


Welcome at Van der Valk Hotel Arnhem

Seasonal cuisine

Our menu has been carefully composed based on fresh, seasonal ingredients, under the guidance of our motivated kitchen team.

3-course menu

Besides the à la carte dishes, we also offer the possibility to compose a tasty 3-course menu for only **€ 42.50** per person. The dishes to choose from are marked with our recognizable -  logo.

Hotel guests with a voucher for a 3-course menu can choose from these dishes.

Allergies or dietary requirements?

Our kitchen works with the 14 most common allergens.
gluten | egg | fish | peanut | tree nuts | soy | lactose | shellfish | celery | mustard | sesame seed | sulfite
| lupin

Do you have a food allergy? Please report it to us so we can help you make the right choice.

If you have any questions or comments, please let us know. Our team is at your service.

On behalf of the whole team,


Enjoy your meal





LUNCH DISHES

From 11 a.m. to 5 p.m.

- 14.50 **Mid-day snack** | tomato soup | croquette | mini carpaccio sandwich
- 15.50 **Beef carpaccio** | focaccia | pesto | Parmesan | arugula | pine nuts
- 15.50 **S&A sandwich** | brioche | smoked salmon | avocado | crispy fried onions | mango
- 14.50 **BLT sandwich** | bacon | lettuce | tomato | truffle mayonnaise
- from. 11.50 **Fried eggs or omelette** | choices of ham, cheese or bacon
Choice of white or brown bread
- 15.50 **Fried eggs with carpaccio or salmon**
- 12.50 **Croquettes on bread** | two beef croquettes | mustard
Choice of white or brown bread
- 12.50 **Vega croquettes on bread** | two vegetable croquettes | mustard ✓
Choice of white or brown bread
- 23.50 **Chicken skewer** | 250 g | green beans | cassava | atjar | fries | satay sauce | fried onion
- 18.50 **Bento box** | salmon sashimi | fried prawns | tuna tartare | crispy sushi | wakame
- 19.50 **Beef cheeseburger** | cheddar | brioche bun | little gem lettuce | caramelized onion | sweet chili mayonnaise | fries 
- 14.50 **Veggie burrito** | corn | black beans | guacamole | tomato salsa | sour cream ✓
- 17.50 **Baked brie** | rice crackers | walnuts | salad | heather honey ✓

GRILLED SANDWICHES

- 8.50 **Classic** | ham | cheese
- 9.50 **Iberian** | brie | Serrano ham | tomato
- 9.75 **Tuna Melt** | tuna | onion | cheese | Piccalilli mayonnaise
- 9.50 **Veggie truffle** | duxelles | cheese | truffle tapenade | baby spinach ✓

MEAL SALADS

- 16.50 **Caesar salad** | little gem | crispy bacon | Parmesan | crispy chicken | croutons
- 17.00 **Red salad** | salmon cubes | salad | confit cherry tomatoes | beetroot
- 15.50 **Caprese** | confit cherry tomatoes | baby spinach | mini mozzarella ✓
- 16.00 **Watermelon** | mint | olives | heather honey | goat cheese cream | red onion ✓



KIDS LUNCH

- 5.50 **Kids sandwich** | ham and / or cheese
- 5.50 **Kids tomato soup**
- 6.50 **Croquette** | 1 croquette | white or brown bread










In addition to the à la carte dishes, we also offer the possibility of putting together a tasty **3-course seasonal menu** for only **€42.50 per person**.

The dishes to choose from are marked with our recognizable  logo.





Hotel guests with a **dinner voucher** for a 3-course seasonal menu can choose from these dishes.

COLD STARTERS

Dinner daily from 12:00 p.m. to 10:00 p.m.

-  6,50 **Fresh baked bread** | butter and olive tapenade 
-  15,00 **Beef carpaccio** | pesto | Parmesan | arugula | pine nuts
-  17,50 **Ceviche** | leche de tigre | fresh fish | mango | chili flakes
- 18,50 **Bento box** | salmon sashimi | fried prawns | tuna tartare | crispy bites | wakame
-  14,50 **Ajo blanco** | crispy Serrano ham | melon | garlic
-  14,50 **Burrata** | basil dressing | olives | grapefruit | strawberries | baby spinach 
- 16,00 **Loaded nachos** | cheese sauce | guacamole | jalapeños | sour cream | tomato salsa 
-  12,50 **Pane pomodoro** | focaccia | garlic oil | dried and confit cherry tomatoes 

HOT STARTERS

-  8,00 **Tuscan tomato soup** | crème fraîche | meatballs
-  8,50 **Soup of the season**
our serving staff will be happy to inform you!
-  13,00 **Chicken gyoza | plum sauce** | sesame | spring onion
-  14,50 **Piri piri prawns** | spicy | aioli
- 15,50 **Pork belly** | char siu | Asian salad | sesame

SALADS

- 16,50 **Caesar salad** | little gem | crispy bacon | Parmesan | crispy chicken | croutons
- 17,00 **Red salad** | salmon cubes | salad | confit cherry tomatoes | beetroot
- 15,50 **Caprese** | confit cherry tomatoes | baby spinach | mini mozzarella 
- 16,00 **Watermelon** | mint | olives | heather honey | goat cheese cream | red onion 







MAIN COURSES

Dinner daily from 12:00 p.m. to 10:00 p.m.


