

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



Hotelarnhem | HotelArnhem | hotelarnhem | Van der Valk Hotel Arnhem



LUNCH DISHES

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

- 14,50 **12 O'Clock Lunch Special** | tomato soup | croquette | mini ciabatta with carpaccio
- 15,50 **Carpaccio sandwich** | focaccia | pesto | parmesan | arugula | pine nuts
- 15,50 **S&A sandwich** | brioche | smoked salmon | avocado | crispy fried onions | mango
- 15,00 **Prawn brioche** | brioche | prawns | tartar sauce | arugula
- 14,50 **Toasted nut bread** | blue cheese | radicchio | apple brunoise | walnuts | honey 🌱
- from. 11,50 **Fried eggs or omelette *** | choices of ham, cheese or bacon
- 15,50 **Fried eggs with carpaccio or salmon ***
- 12,50 **Croquettes on bread *** | two beef croquettes | mustard
- 12,50 **Vega croquettes on bread *** | two vegetable croquettes | mustard 🌱
- * Choice of white or brown bread
- 16,00 **Lotus bread with pork belly** | Asian-style pork belly | bean sprout salad | cucumber | hoisin sauce | scallions | cilantro
- 22,50 **Chicken skewer** | 200 gr. | green beans | cassava | atjar | fries | satay sauce | fried onions
- 18,50 **Bento Box** | salmon sashimi | 2 deep-fried shrimp | tuna tataki | crushi | wakame
- 19,50 **Beef Cheeseburger** | brioche bun | cheddar | little gem lettuce | caramelized onions | sweet chili mayonnaise | fries 
- 14,50 **MC Sandwich** | rotating specialty sandwich from the chefs

GRILLED SANDWICHES

- 8,50 **Classic** | ham | cheese
- 9,75 **Tuna Melt** | tuna | onion | cheese | piccalilli mayonnaise
- 9,50 **Four Cheeses** | selection of four varying types of cheese | sage
- 9,50 **Vegan Sabich** | eggplant | tahini cream | mango-ambas sauce 🌱

MEAL SALADS

- 16,50 **Caesar salad** | little gem | crispy bacon | parmesan | crispy chicken | croutons
- 15,00 **Citrus salad** | carrot | cashews | edamame | orange | ginger | lemongrass dressing 🌱
- 15,50 **Pear and goat cheese salad** | pear | goat cheese | yellow beet | hazelnut | red chicory 🌱



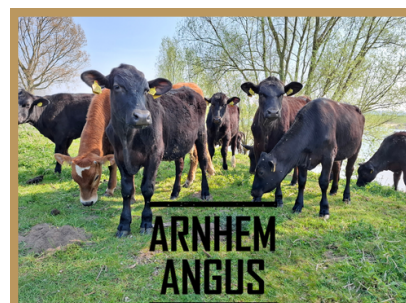
KIDS LUNCH

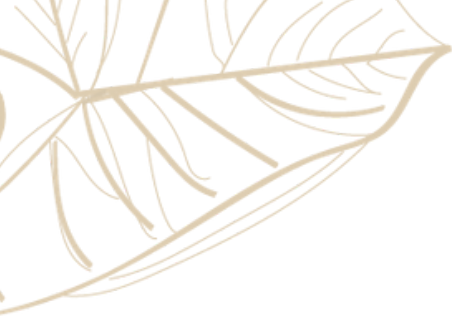
- 5,50 **Kids sandwich** | ham and / or cheese
- 5,50 **Kids tomato soup**
- 6,50 **Croquette** | 1 croquette | white or brown bread



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.





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 **Freshly baked bread** | curry mayonnaise | homemade herb butter 
-  15,50 **Carpaccio sandwich** | pesto | parmesan | arugula | pine nuts
-  14,50 **Mackerel rilette** | smoked mackerel | crispy rye bread | diced apple | cucumber | horseradish cream
- 17,50 **Tuna tataki** | sesame | wakame salad | ricotta-avocado cream | mandarin dressing
- 18,50 **Bento Box** | salmon sashimi | 2 deep-fried shrimps | tuna tataki | crushi | wakame
-  14,50 **Game pâté** | elderberry compote | nut bread
-  15,00 **Smoked duck** | caramel | stewed pear | port syrup | red chicory | radish | cornichons
-  14,50 **Burrata** | pumpkin | walnuts | figs | marinated cherry tomatoes 
-  13,50 **Beet carpaccio** | apple | cashews | lemongrass dressing 

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!
-  13,50 **Chicken gyoza** | plum sauce | sesame | spring onion
- 14,50 **Piri piri prawns** | spicy | aioli
- 15,50 **Pork belly** | hoisin sauce | Asian salad | sesame

SALADS

- 16,50 **Caesar salad** | little gem | crispy bacon | parmesan | crispy chicken | croutons
- 15,00 **Citrus salad** | carrot | cashews | edamame | orange | ginger | lemongrass dressing 
-  15,50 **Pear and goat cheese salad** | pear | goat cheese | yellow beet | hazelnut | red chicory 





