

# WELCOME AT VAN DER VALK HOTEL ARNHEM

In 2020 restaurant 'De Veluwe' has been renovated completely. We are extremely proud of the result, and we hope you will enjoy the ambiance, the new dishes on the menu and of course our unchanged hospitality.

## Seasonal dishes

Our menu is composed based on fresh and seasonal products. Every season you will be surprised by different dishes.

## 3-course menu

Besides our a la carte dishes it is also possible to compose a 3-course menu for €37,50. The dishes you can choose from are marked with our toucan logo. If you have any questions or suggestions for the menu, please let us know!

## Allergy or dietary requirements?

Are you allergic to certain products or ingredients? Please refer to the list of allergens stated behind each dish. The number indicate which allergen is in the dish and it will help you to make your choice easier. Please do not hesitate to ask one of our staff members if you have questions about the allergens or other items on the menu.



Eat, drink and enjoy!



Sincerely, on behalf of our whole team,

Van der Valk Hotel Arnhem





## Lunch dishes

Flammkuchen – creme fraiche / olive / feta / rocket lettuce / red onion 17 	€ 10,50
Waldkorn smoked mackerel salad – red onion / apple / capers 1357	€ 12,50
Beef carpaccio sandwich – old cheese / rocket lettuce / pesto pine nuts / cherry tomatoes / choice between multigrain or white bread 17	€ 13,50
Croquette – two beef croquettes / mustard choice between multigrain or white bread 12671011 <i>*also available as vegetarian option </i>	€ 9,00
Fried eggs or omelette – ham, cheese, roast beef, bacon and/or salmon choice between multigrain or white bread 1237	from € 8,50
Hamburger XL – Black Angus burger / brioche bread / muhammara crunchy salad / cheese / bacon / fries 1257	€ 16,50
Chicken satay – coconut rice / beans / atjar / emping 156711	€ 16,50

## Grilled sandwiches



Classic – ham / cheese 17	€ 7,00
Vega – Taleggio cheese / walnut / honey / muhammara 157  	€ 9,50
Spanish – chorizo / cheese / tomato / onion / aioli 17	€ 9,50
Ocean – tuna / cheese / pesto / tomato / aioli 137	€ 9,50

## Salads (big/small)








Tempheh – feta / chickpeas / muhammara / pine nuts / avocado 156711 	€ 14,50 € 9,75 
Caesar salad – crispy chicken / parmesan cheese / bacon / egg croutons 12711	€ 14,50 € 9,75 
Salad niçoise – tuna / egg / beans / olives 23711	€ 15,50 € 10,75 







## Soups

- Tuscan tomato soup – basil-mascarpone cream / little meatballs [1](#)[2](#)[7](#)[10](#) € 6,50 
- Soup of the season – our staff will be happy to inform you! € 7,00 

## Starters

- Freshly baked bread with various dips [1](#)[5](#)[7](#)  € 6,50
- Bruschetta – mozzarella / tomato / onion / basil [1](#)[7](#)   € 11,50 
- Steak tartar – ox sausage / truffle mayonnaise / egg yolk / Parmesan crisps [1](#)[2](#)[7](#)[11](#) € 12,50 
- Beef carpaccio – truffle mayonnaise / rocket lettuce / old cheese / pine nuts [7](#) € 13,50 
- Smoked mackerel – brioche / goat cheese / cucumber / avocado [3](#)[5](#)[7](#)[12](#) € 13,50 
- Herring – apple / herring caviar / crème fraiche / beetroot / onion [3](#)[7](#) € 14,50
- Veal pastrami – tuna mayonnaise / capers / cherry tomato [3](#)[7](#) € 14,50

## Main courses meat

- Our classic schnitzel – lemon / seasonal vegetables / sauce of your choice [1](#)[2](#)[6](#)[7](#) € 18,50 
- Schnitzel Forestière – mushrooms / bacon / onion [1](#)[2](#)[6](#)[7](#) € 20,50 
- Chicken satay – coconut rice / beans / atjar / emping [1](#)[5](#)[6](#)[7](#)[11](#) € 23,50 
- Porchetta – pork belly / sweet potato / pak choi / hoisin / 5 spices [1](#)[5](#)[6](#)[7](#) € 25,50 
- Rump steak – potato mousseline / mushrooms / seasonal vegetables / mustard sauce [7](#)[11](#) € 29,50
- Grilled ribeye – mango / cucumber / basil [7](#) € 32,50
- Cote de boeuf (2 persons) – asparagus / roasted onion / cherry tomato [7](#) € 69,00