MEAT

-  22,50 **Our classic schnitzel** | lemon | Sauce of choice
-  24,00 **Schnitzel Forestière** | mushrooms | bacon | onion
- 34,50 **Tournedos** | 180 g | potato rösti | cognac jus | sautéed mushrooms from urban funghi
 -  Wine suggestion: Montepulciano d'Abruzzo | Giuliano | 7,00 per glass | 34,50 per bottle
-  24,00 **Chicken suprême** | spiced caponata | basil oil
-  25,50 **Pork fillet** | 200 g | apple | cured ham | black pepper | heather honey
- 26,50 **Duck breast** | caramelized baby carrots | red berry sauce
- 29,50 **Entrecôte** | 200 g | salsa verde | red onion compote 
-  23,50 **Chicken skewer** | 250 g | green beans | cassava | atjar | fries | satay sauce
- 75,00 **Chateaubriand (2 persons)** | 440 g | potato rösti | cognac jus | stroganoff sauce | sautéed mushrooms from urban funghi
 - Sauce of choice
 -  Wine suggestion: Pinotage | Barista | Franschoek | 7,50 per glass | 37,50 per bottle



FISH DISHES

- 26,50 **Prawns** | linguine | aglio e olio | courgette pearls
- 27,00 **Vongole & sea bass** | tagliatelle | peas | young leek
-  28,50 **Baked salmon** | 200 g | courgette | herb gratin | carrot purée
 -  Wine suggestion: Toos Rosé | Provence | 8,00 per glass
-  25,50 **Mussels** | white wine | mussel vegetables
 -  Wine suggestion: Prunus Branco | Dão | Portugal | 6,50 per glass | 31,00 per bottle
- 27,50 **Thai mussels** | lemongrass | ginger | coconut milk | lime leaves | red chili

VEGETARIAN

-  23,50 **Tagliatelle** | pomodoro | Parmesan | basil 
-  23,50 **Gnocchi** | beurre noisette | sage | hazelnut | peas 
- 22,50 **Nachos & burrito** | corn | black beans | guacamole | tomato salsa | sour cream | jalapeños 

FOR THE SMALL APPETITE

-  22,50 **Lady steak** | rump steak | 125 g | roasted seasonal vegetables | 
Sauce of choice
- 20,50 **Pork fillet** | 100 g | apple | cured ham | black pepper | heather honey
- 21,50 **Baked salmon** | 100g | courgette | herb crust

SAUCES

Mushroom cream sauce | cognac jus | pepper sauce | stroganoff sauce | satay sauce | extra sauces to order 3.50

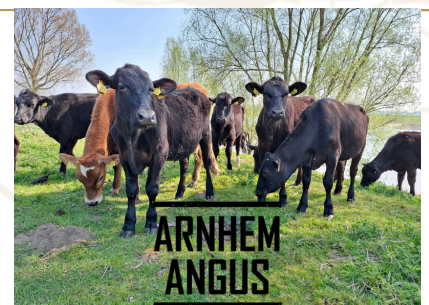
SIDE DISHES

With your main course we serve fries at the table. It is also possible to order the following side dishes.

- 5,00 **Oven potato** | Roseval | garlic
- 4,50 **Summer salad**
- 4,50 **Vegetables** | fresh seasonal vegetables

Arnhem Angus

At Van der Valk Hotel Arnhem, we collaborate with Arnhem Angus. Arnhem Angus stands for honest, local, and sustainable beef. The meat comes from cattle raised at De Koningspleij farm in Arnhem. From cow to plate, everything is done locally with care for both the animals and nature.





DESSERTS

- 9,00 **Dame blanche** | vanilla ice cream | chocolate brownie | warm chocolate sauce | whipped cream
- 9,00 **Panna cotta** | basil & lime | peach granita | strawberry Kir Royal | peach plum
- 9,50 **Cheesecake in a glass** | honey & walnut coulis | yogurt-honey walnut ice cream | croissant granola
- 9,50 **Black Hawaii** | confit pineapple | Mano Pelado | pineapple sauce | coconut ice cream
- 9,00 **Coffee crème brûlée**

- from. 3,50 **Coffee or tea with a dessert of your choice**
- 2,00 Chocolate rocks
 - 2,00 Chocolate Truffle
 - 2,00

SNACKS

- 6,50 **Fresh baked** bread | butter and olive tapenade ✓
- 8,50 **Bitterballs** | mustard | 8 pcs
- 8,50 **Cheese sticks** | chili sauce | 8 pcs ✓
- 8,75 **Prawn torpedoes** | chili sauce | 8 pcs
- 10,50 **Haute friture** | mixed fried snacks | 12 pcs
- 18,50 **Snack platter** | charcuterie | brie | olives | bread | 4 bitterballs
- 16,00 **Loaded nachos** | cheese sauce | guacamole | jalapeños | sour cream | tomato salsa ✓

Do you have any allergies? Our service staff will be happy to inform you about allergens!

The Hoge Veluwe

Van der Valk Hotel Arnhem is located on the edge of the Hoge Veluwe National Park. The park is also home to the Kröller-Müller Museum with modern art and a sculpture garden. The hotel's location makes it the perfect base for cyclists and hikers. A visit to Burgers' Zoo and the Dutch Open Air Museum are also highly recommended. For shoppers, downtown Arnhem is highly recommended and is just a ten-minute drive from the hotel.





Eet Smakelijk