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
-  22,50 **Chicken skewer** | 200 gr. | green beans |
cassava | atjar | fries | satay sauce
-  24,50 **Grandma's game stew** | sauerkraut |
baked apple | mashed potatoes
-  24,00 **Guinea fowl suprême** | sauerkraut |
mushrooms | brunoise gingerbread |
guinea fowl gravy
- 28,00 **Veal cheek brunoise** | ravioli | beurre
noisette | watercress | artichoke |
garlic croutons | pecorino
- 26,50 **Duck breast** | caramelized carrots
| potato mousseline | red fruit sauce
-  25,50 **Wild boar procureur** | wrapped in
pancetta | potato-carrot purée |
elderberry sauce
- 28,50 **Venison steak** | 190 gr. |
wild mushrooms | game gravy |
potato mousseline | stewed pear
-  *Wine suggestion: Rioja Crianza | Ramón Bilbao | 7,50
per glass | 37,50 per bottle*
- 34,50 **Tournedos** | 180 gr. | turmeric purée |
sautéed leeks | mushrooms | roasted
garlic sauce
-  *Wine suggestion: Montepulciano d'Abruzzo |
Giuliano | 7,00 per glass | 34,50 per bottle*
- 29,50 **Entrecôte** | 225 gr. | house-made
herb butter | potato rösti | red
onion compote
- 75,00 **Chateaubriand (serves 2)** | 440 gr. |
potato rösti | sautéed
mushrooms | red onion compote |
two servings of your choice of sauce

SAUCE OF YOUR CHOICE

Mushroom cream sauce | pepper
sauce | stroganoff sauce | satay sauce
| red fruit sauce | game sauce | extra
sauce to order 3.50

SEAFOOD DISHES

-  27,00 **Shrimp** | linguine | garlic and olive oil
| zucchini pearls
- Wine suggestion: Toos | Côtes de Provence |
France | 8.00 per glass | 40.00 per bottle*
-  28,50 **Baked salmon** | 200 gr. | zucchini |
herb gratin | carrot purée
- 44,50 **Sole** | 400/500 gr. | beurre noisette |
watercress | fresh salad
| citrus dressing

VEGETARIAN

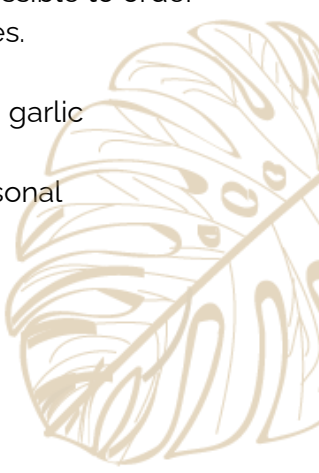
-  23,50 **Tagliatelle** | | tomato | parmesan |
basil 
- Wine suggestion: Pinot Blanc van Engel | €7.00 per
glass | €35.00 per bottle*
-  23,50 **Ravioli with artichoke and pecorino**
| beurre noisette | watercress | garlic
croutons 
- 22,50 **Eggplant steak** | chestnut purée |
caramelized carrots | watercress |
crispy hazelnuts 

FOR THE SMALL APPETITE

-  22,50 **Lady steak** | 100 gr. | rump steak
roasted seasonal vegetables | 
Sauce of choice
- 20,50 **Wild boar procureur** | 100 gr. |
wrapped in pancetta | potato-carrot
purée | elderberry sauce
- 21,50 **Baked salmon** | 100 gr. | courgette |
herb crust

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
- 



DESSERTS

-  9,00 **Dame Blanche** | vanilla ice cream | chocolate brownie | warm chocolate sauce | whipped cream
-  9,00 **Cinnamon roll** | caramelized crust | tiramisu ice cream
-  9,00 **Pumpkin spice latte** | white chocolate | orange sorbet
-  9,50 **Vanilla crème brûlée** | pear sorbet 
- 13,50 **Cheese platter** | nut bread | stewed pear chutney | four assorted cheeses
- 9,50 **Tarte Tatin** | caramelized pear | greek yogurt with vanilla

- from. 3,50 **Coffee or tea with a dessert of your choice**
- 2,00 Macaron
 - 2,00 Chocolate rock
 - 2,00 Chocolate truffle

SNACKS

- 6,50 **Freshly baked bread** | with curry mayonnaise | homemade herb butter 
- 8,50 **Bitterballen** | mustard | 8 pieces
- 8,50 **Cheese sticks** | chili sauce | 8 pieces 
- 8,75 **Shrimp torpedoes** | chili sauce | 8 pieces
- 10,50 **Haute friture** | 12 assorted pieces snacks
- 18,50 **Appetizer platter** | charcuterie | cheese | olives | bread | vier bitterballen

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



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