GLUTEN

1



EGG

2



FISH

3



PEANUTS

4



NUTS

5



SOY

6



MILK

7



CRUSTACEANS

8



MOLLUSCS

9



CELERY

10



MUSTARD

11



SESAME SEED

12



LUPINE




13



SULFUR DIOXIDE

14

## Main courses fish

Black Tiger spaghetti – Black Tiger shrimp / zucchini / red pepper / garlic 18	€ 22,50	
Catch of the day – ask our staff for our fish of the day 37	daily price	
Classic mussel pan – fries / bread with various dips 179 	€ 24,50	
Grilled tuna – tomato / sea lavender / ginger 37	€ 27,50	

## Main courses vegetarian

Melanzane – eggplant / zucchini / mozzarella / Parmesan cheese / basil 17 	€ 19,50	
Jackfruit rendang – Jasmin rice / tempeh / coconut 47 11 	€ 19,50	

## For the small appetite

Small schnitzel - *sauce of your choice 1267	€ 14,50
Small schnitzel Forestière - mushrooms / bacon / onion 1267	€ 15,50
Chicken satay – coconut rice / beans / atjar / emping 1567 11	€ 16,50
Catch of the day – ask our staff for our fish of the day 37	€ 18,50

## A new style of side dishes

The Netherlands is getting healthier! We did extensive research on how we could tempt our guest to eat (more) vegetables. Surprisingly, people tend to eat more vegetables when these are served on their plates rather than in a separate bowl. Because we want to work on our sustainability and reduce our food waste, we have altered our side dishes. From now on, all our main dishes are served with a home-made compote of the season and fries. Still hungry for vegetables after you finished those on your plate? Ask your server for a separate bowl of vegetables and we will be happy to serve those extra vegetables to you!



## Desserts

<b>Dame Blanche</b> – chocolate mousse / vanilla ice cream chocolate brownie / hot chocolate sauce 1 2 5 6 7	€ 7,50	🍴
<b>Dark chocolate</b> – white chocolate brittle / vanilla cream / caramel 1 2 6 7	€ 8,00	🍴
<b>Watermelon</b> – pistachio / cream cheese / tequila 2 5 7	€ 8,00	🍴
<b>Strawberries Romanoff</b> – strawberry / sorbet / whipped cream / vodka 7	€ 8,50	🍴
<b>Coffee or tea of your choice with various sweets</b> – combine your own sweets	from € 2,75	
<i>Macaron a € 1,50 1 5 7</i>		
<i>Granola chocolate rock € 1,00 4 5 7</i>		
<i>Chocolate truffle a € 1,00 5 7</i>		
<b>Cheese platter</b> – 4 cheeses / nut bread / confit 1 4 5 7	€ 9,50	

## Finger food

<b>Marinated olives</b> – with feta	€ 4,50
<b>Freshly baked bread with various dips</b>	€ 6,50
<b>Tuna pate</b> – served with toast and aioli	€ 6,50
<b>Mackerel fillet with pickle in spicy oil</b> – served with toast and aioli	€ 7,25
<b>Sardines with vegetables in spicy oil</b> – served with toast and aioli	€ 7,25
<b>Bitter balls</b> – mustard / 8 pieces	€ 7,50
<b>Cheese sticks</b> – chili sauce / 8 pieces	€ 7,50
<b>Prawn croquettes</b> – mayonnaise / 6 pieces	€ 7,50
<b>Vegetarian spring rolls</b> – chili sauce / 8 pieces	€ 7,50
<b>Steak tartare</b> – ox sausage / egg yolk / truffle mayonnaise / Parmesan cheese	€ 8,50
<b>Warm nacho's</b> – crème fraiche / melted cheese	€ 9,50
<b>Prawns in garlic and pepper oil</b>	€ 9,50
<b>Charcuterie</b> – various meats, cheeses and olives	€ 14,50
<b>Snack platter mix</b> – cheese sticks / bitter balls / biological cheeses	(big) € 18,50
raw ham/ dried sausage / truffle mayonnaise / brood	(small) € 12,50

*\*Do you have allergies? Our colleagues are happy to inform you about the allergens!*