bottle
Smooth & fruity		
M-Selection | Merlot *SPAIN* Blackcurrant | soft tannins	4,95	24,5
M-Selection | Cabernet sauvignon *CHILI* Black fruit | black peppers | oak	4,95	24,5
Jean-Luc Colombo | Viognier, Roussanne, Marsanne *FRANCE, COTES DU RHONE* Peach | cherry | citrus | honey		29,5
Firm & robust		
Sonsierra | Rioja *SPANJE* Cherry | plum | fig | tobacco	7,25	38
Bellingham | Shiraz *SOUTH AFRICA* Black fruit | violets | pepper | spicy	7,5	41,5
Tommasi | Valpolicella Ripasso *ITALY* Sweet cherry | spicy | raisins		52,5
Château Montlabert | Saint Emilion *FRANCE* Black fruit | noble tannins		95
ArnaldoRivera Barolo Undicicomuni Nebbiolo | Barolo *ITALY* Red fruit | powerful		99,95

WINE LIST

Rosé wines

	By glass	By bottle
Guilaume | Grenache *FRANCE* Strawberry | redcurrant | dry & fruity	4,95	24,50
Toos Rosé | Grenache, Cinsault *PROVENCE, FRANCE* Fresh | fruity | provencal herbs	7,5	34,75
Magnum bottle 1,5L		85

Dessert wine

Thomas Barton | Sauternes AOP *FRANCE* Honey | butterscotch | grapefruit	8,25	45,5
Batasiolo Moscato d'Asti DOCG | Moscato *ITALIE* Ripe | sweet | peach | passion fruit		39,5

Non-alcoholic wines

Light Live | Sparkling *GERMANY* Fresh | fruity	3,75	19,5
Light Live | Chardonnay *GERMANY* Fresh | fruity	3,75	19,5
Light Live | Cabernet sauvignon *GERMANY* Sweet | smooth	3,75	19,5

Port

Conde Monsul Wit Honey | flowers | dried figs	6,5
Conde Monsul Ruby Blueberries | chocolate | cherries	6,5
Conde Monsul Tawny Dried fruit | caramel | nuts	7,5
Kopke Colheita 2002 Almonds | caramel | dried fruit	11,5